

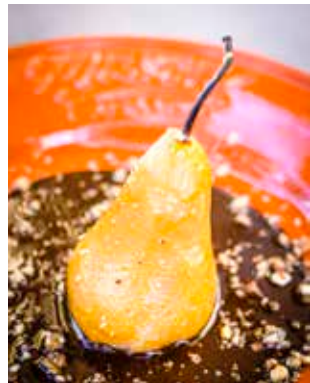
PELLET GRILLING & SMOKING REFINED

by Chef Rohan



P E L L E T GRILLING & SMOKING R E F I N E D

by Chef Rohan



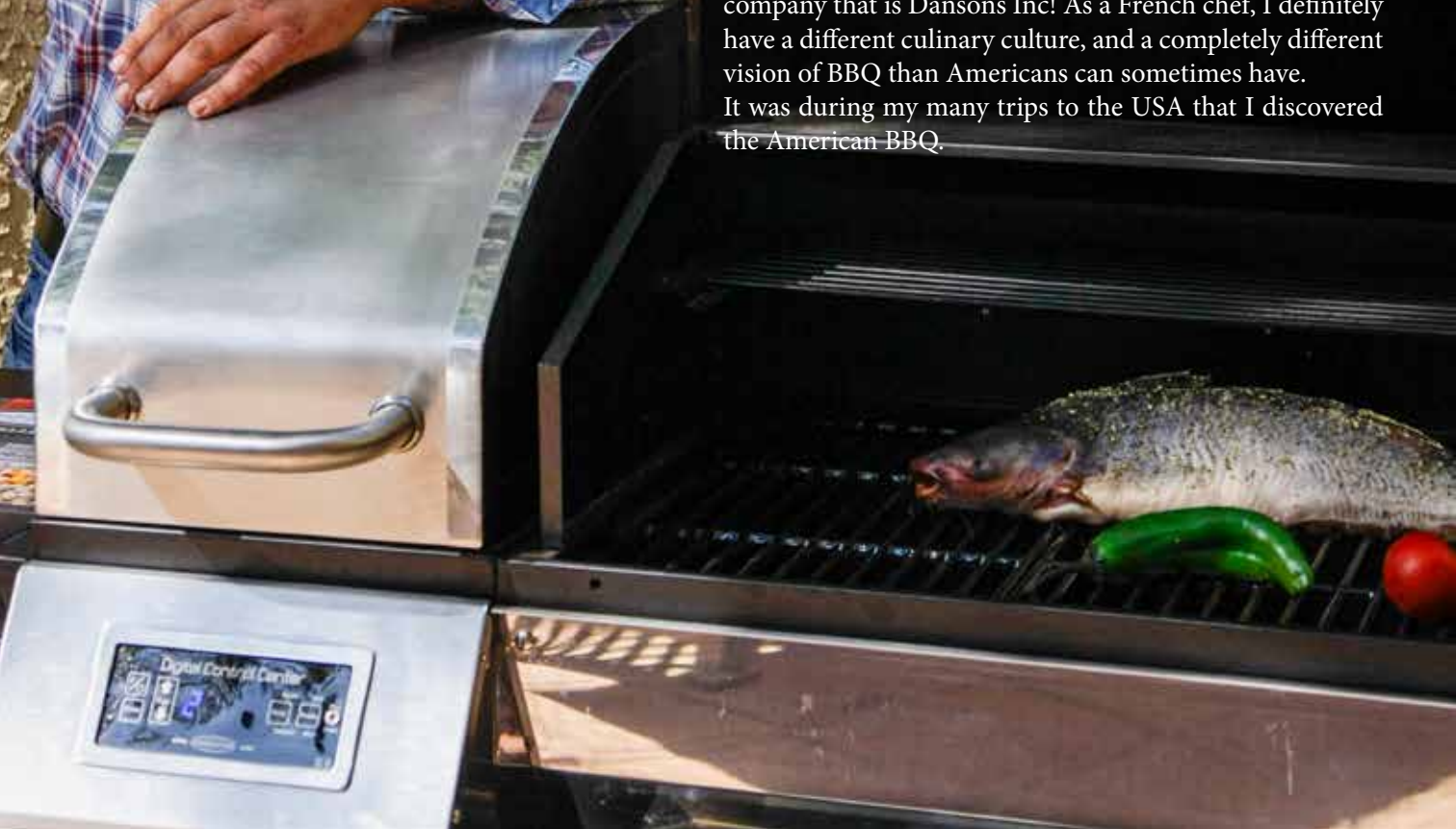
Introduction



When I started cooking on the BBQ almost 30 years ago, I never imagined that I would one day write a book on electronic BBQs that use wood as fuel and can do virtually everything! What ????

I also wouldn't have ever dreamt that I would write this book for the most fascinating and touching pellet grill company that is Dansons Inc! As a French chef, I definitely have a different culinary culture, and a completely different vision of BBQ than Americans can sometimes have.

It was during my many trips to the USA that I discovered the American BBQ.



What an incredible revelation it was to me when I first tasted ribs in Memphis!

I remember it like it was yesterday! The meat that falls off the bones, the sweet, vinegar and spicy flavors, the smoke that stays on your fingers for hours, wow, what an enormous discovery!

I wanted to be able to reproduce this at home in Europe. Unfortunately, at that time, nobody was selling smokers, the only BBQs with lids available were Weber® Kettles. Ditto for wood; no hope of finding Hickory or Mesquite, we only had oak, beech, a little apple or cherry, but nothing else. No quality BBQ sauce either (just know that the BBQ sauce in France was made with mayonnaise!). But I am very stubborn, and I did what I could with the means at hand. In 1991, I didn't have Youtube to learn, nor any social network like Facebook or Instagram to see what others were doing, to ask for advice, etc. since we didn't have the Internet yet. In retrospect, it was an incredible opportunity as it allowed me to return to the USA many times to learn, meet BBQ champions, find spices, join federations, do internships in restaurants, follow seminars ... in short, perfecting myself and forging a strong bond with people.

Before I get ahead of myself, let's go back to 2007, the year I decided to build my first smoker on wheels to launch a catering service under the Smokehouse brand. A year of welding and a lot of work later, the beast was ready to hit the road. This moment was the beginning of the Smokehouse adventure, first with the catering service, then the restaurants and the BBQ school, and now the sharing of my knowledge through writing which became a real passion.

I come back to our pellet grill. When they hit the market in Europe, I was a little jealous, as are most pitmasters who claim on social media that the only real BBQ is the stick burner. You have to understand where we were coming from. I who had spent so many years learning how to manage a fire to maintain a constant temperature for hours, I who traveled hundreds of kilometers to find perfectly dry wood to obtain this perfect blue smoke, I who spent almost 30 years to become one of the best pitmasters in Europe, ... to learn that anyone can do so equally well, if not better, by pressing a button, while sipping their cocktail on the terrace with their friends; being able to choose its perfect wood species; by getting a perfect blue smoke every time, making even the best pitmasters on the planet blush... Now that's something to be a little jealous of, don't you think?

The truth is that the pellet grill is all that combined. It's a perfect oven for baking, it's also a perfect BBQ for smoking for long hours at a perfectly constant temperature, and if you are lucky enough to have a BBQ Pit Boss or Louisiana Grills, you will also have a perfect grill on which you will be able to sear meats directly above the flames, just as you would on the best charcoal BBQs.

Additionally, the Dansons pellet grills come equipped with a sliding plate that allows direct access to the flame, but we'll talk about that later, as well as the opportunity to delve into a multitude of recipes that take full advantage of this possibility of direct grilling.

I told you that Dansons Inc was a fascinating and genuine company; fascinating because it is the fastest-growing pellet BBQ company in the world; touching because Dansons is a family business, managed by Dan Thiessen, and his two sons Jeff and Jordan; and after having worked with them for a few months, I can honestly say that for them, each client truly matters, and their aim is above all to meet the expectations of each of their clients, as if they were part of the family.

Yes, I really think that by buying a Pit Boss or a Louisiana Grills, you become much more than a customer, you become a member of the Dansons family. Moreover, it is heartwarming to know that they are conscious of being a blessed enterprise, as they do not hesitate to give back what God gives them by helping their neighbors.

In any case, I am very grateful for the confidence that the Dansons family has placed in me for the production of this book. I wish you as much pleasure in making my recipes as I have had in writing them.

A handwritten signature in dark ink that reads "Chef Rohan". The signature is fluid and cursive, with a large, sweeping initial 'C' and a stylized 'R'.



NAVIGATOR

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What you will need to use this book

I assure you right away, you will not need a lot of equipment that you do not already have at home.

1. A MEASURING KIT IN CUPS:

It is not an obligation, but it will simplify your task significantly. Having been trained in the USA, and reading only American cookbooks, I got into the habit of doing everything in cups, tablespoons, teaspoons, ... When I talk about c.à.s. in my ingredient lists, I'm actually talking about tablespoons. When I'm talking about c.à.c, I'm actually talking about teaspoons ... My recipes are simple and don't require the same precision as gourmet French baking, but if you want to be specific, use a kit of cups and spoons. They can be found almost everywhere for a few bucks. Below is the exact metric conversion table.



1 CUP	240 ML
1/2 CUP	120 ML
1/3 CUP	80 ML
1/4 CUP	60 ML
1 TBSP (1 TBSP)	15 ML
1 TSP (1 TSP)	5 ML

2. ALUMINUM FOIL:

Try to find the thickest and widest possible aluminum foil. I use 18 inches (45cm) wide aluminum.

3. ALUMINUM BASKETS:

Always helpful! If you have a gas BBQ, the aluminum skillet can be used to put wood chips on top of the burners. If you have a charcoal BBQ, the rack will be useful for recovering cooking fats during long cooking of the shoulder, brisket and poultry.

4. RESEALABLE FREEZER BAGS:

If you do not have a vacuum sealer, you can use resealable freezer bags to marinate certain meats.

5. CAST IRON KITCHEN EQUIPMENT:

It is not mandatory, but I really recommend cast iron pans for BBQ cooking. Cast iron is the most practical and efficient. Indestructible and easy to maintain, your cast iron pots and pans will follow you all your life. I recommend at least a 10 inches pan (25cm), which will also serve as a pie pan and a Dutch oven for all casseroles.

6. A HIGH TEMPERATURE PROTECTIVE GLOVE:

Many of my recipes involve handling pans and other casseroles on the BBQ. I can only recommend that you get at least one high-temperature glove to protect your hands from burns.

7. A SMOKE TUBE:

If your BBQ is not equipped with a cold smoking chamber and you want to make the cold smoking recipes, you will need a smoking tube. These micro-perforated tubes allow you to smoke meats, fish, cheeses, etc. without having to light your BBQ. They use the same pellets as your BBQ, so you have a wide variety at your disposal. In addition to cold smoking, you can also use the smoking tubes to add smoke during your hot cooking.

8. BUTCHER PAPER:

If you want to make a perfect brisket, you'll need butcher paper. Nothing can replace this paper for brisket.

The variety of pellet

The pellets are made from 100% compressed sawdust, without any additives. There are either unique flavors like apple, cherry, etc; and blends which are mixtures of different essences like "fruit wood" which is a mixture of cherry, apple and maple. But even pellets with a unique flavor are sometimes mixed with neutral woods for reasons of consistency of combustion. Not all wood burns in the same way, you too can create your own mixes to obtain a unique flavor that is different from what is commercially available. If you want to see how the pellets are made, scan the QR code.



	BEEF	PORK	POULTRY	PISCES	LAMB	GAME	PASTRY	COLD SMOKING
BEECH	✓	✓	✓	✓	✓	✗	✓	✓
OAK	✓	✓	✓	✓	✓	✓	✗	✗
APPLE TREE	✓	✓	✓	✓	✗	✗	✓	✓
CHERRY TREE	✓	✓	✓	✓	✓	✗	✓	✓
HICKORY	✓	✓	✓	✗	✓	✓	✗	✗
CLASSIC HARDWOOD	✓	✓	✓	✗	✓	✓	✗	✗
MESQUITE	✓	✓	✓	✗	✗	✓	✗	✗
COMPETITION BLEND	✓	✓	✓	✓	✓	✓	✓	✓
FRUIT HARDWOOD	✓	✓	✓	✗	✗	✗	✓	✓
WHISKEY BARREL	✓	✓	✓	✗	✓	✓	✗	✓
COAL	✓	✓	✓	✓	✓	✓	✓	✓

Cooking techniques on a pellet grill

On a Dansons pellet grill, whether it is a Pit Boss or a Louisiana Grills, there are eight cooking techniques. The four most used techniques we will be looking at are smoking, grilling, baking, and braising. The other techniques are more or less derived from the first four.

SMOKING:

Yeah! It is impossible to talk about barbecue to an American, without talking about smoking. It is THE cooking technique for ribs, pulled pork shoulder, famous brisket, beer can chicken, and all large pieces of meat in general ... To tell you the truth, when you talk about barbecue to an American, they think of smoking. And what we commonly call barbecue, they call 'grilling'. Food is never in direct contact with the heat source.

Hot smoking is between 170°F and 280°F, but we will generally smoke at 225°F.

Cold smoking consists of smoking fish, meats, cold meats, cheeses and peanuts at temperatures below 85°F. We will use an accessory to be able to smoke sawdust or pellets without lighting the BBQ. Some models allow you to add an element to the BBQ (smoke box) and to cold smoke while lighting the BBQ.

SEARING (DIRECT COOKING)

Is the best known by everyone since, as the name suggests, it consists of placing the meat directly above the heat source. It is also the most difficult to control because the intensity of the heat generally causes food to dry out. We are talking about temperatures over 400°F. Food mainly cooks by radiation.

We will use this type of cooking to color a piece of meat without burning it. The Dansons BBQs are all equipped with a sear plate that you can slide to open it. This allows you to grill your meat directly above the flames as if you were above the embers of a wood or charcoal BBQ.

GRILLING:

The grill is the same as searing, but we will not open the searing plate to access the flame. We will simply grill the food on a very hot grate but out of the fire so that it does not burn. For example, vegetables will be roasted out of the fire.

CHAR-GRILLING:

Char-Grilling is used when we really want to grill meat directly above the flame, but with maximum intensity to crust (darken) the meat. Some people (including myself) love this little burnt taste on the fat of a beautiful rib steak.

BAKING:

Here you are using your BBQ as an oven. During this process it is necessary to keep the lid closed. It is thanks to this technique that we can make pizzas, bread, pastry, ... a great part of baking is the subtle woody flavor you can taste in your food ! What's better than a pizza cooked over a real wood fire?

BRAISING:

Braising is a two-step method that includes dry cooking and then simmering in a liquid. We generally start by searing a piece of meat on a direct heat source to color it, and then we cook it slowly in a saucepan in a broth for example. As well, you can also start by smoking a piece of meat before simmering it. This is what we will do with the Red Wine Rooster recipe.

ROASTING:

This involves cooking the meat for long periods at high temperatures you will see this in the grilled Sunday chicken. One of the benefits of pellet BBQs is that you don't need a spit to roast a piece of meat because it's the heat that goes around your meat, like in a fan oven that does the roasting.

BBQ:

In BBQ mode, food is smoked but at temperatures above 280°F for long periods.

MIXED METHODS:

Several methods can be used for the same recipe. For example, the Reverse Sear consists of smoking a piece of meat for a certain time to give it the smoky taste, and then searing it very quickly to have a nice crust.

You can also degrease them regularly with a good degreaser and then rinse them with hot water. The drain pan should be cleaned with a brush as often as possible and greases should be cleaned.

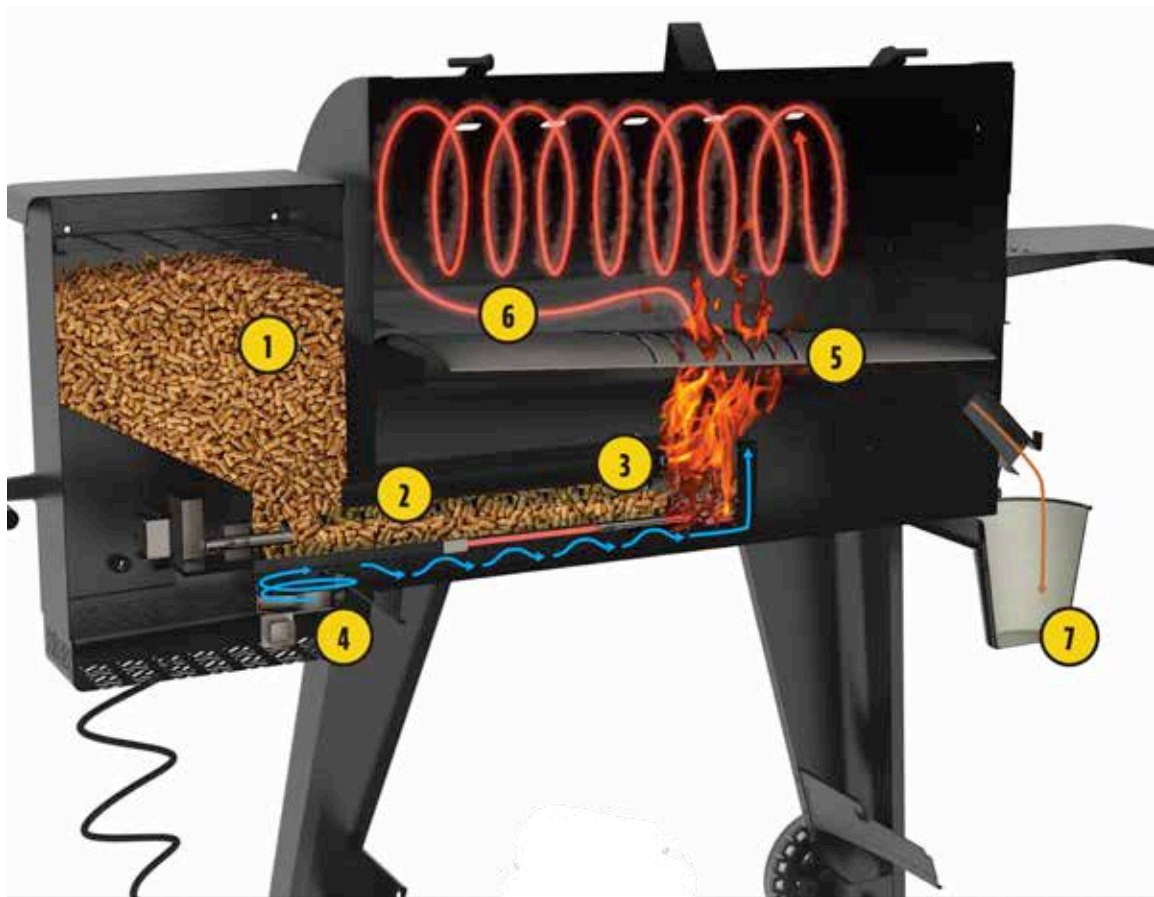


Cleaning my pellet grill

As with all BBQs, if you want to get the most out of your pellet grill, you have to keep it in perfect condition all the time. The pellets must also be stored in a dry place as wet pellets will create an auger jam. To clean your BBQ, which should be done every 3 or 4 times you cook, simply vacuum the ash pan and the bottom of the tank. It is imperative for good combustion to ensure that the vents are not obstructed by ash. You must also ensure there is no grease that accumulates in the bottom of the cooking chamber because it could ignite and cause a fire, making your BBQ unusable.

The grates must always be clean, as well as the drain pan that protects the bottom of the BBQ. To clean them, I advise you, after having finished your cooking, to heat the BBQ to the maximum for a few minutes so that all cooking residues on the grates are charred. Then simply brush the grates with an steel brush.

Anatomy and operation of a pellet grill



Anatomy

1 Pellet hopper

2 Auger

3 Fire Pot

4 Fan

5 Sliding sear plate

6 Heat convection

7 Drip bucket

Operation

The operation of a pellet grill is very simple:

1. You choose the right temperature on the controller.
2. The auger pushes pellets into the fire pot.
3. The spark plug heats the pellet in the fire pot.
4. The fan blows air to activate the fire and circulate heat and smoke.
5. The controller compares the desired temperature with the BBQ temperature probe, and signals the auger to move forward to give more pellets or to stop.
6. The controller very regularly checks the temperature and gives its orders accordingly.



Rubs

There are two types of marinades: liquid marinades with a base of water, oil, beer or wine, ... and dry marinades which are called «Rubs» in the USA. Essentially, rubs are a mix of spices that we ‘rub’ on meats before cooking them that give a unique dimension to your meats!

Grilling a steak or simply a slice of bacon with one of the rubs that I offer will make you realize how simple it is to get started and to mix things up in the kitchen!

These salt-based spice blends were once used to preserve meat.

Rubs have salt and sugar as their common base, and while they are simple to prepare and use, they still need

to be well balanced because too much sugar in the mixture would burn the meat, and too much salt would dry it out and create an unwanted crust when cooked. Rubs can keep dry for several months so I prepare them at the start of the season and use them until the fall.

Their preparation is simple since you just have to mix all the ingredients. I use Tupperware to keep them dry all year long, but you can use any sealable container. I put all the ingredients in the Tupperware, close the lid, shake vigorously to mix and keep dry...it's that easy.



Classic rub

I call it classic rub simply because it's the one I use the most. It is the most popular of all the recipes because it is perfect on pork, poultry, beef on a smoked prime rib, and even on vegetables!

Ingredients

- 1 cup brown sugar
- 1 cup cane sugar or white sugar
- 3/4 cup sweet paprika
- 1/2 cup salt
- 3 Tbsp onion powder
- 1/2 cup garlic powder
- 1 tsp cayenne pepper
- 1 Tbsp ground black pepper
- 1 Tbsp cinnamon

Preparation

Just mix all the ingredients. You must have sweet paprika for this recipe because you use this mixture for many recipes and the normal paprika is way too hot!

Texas rub

In Texas, beef is king. Often their rub is nothing more than a mix of salt, pepper and garlic.

Ingredients

- 1/2 cup coarse salt
- 1/2 cup cracked black pepper
- 1/4 cup garlic powder
- 1 Tbsp sweet paprika

Preparation

Mix all the ingredients and keep dry.

Lamb and Poultry rub

This rub is made for lamb in indirect cooking, but it also works well on poultry.

Ingredients

- 2 Tbsp sweet paprika
- 1/4 cup salt
- 1/4 cup cane sugar
- 1/4 cup Herbes de Provence or Italian mix
- 1/4 cup garlic powder
- 1 Tbsp ground black pepper

Preparation

Mix all the ingredients and keep dry.

Colombian rub

This blend of sugar, spices, ground coffee and chocolate seems a little too original for everyone's taste. This is why I advise you not to say anything to your guests and to surprise them! No one will be disappointed.

Ingredients

- 1 cup brown sugar
- 3 Tbsp ground coffee
- 1 Tbsp ground dark chocolate (cocoa)
- 1/3 cup salt
- 1 Tbsp onion powder
- 2 Tbsp garlic powder
- 1 tsp ground black pepper
- 1 Tbsp of chili powder
- 1 tsp cinnamon
- 1 Tbsp cumin

Preparation

Just mix all the ingredients and keep dry.

Creole rub

As soon as we talk about "Creole", we always find two basic ingredients: Cayenne pepper and garlic. This rub is perfect for chicken and shrimp. Be careful, it is quite hot.

Ingredients

- 1/2 cup sweet paprika
- 1/3 cup salt
- 1 Tbsp chili powder
- 3 Tbsp onion powder
- 5 Tbsp garlic powder
- 1 tsp Cayenne pepper
- 2 Tbsp ground white pepper
- 1 Tbsp cumin
- 1 Tbsp dried oregano

Preparation

Mix all the ingredients and keep dry.

Competition rub

This blend is specially adapted for ribs. The ingredients are quite expensive, but it's a great blend I learned in the USA.

Ingredients

- 1 cup cane sugar
- 1/4 cup salt
- 1/2 cup smoked paprika
- 1/2 cup chili powder
- 2 Tbsp ground cumin
- 2 Tbsp 3 peppers mix
- 2 Tbsp onion powder
- 2 Tbsp garlic powder
- 1 tsp Cayenne pepper
- 1 tsp curry

Preparation

Just mix all the ingredients and keep dry.

Special Steak rub

At the time, when a customer ordered grilled meat in my restaurant, I used Montreal Steak Seasoning. But the quantities I needed were so large and the shipping costs from the USA so expensive, that I tried to reproduce this mixture. I ended up getting very close to the original product.

Ingredients

- 1 Tbsp sweet paprika
- 1 Tbsp fleur de sel
- 1 Tbsp garlic flakes
- 1 Tbsp onion flakes
- 1 Tbsp chili flakes
- 1 Tbsp coriander seeds
- 1 Tbsp dill seeds
- 1 Tbsp black pepper
- 1 Tbsp cane sugar

Preparation

Black pepper, coriander and dill seeds should be crushed, but not reduced to powder. Mix all the ingredients and keep dry.

The background of the entire image is a close-up, slightly blurred view of the American flag, showing the stars and stripes in red, white, and blue. The text is centered over this background.

US BBQ

What Europeans call BBQ, Americans call grilling. Real BBQ is the art of cooking at low temperatures, for long hours (Low & Slow), by smoking food using various types of wood.

Low and Slow

Low temperature

Low and Slow is not grilling, and it is not indirect grilling either, although both are linked. Low & Slow uses temperatures below 280°F, generally between 175 and 270°F.

There are many ways to cook protein, but the only way to make juicy meat with a crispy crust is through Low & Slow.

To get a tastier, juicier and more tender meat, the Low & Slow is unbeatable.

Some science

1. Muscle is made up of collagen, which itself is made up of protein chains that are very difficult to break.
2. The more the muscle is used by the animal, the more it contains collagen and the tougher the meat ... that's why the loin is so tender and the brisket is so tough.
3. If the collagen is cooked too quickly (high temperature), proteins tighten like rubber bands, giving the meat a tough texture. But if you heat the meat at low temperatures for hours and hours, protein chains break down and allow water to penetrate it.
4. Then there is animal fat, which is mainly made up of saturated fatty acids that are closely linked together. Slowly heated, this fat turns more or less into a liquid, which therefore allows the meat to remain juicy.
5. Finally, and this is a great bonus compared to grilling, the wood contains lignin, a very flavorful compound which is absorbed by meat cooked at low temperature.

Advantages of Low & Slow

The first advantage of Low & Slow is that it is the simplest method of cooking and is accessible to everyone as long as you manage to maintain a constant temperature in the BBQ! "Temperature is the Key" our American friends say! With pellet BBQs, the hassle of maintaining a constant temperature is no longer a problem since the BBQ controller will manage it for you.

Cooking Low & Slow is accessible to beginners simply because this method of cooking is very forgiving. There's no overcooking the meat in 5 minutes when it comes to ribs, chicken and large pieces of meat, because the temperature inside the BBQ is close to the desired cooking temperature. On a grill, the heat is so intense that there is only a few seconds of margin of error between perfect cooking and failed cooking.

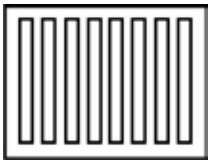
The problem with Low & Slow is that you quickly become addicted to this type of cooking. Once you've tasted a simple hot smoked sausage, you simply don't want to eat any more grilled sausages. Ditto for poultry, crispy on the outside and excessively juicy on the inside ... You will never want to eat another piece of grilled chicken, dry and chewy like gum. And of course the ribs, when the meat falls off the bones, or the famous brisket, the true Holy Grail of BBQ.

Pulled Pork

Pulled pork is certainly one of the most representative recipes of American BBQ. It is found almost everywhere in the southern part of the US and is extremely simple to make when you have the right products!

INGREDIENTS

- 1 pork shoulder, boneless or not, skinless but not defatted
- 1 handful of classic rub (p.15)



Step 1

Apply a good dose of classic rub over the entire surface of the meat and refrigerate for four hours.

Step 2

Light your BBQ for indirect cooking, 110°C (225°F) lid closed. Provide a container of cold water that you will place underneath the meat during all cooking. This will help keep the humidity constant in the BBQ and recover the fat that will fall off during cooking.

Step 3

Place the shoulder on the grate and close the lid. After 4 hours, firmly wrap the shoulder in aluminum foil and put it back in the BBQ for 4 more hours.

Step 4

Insert the temperature probe into the meat. The temperature should be 95°C (203°F) for the meat to be perfect for shredding.

Take the meat out of the BBQ and let it rest for 1 hour before shredding.



Pulled Pork Tacos

All over the south and southwest of the USA, you will find Mexican or Tex-Mex restaurants, and countless food trucks selling tacos for around 1 or 2 dollars. In the US you will find real Mexican cheese, Cojita, but in Europe it may be significantly more difficult to find. A simple swap for this ingredient that you can find at almost any grocery store is feta.

INGREDIENTS

- Fresh tortillas
- 1/3 pound per person of pulled pork (p.20)
- 1/2 cup Cojita cheese or Greek Feta
- Pico de Gallo
- Sour cream
- a bunch of chopped coriander
- optional: Chipotle in Adobo

Pico de Gallo :

- 2 firm tomatoes
- 1 onion
- 1/2 avocado
- 1/2 cup fresh chopped cilantro
- 1 Jalapeño pepper
- 1 lime
- 1 Tbsp sugar
- 1 Tbsp Chipotle in Adobo

Step 1

Chop tomatoes, avocado, coriander, Chipotle, Jalapeños and onion into small pieces. Squeeze the lime and add the juice to the vegetables. Mix and let cool.

Step 2

If you are cooking pulled pork for this recipe, see the recipe (p.20). If you are using already cooked pulled pork, reheat it, covered in a microwave-safe dish, for 3 minutes. You can optionally add apple juice to prevent the meat from drying out.

Step 3

When ready to serve, heat your tacos in the microwave for 20 seconds and dress them, starting with the pulled pork, then the Pico de Gallo, a few cilantro leaves and crumbled cheese. Top with sour cream and a few drops of lime juice.



Smokehouse Sandwich

The Smokehouse Sandwich is a classic in the South of the USA. Very simple to make, however, it requires a lot of time since the pork shoulder is smoked for at least 8-10 hours. The advantage is that the pulled pork keeps and supports freezing very well. But it will never be better than straight out of the BBQ!

Step 1

Toast the buns. The best is obviously to take the pulled pork directly off the shoulder when it's freshly cooked in the BBQ. But if you need to reheat it, you can do it in the microwave.

Step 2

Place a slice of cheddar on the bun and melt it for 1 minute in the oven. Add a good quantity of pulled pork , BBQ sauce, 2 or 3 tablespoons of cole slaw and voila!

Some people add pickles, banana peppers, etc ... Keep it simple!

Tip !

Since the microwave tends to dry out the meat, add a little apple juice or grape juice to the meat, as well as BBQ sauce. Also cover to keep moisture.

INGREDIENTS

- Pulled pork, 2 pounds (p.20)
- 4 toasted buns
- 4 slices of good quality cheddar
- Cole Slaw (p.149)
- BBQ sauce (p.149)

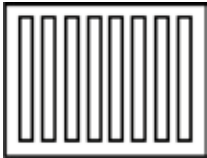


Hot Links

Yes I know, you must be wondering: what's interesting about cooking sausages on the BBQ? ... And yet, once you have eaten a hot smoked sausage, you will never want to eat grilled sausage again. In the USA, and mainly in Texas, pitmasters cook "hot links". Sausages are handmade with beef, pork, veal, many spices and peppers, cheese and beer. The best hot links I've ever had were at Barrel Q#1 in Lynchburg (Tennessee). If you ever have the opportunity to visit the Jack Daniel's® distillery, this BBQ world champion is just 300 feet from the General Store, on Mechanic Street . You will not find hot links ready to be smoked in Europe, but you can have a try with Toulouse or Italian sausage. Aside from the smoky taste, what makes hot-smoked sausage so good is that the casing will not crack when cooked at a low temperature. The fat and juices remain trapped in the sausage, making it super juicy on the inside and crunchy on the outside.

INGREDIENTS

- 4 Hot Links



Step 1

Light your BBQ at 110°C (225 ° F) with the searing plate closed.
Once the BBQ is hot, put sausages on the grate. Smoke for about 40 minutes.



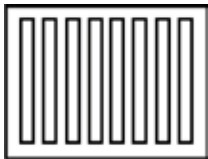
Chicken Lollipops 2 ways

INGREDIENTS

- 12 chicken drumsticks
- 1 cup BBQ sauce
- Classic Rub (p.15)
- 1 cup hot sauce like « Frank's Red Hot » ou « Louisiana Hot »
- 2 Tbsp butter
- Celeri stalks

BLUE CHEESE DIP:

- ½ cup mayonnaise
- ½ cup sour cream
- ½ cup crumbled blue cheese



Step 1

Prepare the chicken lollipops by incising the skin with a very sharp knife or a pair of scissors all around the joint. Cut out all the ligaments and remove the skin from the joint. Push the flesh and skin down.

Step 2

In a freezer bag, place 6 lollipops and pour ½ cup of hot sauce. Seal the bag and massage the drumsticks well so that they are fully coated. Refrigerate overnight.

Step 3

Sprinkle the other 6 drumsticks with rub and put them in the fridge too.

Step 4

Light your BBQ at 110°C (225°F) searing plate closed. and place lollipops on the grate when the BBQ is ready. Close the lid and smoke for about 1 hour. Meanwhile, melt the butter in a small saucepan and add ½ cup of hot sauce. Mix.

Step 5

With a brush, caramelize the drumsticks with the BBQ sauce, and the “Buffalo” drumsticks with the butter/hot sauce mixture. Let caramelize for 10 minutes.

For the blue cheese dip, you just have to mix the mayonnaise, the sour cream and the cheese. Buffalo wings are usually served with celery stalks.



Surf & Turf

INGREDIENTS

- 4 beautiful steaks or ribeyes
- 4 lobster tails
- Oil spray
- Salt pepper

FOR STROMBOLI SAUCE:

- 1 cup liquid cream
- 50 1/4 cup Cognac
- 2 Tbsp tomato paste
- 1/2 pound mushrooms
- 1 pinch of Cayenne pepper
- 1 garlic clove
- 1 Tbsp butter
- 1 tsp sugar



Step 1

Prepare the Stromboli sauce: chop the mushrooms and the garlic clove. Melt the butter in a small saucepan, add the chopped mushrooms and the garlic. When the mushrooms have lost almost all their water, deglaze with Cognac. Add cream, Cayenne pepper, a pinch of salt, sugar and the tomato paste. Mix and keep warm.

Step 2

Light your BBQ for direct cooking, searing plate open, thermostat at maximum. Oil the steaks and lobster tails . Salt with fleur de sel.

Step 3

Place the meat on the grill, directly above the flames. Turn it over every minute. When the meat is well colored move it away from the flames, insert the temperature probe into the thickest side.

Step 4

Grill the lobster tails over the BBQ flame, about 2 minutes per side. Keep them away from the flames and close the searing plate and the lid. Wait until the internal temperature of the meat reaches 130°F (54°C) for medium rare.

Step 5

Take the meat and lobster tails from the BBQ. Dress your plates with the meat, lobster and sauce.







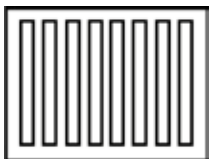
Ribs !

There are a thousand ways to make ribs ... Boiled, grilled, stewed, with Dr. Pepper, sweet and sour, spicy, sweet, salty, with pineapple, honey, apple, apricot, pepper,... But in the cradle of the American BBQ, we smoke them, and we serve them either dry (Memphis Style) or caramelized (Kansas City Style)

Kansas City Style Ribs

INGREDIENTS

- 4 slabs of pork ribs (baby back ribs)
- 1 cup classic rub (p.15)
- 1 cup BBQ sauce (p.149)
- 1 spray bottle
- 1 cup apple cider vinegar
- 1 cup water
- 2 cups apple juice
- 1 stick butter
- 1/2 cup cane sugar
- 1 bottle of Agave sirup



Step 1

Using a round point knife, remove the membrane located on the bone side along the entire length of the ribs. This membrane is waterproof and hardens during cooking, so it must be removed.

Sprinkle a good amount of classic rub on both sides of the ribs, and press well with your hands so that the salt penetrates the meat. Keep cool for 1 hour but no more. It all depends on the amount of salt in the rub, but with this one I don't recommend more than an hour of marinating.

Step 2

Preheat the grill with the lid closed, to 225°F (110°C). Once the BBQ is hot, place the ribs on the grate and close the lid.

Step 3

Every 15 minutes, open the BBQ and spray a little of the water/apple juice/apple cider vinegar mixture on the ribs. Place them on the heat really fast because every time you open the BBQ, the temperature goes down. The cooking time depends on the thickness of the slabs, but it takes about two hours in most cases.

Step 4

As soon as the flesh retracts a little from the bones, use a lined aluminum foil and sprinkle some cane sugar, a few pieces of butter and a drizzle of Agave syrup. Place the ribs, meat side down, on the sugar / butter mixture. Sprinkle the top of the ribs (bone side) with your apple juice and vinegar mixture and close the aluminum firmly. If the bones ever make holes in the aluminum, add an additional sheet. Put the ribs in the BBQ, bone up and close the lid, still at 110 ° C for an hour and a half more.

Remove the ribs from the BBQ and let them rest for 15 minutes in the aluminum. Open the packages and apply a thin layer of BBQ sauce to the meat side of the ribs using a brush. Put them back in the BBQ for 10 minutes so that the sauce caramelizes a bit, and you can finally serve!

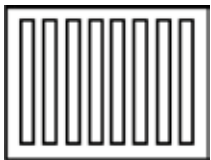


Simple but great ribs

This recipe is the simplest and most authentic for ribs. Just a few spices to let the meat flavor express itself to the fullest.

INGREDIENTS

- 4 slabs of ribs (baby back ribs)
- 1 cup Texas rub (p.15)
- 1 cup BBQ sauce (p.149)
- 1 spray bottle
- 1 cup apple cider vinegar
- 1 cup water



Step 1

Using a round point knife, remove the membrane located on the bone side along the entire length of the ribs. This membrane is waterproof and hardens during cooking, so it must be removed.

Sprinkle a good amount of Texas rub on both sides of the ribs, and press well with your hands so that the salt penetrates the meat. Keep cool for 1 hour but no more. It all depends on the amount of salt in the rub, but with this one I don't recommend more than an hour of marinating.

Step 2

Preheat the grill with the lid closed, to 225°F (110°C). Once the BBQ is hot, place the ribs on the grate and close the lid.

Step 3

Place the ribs in the BBQ, lid closed for 4 to 6 hours. Each 30 minutes, spray the ribs with a 50% water and 50% apple cider vinegar mix.



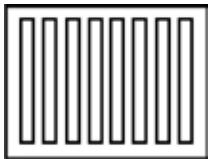
Peach Ribs

INGREDIENTS

- 4 peaches
- 1 cup peach nectar
- 1/3 cup BBQ sauce
- 2 slabs of ribs
- 1 cup classic rub (p.15)

For the peaches

- 1 stick butter
- 2 Tbsp sugar
- 1 Tbsp ground cinamon



Step 1

Using a round point knife, remove the membrane located on the bone side along the entire length of the ribs. This membrane is waterproof and hardens during cooking, so it must be removed.

Sprinkle a good amount of classic rub on both sides of the ribs, and press well with your hands so that the salt penetrates the meat. Keep cool for 1 hour but no more. It all depends on the amount of salt in the rub, but with this one I don't recommend more than an hour of marinating.

Step 2

Preheat the grill with the lid closed, to 225°F (110°C). Once the BBQ is hot, place the ribs on the grate and close the lid. Let smoke for 2 hours.

Step 3

On a sheet of aluminum foil large enough to enclose the ribs, place a few pieces of butter, and place the ribs on the butter, bone side up. Drizzle the ribs with a little peach nectar and wrap the ribs firmly in the foil. Put the ribs in the BBQ for about 1h30, bone side up.

In a small saucepan, reduce 1 cup of peach nectar with 1/3 cup of BBQ sauce until you get a syrupy consistency.

Step 4

Remove the ribs from foil. Brush the ribs with the syrup that is still hot and replace them, without the aluminum, in the BBQ for 10 minutes to caramelize the sauce.

For peaches, cut them in 2 and remove the pit. Combine butter, sugar and cinnamon in a bowl. Open the searing plate to grill directly over the flame and increase the temperature to 260 °C (500 °F). Oil the peaches. When the grid is hot, place the peaches, open side on the grate to mark them and flip after 2 minutes. Pour 1 teaspoon cinnamon butter in each peach and close the BBQ searing plate and the lid. Cook for 5 minutes with the lid closed.



Lexington Style Lamb Ribs

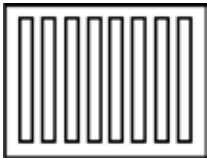
Lexington is a city in Kentucky where lamb is king.

INGREDIENTS

- 4 lamb rib racks
- Spray bottle with 50% water and 50% apple cider vinegar
- 1 cup lamb rub (p.15)

Lexington dip sauce

- 1 cup white vinegar
- ¼ cup ketchup
- ¼ cup Worcestershire
- 1/3 cup light brown sugar
- 1 tsp pepper flakes
- 1 Tbsp ground black pepper



Step 1

Prepare the sauce. In a small saucepan, combine all the ingredients and bring to a boil. Reduce the heat to low and keep warm.

Step 2

Sprinkle the ribs with the rub and massage them so that the spices stick well to the meat.

Step 3

Light your BBQ for indirect cooking, searing plate closed, thermostat at 225°F (110°C)

Step 4

Place the ribs in the BBQ for about 4 hours. Each 30 minutes, spray some vinegar/water mix on the ribs.

At the end of cooking, use a brush to apply a thin layer of Lexington sauce. Close the lid for 15 minutes, until the BBQ sauce caramelizes.



Beef Ribs

Have you ever tried beef ribs?
7 to 8 hours of cooking, and you will create a delicious product with an intense beef flavor.
If you like beef, this is what you need!

Step 1

One hour before cooking, take the ribs out of the fridge and sprinkle some Texas rub, massaging the muscle well so that the rub penetrates the meat. Light your BBQ for indirect cooking at 225°F (110°C), searing plate closed,

INGREDIENTS

- 4 beef ribs
- Texas rub (p.15)

Step 2

When the BBQ is hot, place the ribs on the grate. Place an aluminum container with water on the bottom of the BBQ or on the grate to moisten the meat during cooking. Close the lid. This part of the cooking process is hands off for about 6 to 8 hours, depending on the thickness of the meat.

If the ribs are really thin, you can sprinkle them with apple cider vinegar every hour so they don't dry out, but in principle this is not necessary.

The beef ribs are enough on their own, but if you want a BBQ sauce, use a Texas style sauce instead (p.150)



Texas Brisket

Brisket is the Holy Grail of American BBQ. The ultimate and most difficult cut of meat to cook. But beware! If you can't find really fatty meat, don't start because you are bound to miss the mark on this one. It is an extremely stressed muscle, and therefore very firm because it is packed with collagen. You will also need butcher paper and an ice box.

Step 1

1 hour before cooking, take the brisket out of the fridge and trim the larger pieces of fat to leave only 1/8 of an inch of fat. Sprinkle with Texas rub . Put the brisket back in the fridge.

Light your BBQ for indirect cooking, searing plate closed, thermostat at 225°F (110°C)

Step 2

When the BBQ is ready, place the brisket on the grate. Insert the probe into the thickest part of the meat. Close the lid, and do not touch anything until the probe temperature indicates 145°F (63°C).

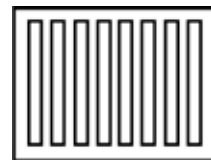
Step 3

At 145°F (63°C), firmly wrap the brisket in butcher paper, and put it back with the meat probe into the BBQ. Close the lid. You must now wait until the temperature reaches 205°F (93°C). There will be a long period during which the temperature will no longer rise (the stall), this is normal, do not worry. At 205°F (93°C), take the brisket out of the BBQ and let it rest for 2 hours, still wrapped, in a closed airtight cooler.

Slice it and enjoy!

INGREDIENTS

- 1 brisket 7-12 lbs
- 1 cup Texas rub (p.15)







Pitmaster

The Pitmaster concentrates the most beautiful American BBQ specialties in a sandwich!
Pulled pork, sausage and Brisket!

INGREDIENTS

- 4 buns
- 4 smoked sausages (p.26)
- 2 lbs pulled pork (p.20)
- 2 lbs brisket (p.44)
- Cole slaw (p.149)
- BBQ sauce (p.149)

Preparation

Toast the buns either in the pan with a little butter, or directly over the flame of your BBQ.

Reheat the sausages, pulled pork and brisket and dress the burger, ending with the coleslaw and the BBQ sauce.

Warning ! Never reheat the brisket in the microwave because it becomes dry and rubbery. I advise you to heat it in the oven, at 200°F, in a dish with some beef broth. Always cover the dish with aluminum foil to save moisture.

The sausages can be reheated in the microwave as well as the pulled pork. But in any case, add a little liquid like apple juice, or even a little apple cider vinegar and cover the container so that the meat will not become dry.



Pastrami & Reuben Sandwich

A very long recipe that requires a lot of ingredients. But this pastrami is to die for. If you've ever had the opportunity to taste it at Katz's in New York, you know what I'm talking about.

INGREDIENTS

- 1 corned beef +/- 5 Lbs (p.94)

FOR THE RUB

- 4 Tbsp freshly ground black pepper
- 2 Tbps ground coriander
- 1 Tbsp brown sugar
- 1 Tbsp paprika
- 1 Tbsp garlic powder
- 1 Tbsp onions powder
- 1 Tsp ground mustard

Step 1

Refer to page 140 and follow steps 1 and 2 of the corned beef. Pastrami is a spicy and smoked BBQ corned beef.

Step 2

Mix the ingredients of the rub and sprinkle the corned beef on all sides. Place everything covered in the fridge for at least 12 hours so that it marinates in the spices.

Step 3

Light your BBQ for indirect cooking at 225°F (110°C) with the searing plate closed. When the BBQ is ready, place the corned beef on the grate and insert a temperature probe in the thickest side of the meat. Close the lid and smoke until the inner temperature is 205°F (93°C). Let it cool.

Step 4

All you have to do is slice it and taste it. The pastrami is served by itself or in a sandwich. Rye bread and old mustard are generally used.

Reuben Sandwich

Reuben Sandwich is an American specialty that looks like grilled cheese, but is made up of pastrami, gruyere, sauerkraut and a Russian dressing (mayonnaise, ketchup, horseradish, spices).

Beer Can Chicken

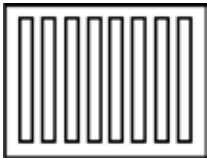
Do you like grilled chicken? I don't, I don't like grilled chicken! It is always dry and hard to chew ... Beer can chicken is much better because the meat is tender and juicy while the skin is crispy! And it's so easy and original to do!

INGREDIENTS

- 1 chicken +/- 4 Lbs
- 1 beer can chicken stand
- 1 cup of Classic rub (p.15)
- 1 can of beer or soft drink (take a fruit beer if you make the cherry sauce)
- 2 lbs baby potatoes
- some cherry tomatoes
- 1 onion, sliced

OPTIONAL CHERRY SAUCE :

- 1 can of cooked cherries
- 1 stick cold butter
- 2 Tbsp liquid honey



Step 1

Light your BBQ for indirect cooking at 225°F (110°C), searing plate closed. Lightly oil the chicken so that the rub sticks well. Sprinkle the rub over the entire surface of the chicken. Open the beer can and empty half into a saucepan.

Step 2

Comfortably place the chicken on the beer can chicken stand in the middle of a dish or a cast iron pan and add the vegetables that you have previously oiled and seasoned.

When the BBQ is at temperature, place the dish on the barbecue grill and close the lid. Cooking generally lasts between 2 and 3 hours.

Step 3

If you are making the cherry sauce , you can already heat the beer, the prepared cherries and the honey in a saucepan over low heat. After 90 minutes of cooking, we will brush the chicken with a little of this sauce to glaze the chicken.

Step 4

Check the temperature of the chicken by inserting the probe deep into the breast to the bone (but not touching the bone). The chicken will be cooked when the internal temperature is 165°F (74°C).

If the chicken is cooked, remove it from the BBQ and quickly finish the cherry sauce by heating over high heat. As soon as the sauce simmers, stir in the cold butter into pieces while whisking.



T-Bone Cow-Boy Butter

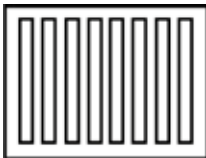
This cowboy butter is a real revelation with a piece of red meat like a T-bone.

INGREDIENTS

- 4 T-bones (at least 1 inch thick)
- 1 stick soft butter
- Juice of 1 lemon
- 2 cloves chopped garlic
- 1 Tbsp brown sugar
- 2 Tbsp Dijon mustard
- 1 Tbsp prepared horseradish
- 1 pinch of cayenne pepper
- 1 Tbsp chopped parsley
- 1 tsp salt
- 1 tsp ground black pepper



+



Step 1

Prepare the cowboy butter. Combine all ingredients in a bowl. If you wish, you can roll the butter in a sheet of plastic wrap and put it in the fridge. The butter keeps for ten days in the fridge.

Step 2

Light your BBQ for direct cooking, sear plate opened, thermostat at maximum. Oil the T-bones and salt with fleur de sel.

Step 3

Place the meat on the grill, directly over the flames. Flip it every minute. When the meat is well colored, close the sear plate, insert the temperature probe into the thickest side and close the lid. Wait until the internal temperature of the meat reaches 130°F (54°C) for medium rare.

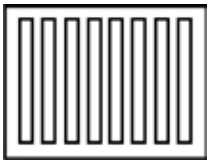


Stuffed Pork Chops

Pork chops work well with apple, bourbon and maple syrup. If you have the opportunity to have beautiful Iberico pork chops, this will be a must!

INGREDIENTS

- 4 large pork chops (at least 1 1/2 inches thick)
- 4 Tbsp Classic rub
- 1/2 cup dried cranberries
- 1 apple, thinly sliced
- 1/2 cup maple syrup
- 1/3 cup bourbon



Step 1

Cut a pocket into the thickness of the pork ribs to stuff the cranberries and apple slices. Sprinkle some rub of your choice on each side of the ribs.

Step 2

Light your BBQ for indirect cooking, sear plate closed, thermostat at 225°F (110°C). Place the stuffed pork chops on the barbecue grill and close the lid. Let it smoke for 30 minutes.

Step 3

In a bowl, mix the maple syrup and bourbon. Caramelize the pork ribs with this mixture with a brush every 10 minutes until the internal temperature of the meat is 160°F (70°C)

Caramelized apples

Remove the core and simply cut your apples in half. drop a tsp butter in each half. Season with salt, pepper and a pinch of nutmeg. Put your apples on the grill and brush with the maple/bourbon mixture. Cook at the same time as the meat in the barbecue.

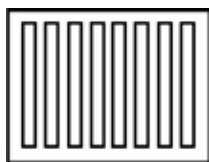


Bourbon/Maple Turkey Breast

A super nice recipe for your next Thanksgiving meal.

INGREDIENTS

- 1 turkey breast
- 1/3 cup Rub of your choice
- ½ cup bourbon
- ½ cup maple syrup



Step 1

Sprinkle some rub on the turkey breast, and let it marinate for at least 4 hours in the fridge, ideally overnight.

Step 2

Light your BBQ for indirect cooking, searing plate closed, thermostat at 225°F (110°C). When the BBQ is ready, place the meat on the grate and close the lid. Cook for approximately 1 hour 30 minutes and insert the temperature probe into the thickest side of the meat.

Step 3

Open the lid and, using a brush, baste the turkey fillet every 10 minutes with the apple juice and maple syrup mixture. Close the lid each time. Check the internal temperature of the turkey. Once 160°F is reached, you can serve.

Sweet potato chips

Just cut your sweet potatoes into slices about 1/8 of an inch thick (no need to peel the potatoes). Place the slices on a sheet of baking paper and salt. Don't let them overlap. Bake them at 400°F (200°C) for 10 minutes and flip. Let cook for another 10 minutes.



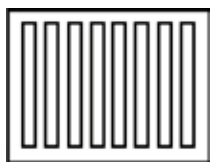


Thanksgiving Turkey

Fear not ! Just because it's a huge piece of meat, doesn't mean it's hard to cook!
The perfect meal for Thanksgiving or Christmas!

INGREDIENTS

- 1 whole turkey 10-12 Lbs
- 2 or 3 Tbsp rub of your choice
- 1 spray bottle of cooking oil
- 1 large bag of bread stuffing
- 1 large onion, chopped
- 3 cloves of garlic
- 700 ml chicken broth
- 1 green apple, chopped
- A handful of herbs (flat parsley, thyme, rosemary)
- 1 beaten egg
- 1 large cup chopped celery
- 1/2 Lbs sausage meat



Step 1

Prepare the stuffing. If you are preparing it on the BBQ, open the sear plate for direct cooking and light the BBQ, thermostat at the maximum. Preferably use a cast iron pan. Heat the pan and pour 2 tbsp. olive oil. Add the sausage meat. When the meat is almost cooked, add the onions, celery and chopped apples. Mix for 2 or 3 minutes and add the chopped garlic at the last minute. Remove the pan from the BBQ. Close the sear plate, close the lid and reduce the temperature to 300°F (145°C).

Step 2

In a bowl, add the chicken broth, beaten egg, bread stuffing and fresh herbs. Mix everything. Take the turkey out of the fridge, remove the neck if it is still in, and pat it dry with paper towels inside and out. Lightly oil the turkey with the oil spray and apply a very light layer of rub. Rub is mainly for color in this recipe.

Step 3

Stuff the inside of the turkey with the stuffing. Do not hesitate to press the stuffing a bit so that it completely fills the turkey. Tie the legs of the turkey over the stuffing. Finally place the turkey in the BBQ and close the lid.

Step 4

After about an hour of cooking, open the BBQ and spray a bit of oil on the turkey. Repeat every hour until the turkey AND stuffing reach an internal temperature of 165°F (74°C).

Blue Cheese Burger

My favorite burger !

INGREDIENTS

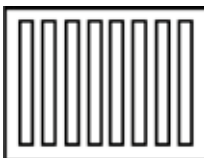
- 4 beef burgers (6 oz)
- blue cheese
- 4 buns
- 4 beautiful slices of bacon
- Salad and sliced tomatoes
- Ketchup

ONIONS JAM:

- 2 red onions, sliced
- 2 Tbsp butter or oil
- 1/3 cup red wine vinegar
- 2 Tbsp sugar



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Step 1

Light your grill for direct cooking, open sear plate, thermostat to the maximum. Mix a little cheese with the meat, and form a ball. Flatten the ball with the palm of your hand to form a disc about 4 inches in diameter, and 1 inch thick.

Step 2

When the BBQ is ready, place your burgers on the grate, directly over the flames. After 2 minutes, flip the burgers and top a slice or pieces of cheese on each. Top a slice of bacon on the cheese, place the breads on the rack. Close the sear plate and close the lid so that the cheese melts and the meat continues to cook evenly for 2 minutes.

Step 3

Remove the buns, and dress your burgers, salad, tomatoes, patties with cheese and bacon. Some ketchup and voila.

La confiture d'oignons rouges

I love fresh onions with Roquefort and ketchup, I find that it really brings something.

An onion jam is also a must, so here is the recipe: In a small saucepan melt the butter and cook the onions over medium heat until they are translucent. Add the red wine vinegar and the sugar and let cook over low heat for 10 minutes.

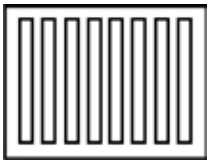


Buffalo Burger

Have you probably eaten Buffalo Wings? Well here is the burger version of this great recipe!
Try it !

INGREDIENTS

- 2 large chicken breast
- 4 oz blue cheese
- 4 buns
- Celery leaves
- Salad, onions and tomatoes, sliced
- 1/2 cup butter
- 1 Tbsp vinegar
- 1 pinch of garlic powder
- 1 bottle of hot sauce, ideally Frank's Red Hot or Louisiana Hot or Texas Pete.



Step 1

Melt the butter and add the vinegar, garlic powder and the contents of the hot sauce bottle. Bring to a boil and turn off the heat. Let cool. Cut your chicken fillets in half lengthwise. Marinate them for 2 hours in the sauce.

Step 2

Light your grill for indirect cooking, sear plate closed, thermostat at 275°F (135°C). Drain the chicken fillets and place them on the grate. Close the lid and let them cook for 30 minutes. 2 minutes before serving, place the buns on the grate, open face down.

Step 3

Remove the buns, and dress the salad, tomatoes, onions and finally the chicken. Finish with blue cheese and a few celery leaves.



Classic Bacon Burger

The great American classic!

INGREDIENTS

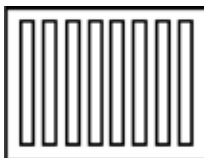
- 4 beef burgers (6 oz)
- 4 beautiful slices of matured cheddar
- 4 beautiful slices of bacon
- 1 large onion, minced
- Salad and sliced tomatoes
- Ketchup
- Rub of your choice

OPTIONAL:

- American mustard
- Sweet and sour pickle rings



+



Step 1

Light your grill for direct cooking, open sear plate, thermostat to the maximum. Mix a little cheese with the meat, and form a ball. Flatten the ball with the palm of your hand to form a disc about 4 inches in diameter, and 1 inch thick.

Step 2

When the grill is ready, place your burgers on the grate, directly over the flame. After 2 minutes, flip the burgers and place a slice or pieces of cheese on each. Place a slice of bacon on the cheese, place the buns on the rack, open side down. Close the sear plate and the lid so that the cheese melts and the meat continues to cook evenly for 2 minutes.

Step 3

Remove the buns, and dress the salad, tomatoes, burger with cheese and bacon. Some ketchup and you're good !



California Burger

INGREDIENTS

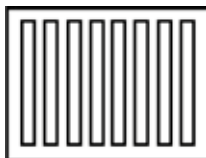
- 4 large onion rings (p.151)
- 4 beef burgers (6 oz)
- 4 buns
- Salad and sliced tomatoes
- 4 beautiful slices of matured cheddar
- Classic rub (p.15)
- California sauce

CALIFORNIA SAUCE:

- 1 cup mayonnaise
- 1/4 cup brown sugar
- 1/4 cup red wine vinegar
- 1/4 cup ketchup



+



Step 1

Prepare the sauce by mixing the ingredients in a blender.
Prepare the onion rings (see page 151)

Step 2

Light your grill for direct cooking, open sear plate, thermostat to the maximum. Mix a little cheese with the meat, and form a ball. Flatten the ball with the palm of your hand to form a disc about 4 inches in diameter, and 1 inch thick.

Step 3

When the grill is ready, place your burgers on the grate, directly over the flame. After 2 minutes, flip the burgers and place a slice or pieces of cheese on each. Place a slice of bacon on the cheese, place the bread on the rack, open side down. Close the sear plate and the lid so that the cheese melts and the meat continues to cook evenly for 2 minutes.

Step 4

Remove the buns, and dress the salad, tomatoes, burger and onion ring. A little bit of California sauce on top and enjoy.



Bratwurst Hot-Dog

INGREDIENTS

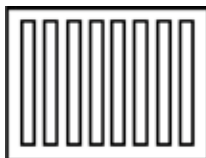
- 4 sausages of your choice
- 2 onions, sliced
- 4 hot dog buns
- 1/2 stick butter
- 1 cup of beer
- Some mustard
- 1 large pickle, finely chopped
- Pickled peppers (Jalapeños or Banana pepper)

OPTIONAL:

- Ketchup, sauerkraut, dry onions, cheese,...



+



Step 1

Light your BBQ and smoke the sausages for 40 minutes at 225°F (110°C)

Step 2

Remove the sausages from the BBQ and open the sear plate for direct cooking over the flames. Increase the BBQ temperature to 400°F (200°C). Melt the butter in a cast iron pan, slice and add the onions. Cook the onions until they are golden and translucent.

Step 3

Add the beer with the onions, then the sausages and let reduce as much as possible.

Step 4

You just have to dress the hot dogs as you wish with mustard, candied onions, peppers,...

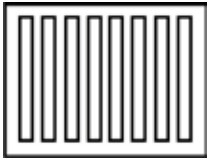


The Elvis !

This sandwich can still be found in a few restaurants in Memphis.
It's the sandwich Elvis Presley loved to eat. Peanut butter, bananas and bacon.
You really have to try it before judging!

INGREDIENTS

- 1 piece of French baguette
- 6 or 8 beautiful slices of bacon
- some Classic Rub (p.15)
- 1 banana
- peanut butter



Step 1

Light your grill for indirect cooking, sear plate closed, thermostat at 225°F (110°C). Sprinkle some classic rub on the bacon slices.

Step 2

When the BBQ is ready, place the bacon slices on the grate and close the lid. It takes about 20 to 30 minutes depending on the thickness of the slices to cook the bacon.

Step 3

Spread a nice layer of peanut butter on the bread, then the bacon, and finish with 2 or 3 slices of banana cut lengthwise.



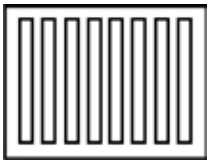
Cheese and peppers

stuffed chicken breast

Simple, effective and inexpensive, this recipe will impress your friends.
A sensational dish with very ordinary products.

INGREDIENTS

- 4 chicken breast
- A dozen slices of bacon
- 1 cup Classic rub (p.15)
- 4 slices of cheddar
- 6 oz cream cheese
- Some Jalapeños peppers



Step 1

Open your chicken breast lengthwise to escalope them. Place a slice of cheddar, a few slices of Jalapeño pepper , and 1 or 2 Tbsp of cream cheese. Roll the fillets thus stuffed and cover them with bacon. You can use toothpicks to help you hold it together. Sprinkle some rub.

Step 2

Light your BBQ for indirect cooking at 225°F (110°C), sear plate closed. When the BBQ is ready, place the stuffed breasts on the grate, close the lid and cook / smoke for about 40 minutes.

Step 3

After 40 minutes of cooking, your stuffed breasts are ready. You can also caramelize them with a little BBQ sauce if you wish.



Texas Chili

Texas is the perfect place for brisket, as well as Tex-Mex cuisine. It is therefore quite logical that you will find chili con carne there, but based on brisket leftovers! The secret of good chili is above all the quality of the chili powder and the peppers you find.

INGREDIENTS

- 3 Tbsp olive oil
- 1 pound brisket in pieces (p.44)
- 1 can crushed tomatoes
- 1 green pepper
- 1 red pepper
- 4 tomatoes
- 1 Jalapeño pepper
- 3 Tbsp chili powder
- 1 cup of brewed coffee or a cup of IPA style beer.
- 1 can Chipotle peppers in adobo (2 peppers and 2 tbsp of sauce)
- 2 Lbs canned red beans
- 1 minced onion
- 2 cloves of garlic, minced
- Freshly ground pepper
- Salt
- 1 Tbsp ground cumin
- 1 Tbsp oregano
- 1 tsp of marjoram
- 2 Tbsp sugar
- Sour cream (optional)
- Grated cheddar (optional)
- White rice, bread or nachos (optional)

Step 1

Light your BBQ for direct cooking, sear plate open, thermostat at maximum. Lightly oil the peppers and tomatoes, and grill them directly over the flame. When they are colored on all sides, close the sear plate, reduce the temperature to 200°F (95°C). Close the lid and let smoke for 20 minutes.

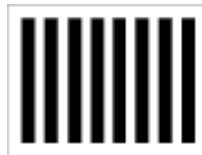
Step 2

Remove the peppers and tomatoes from the BBQ, peel and chop. Increase the temperature to 400°F (200°C) and place a dutch oven or a cast iron pan on the grate. When hot, pour the olive oil and sauté the onion and garlic. Then add the peppers and tomatoes, and a sliced Jalapeño pepper. Cook for 10 minutes.

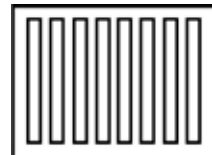
Step 3

Now add the Chipotle pepper, spices, sugar and canned tomatoes. Cook for 10 minutes. Then add the brisket pieces and finish with the red beans and coffee or beer. Let simmer for about 1 hour.

Chili is usually served with white rice, bread or nachos.



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Caesar Salad

The Caesar salad is ideal either as a starter or as a summer dish. The success of this salad is undoubtedly due to the original recipe of Caesar dressing, and the foundation of caramelized chicken on the BBQ with our magic rub.

INGREDIENTS

- Mixed salad (the original is the Iceberg salad but the mixed is prettier)
- 1 minced onion
- Some cherry tomatoes
- 4 chicken breasts
- 1 handful Classic Rub
- 1 handful of homemade croutons
- Caesar sauce
- 1/2 cup parmesan

Step 1

Light your BBQ for indirect cooking, sear plate closed at 400°F (200°C). Sprinkle the chicken fillets on each side with the rub. Dress your plates with mixed salad, halved cherry tomatoes, a few onion rings, and croutons. Pour some Caesar dressing on top.

Step 2

You can now grill your chicken fillets via indirect cooking so that they do not burn. The sugar rub will caramelize the chicken. It takes about 10 to 12 minutes, lid closed at 400°F (200°C) for the chicken breast to be cooked. Thanks to indirect cooking, they will remain very soft. Once cooked, slice the chicken fillets and dress them over the salad. You just have to sprinkle some Parmesan.



Grilled Wedge

I love this salad. It is very simple, but the mixture of vinegars and sugar works wonderfully with blue cheese.

INGREDIENTS

- 2 romaine lettuces
- 4 beautiful bacon slices, very thick
- 2 Tbsp BBQ sauce
- 1 red onion, sliced
- 1 handful cherry tomatoes
- ¼ cup raspberry vinegar
- 2 Tbsp honey
- Balsamic vinegar cream
- 1/2 cup crumbled Roquefort or Gorgonzola



Step 1

Prepare the dressing by mixing the raspberry vinegar with honey.

Step 2

Light your BBQ for indirect cooking, sear plate closed, thermostat at 225°F (110°C). Place the bacon slices on the grate and close the lid for 45 minutes. Brush the bacon slices with the BBQ sauce, and close the lid for 15 minutes more.

Step 3

Remove the bacon slices and open the sear plate, increase the thermostat to the maximum for direct cooking.

Step 4

Cut the romaine lettuces in half lengthwise and brush a little olive oil or oil spray on the inside of the salads. Grill the salads for about 30 seconds to mark them.

Step 4

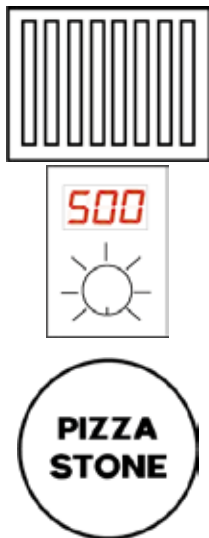
Prepare your plates with salad, bacon slices, halved cherry tomatoes, red onion slices, pour a little raspberry vinaigrette and balsamic vinegar cream. Finish with the crumbled cheese.

Chicken BBQ Pizza

You have certainly already tasted this famous BBQ pizza from this famous restaurant chain that you all know! Here is a chicken version of a very different quality than what you have tasted. Thanks to the temperature of our pellet BBQ, you will be able to make pizzas in a few minutes, with the real taste of wood.

INGREDIENTS

- 1 pizza dough
- 1 already cooked chicken breast (see p.76)
- 2 Tbsp rub of your choice
- Cherry tomatoes
- 4 slices of real cheddar
- 4 oz grated mozzarella
- 4 oz ricotta
- 1 Jalapeño pepper, sliced
- ½ cup BBQ sauce of your choice
- 1 tsp Italian spices mix
- 1 Tbsp honey mixed with a few drops of Tabasco



Step 1

Light your BBQ for indirect cooking, sear plate closed, thermostat at 500°F (260°C). Place your pizza stone on grate and close the lid so that the stone heats up as much as possible.

Step 2

Lightly flour your work surface and roll out the pizza dough. Pour and spread the BBQ sauce first, mozzarella, cheddar, tomatoes, chicken slices, Jalapeño slices and the ricotta. Finish with the Italian spices.

Step 3

Bake the pizza by placing it on the stone. Cook for 4 or 5 minutes with the lid closed. When the dough is golden brown, take the pizza out of the BBQ and pour the honey / Tabasco mixture just before serving.



A close-up photograph of two long, grilled salmon fillets resting on a dark, textured surface. The salmon is topped with a mixture of finely chopped green herbs, white onions, and red chili peppers. To the left of the salmon is a large, round, grilled lemon half. To the right is a fresh raspberry on a green leaf. The text "Rest of the World" is overlaid in the center in a bold, white, sans-serif font.

Rest of the World



A word about doneness

When you have grilled thousands of ribeyes, bone-in ribeyes, steaks, etc ... you no longer ask yourself the question of when to remove the meat from the grill ... You just know! The color of the meat, its shine, its general appearance, the marked areas, we know. Besides, I think we have a clock in our stomachs that warns us when it's time to take the meat off the heat.

But when you're a beginner, it is much less obvious. So the question is whether or not there is a foolproof method of knowing the right doneness? There are many empirical methods like the meat hardness test which is compared to the hardness of the thumb muscle during cooking, but it is far from foolproof ... It just gives you an idea. It is all the more unreliable that it must be taken into account that the internal temperature of the meat continues to rise from 10 to 15°F when it is removed from the heat and left to rest! Yep, **the temperature of the meat keeps rising out of the fire ...** This means that, if I want a medium, I have to take my meat out of the BBQ when it is still medium rare because, for beef, rare is at 130°F and medium at 145°F. So if I take into account that the temperature of the meat will rise by 10°F during the rest, off the heat, I should remove it at 135°F if I want to be precise. The only foolproof method is to measure the internal temperature of the meat with a probe and take into account the rise in temperature off of the heat. But you're in luck since the Pit Boss or Louisiana Grills pellet grills are all equipped with digital probes.

Then there is the **resting time**. I don't know if you've ever had the experience at a restaurant or at home, but if you eat meat that has just come off of the heat, you will see that the taste and tenderness of the meat changes over time. The reason is that when a meat is seared at high temperature, the proteins which act a little like rubber bands, become extremely strong when the meat is seared, and gradually relax when not in contact with heat. It is in your interest to let a piece of meat rest before tasting it. The rest time ranges from 5 minutes for a 10oz ribeye to 15 minutes for a nice 40oz bone-in ribeye. To let the meat rest, you just have to wrap it in aluminum foil and leave it in a warm place such as an oven at 100°F. Some also use a cooler or airtight frigolite boxes ... No matter the way, it's the result that counts.

Cooks Temperatures

BEEF, LAMB, VEAL, GAME, DUCK FILET

RARE 120 TO 125°F

MEDIUM RARE 130 TO 135°F

MEDIUM 140 TO 145°F

MEDIUM WELL 150 TO 155°F

WELL DONE > 160°F

PORK

MEDIUM 140 TO 145°F

WELL DONE > 160°F

BIRDS

WELL DONE 160 TO 165°F

BRISKET, BEEF RIBS (LOW & SLOW)

203°C

PORK RIBS, PORK SHOULDER

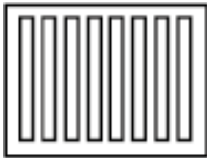
195 TO 205°F

Orange Veal Loin

This recipe is basically intended for a veal chop.
But after trying with a veal tenderloin, my choice is made.

Ingredients

- 1 veal fillet +/- 2-3 lbs
- Special steaak rub (p.17)
- 1 shallot
- 1 Tbsp tomato paste
- 1 Tbsp butter
- 3/4 cup fresh orange juice



Step 1

Light your grill for indirect cooking, sear plate closed at 225°F (110°C). Sprinkle some Special Steak rub over the meat.

Step 2

You should know that the smoke stick better to the meat when it is still cold. So place it quickly on the barbecue grill and close the lid for 20 minutes. Depending on the temperature and thickness of your meat, the smoking time can vary from 1 hour to 3 hours, and therefore, the most effective is to use a temperature probe. We want to smoke the meat until the internal temperature is 136°F (58°C).

Step 3

While the meat is cooking, prepare the sauce. Chop the shallot. Melt the butter in a small saucepan, and sauté the shallot. When it is translucent, add the orange juice and the tomato paste. Salt and pepper, and reduce until the consistency of the sauce suits you.





Bourbonnaise Filet Mignon

Ingredients

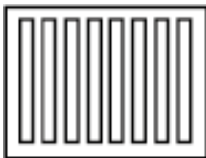
- 4 filet mignons
- Beef rub of your choice or simply salt & pepper

FOR THE SAUCE:

- 1 Tbsp country mustard
- Juice of 1 lemon
- ½ cup bourbon
- ¼ cup beef broth
- 2 Tbsp brown sugar
- 1 tsp coarse ground black pepper
- 1/2 stick cold butter



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Step 1

Prepare the sauce. In a small saucepan, over medium heat, pour the bourbon and the crushed pepper. As soon as it smokes, add the beef broth, lemon juice, mustard and brown sugar. Reduce for 5 minutes and keep warm.

Step 2

Light your BBQ for direct cooking, sear plate open, thermostat to the maximum. Season the fillets with salt and pepper (or sprinkle some rub if you prefer)

Step 3

When the barbecue grate is hot, sear the filet mignons directly over the flames, 2 minutes on each side. Insert the temperature probe into one of the filet mignons. Close the BBQ lid and cook until the temperature of the probe reads 130°F (54°C) if you like your meat rare.

Step 4

Take the filet mignon out of the BBQ and let it rest for a few minutes while the sauce finishes. To do this, raise the temperature of the pan over medium heat. Add the cold butter in pieces, while whisking vigorously.



Cuban Steak

Ingredients

- 4 beautiful steaks
- Colombian rub (p.16)
- Pickled Red onions
- Mango juice (fresh if possible)

PICKLED RED ONION:

- 1/2 cup of vinegar
- 3 red onions, minced
- 1/2 cup of water
- 1 Tbsp mustard seeds
- 1 Tbsp coriander seeds
- 1 clove
- 2 Tbsp sugar
- 1 Tbsp fresh or pickled Jalapeno pepper



Step 1

At least 48 hours in advance, prepare the red onion pickles. Combine all the ingredients except the red onions in a small saucepan and bring to a boil. Let cool and transfer to an airtight container. Add the sliced red onions. You can keep the pickled onions for months in the fridge.

Step 2

Light your BBQ for direct cooking, sear plate open, thermostat at the maximum. Sprinkle some Colombian rub on the steaks

Step 3

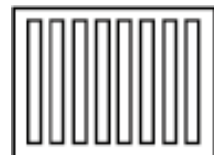
Prepare the sauce. Pour the mango juice into a small saucepan, add the chili powder and bring to a boil. Reduce by half.

Step 4

Grill the steaks for about 3-4 minutes on each side for a medium rare cook. Dress your plates with a Tbsp of red onions on top of the meat. The sauce on the side in a small pot.



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Beef Wellington

Step 1

Finely chop the mushrooms, garlic and shallots and fry them in a pan with olive oil. Cook until the vegetables are completely dry. Brown all sides of your pure fillet by searing it in another pan or directly over the flames in your BBQ.

Step 2

Spread a large sheet of plastic wrap on the work surface. Layer the Parma ham slices, superimposing them slightly to form a carpet. Spread the vegetable mixture over it. With a brush, spread a nice layer of mustard on all sides of tenderloin, place it in the center of the carpet. Now wrap the carpet around the tenderloin, tighten well by rolling the wrap on the work surface but holding the ends. Put the roll in the freezer for 1 hour.

Step 3

Lightly flour your work surface and roll out a sheet of puff pastry over it. Depending on the size and shape of your tenderloin, you may need a second sheet of puff pastry. Take the meat out of the freezer and wrap it in puff pastry. Seal the ends and brush with egg yolk.

Step 4

Light your BBQ for indirect cooking, sear plate, thermostat at 400°F (200°C). Heat a pizza stone in the BBQ for a few minutes. Sprinkle a little flour on the stone and place the roll. Cook for about 45 minutes or until the internal temperature of the meat is 130°F (54°C)

Step 5

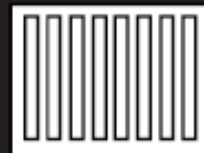
While the meat is cooking, prepare the wine sauce. In a small saucepan, sauté the garlic and shallots with a little olive oil. Then add red wine, honey and beef broth. Reduce by about half and add the cold butter in small pieces while whisking. Salt and pepper to taste.

Ingredients

- 1 beef tenderloin (2 Lbs)
- 2 sheets of puff pastry
- 1/2 Lbs brown mushrooms like Porcini
- 5 slices Parma ham
- 2 Tbsp Dijon mustard
- Plastic wrap
- 1 Tbsp olive oil
- 1 small shallot, minced
- 1 garlic clove, minced
- 1 egg yolk

FOR THE SAUCE

- 1 shallot, minced
- 1 garlic clove, minced
- 1 Tbsp olive oil
- 1/2 stick butter
- 1 Tbsp honey
- 1 cup red wine
- 1 cup beef broth
- Salt and pepper



**PIZZA
STONE**

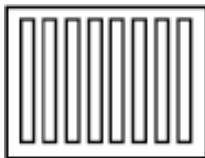
Red Wine Rooster

Ingredients

- 1 rooster +/- 4 lbs
- 1 beer can chicken stand
- 3 carrots, chopped
- 1 Tbsp butter
- 1 large onion, minced
- 1 Tbsp flour
- 1 red wine bottle
- 2 cloves garlic, crushed
- 1 Tbsp black peppercorns
- ½ lb mushrooms
- ½ lb bacon
- 2 cups chicken broth
- 1 bouquet garni
- Salt pepper
- 1/3 cup Cognac



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Step 1

In a large bowl, empty the wine bottle, add the chopped onion, the chopped carrots, the black peppercorns and the bundle of garnish. Add the rooster and let marinate overnight.

Step 2

Remove the rooster from the marinade and pat it dry with paper towels. Strain the marinade and set aside.

Step 3

Light your BBQ for indirect cooking, sear plate closed, thermostat at 225°F (110°C). Pour some of the marinade into the chicken stand and sit the chicken. Finally put the stand on the grate and close the lid. let smoke for approximately 1 hour 30 minutes.

Step 4

After 1h30 of cooking, open the sear plate and increase the temperature to 400°F (200 °C). Heat a cast iron skillet over the flame and melt 1 Tbsp. butter. Add the carrots and onions from the marinade and cook for 5-6 minutes. Add the flour and mix well. Add the Cognac, broth and crushed garlic cloves. Finally add the marinade and bring to a boil.

Step 5

Add the chicken and simmer for at least 1 hour. 30 minutes before serving, brown the sliced mushrooms in a pan with a little butter and add them to the rest.



Corned Beef

Ingredients

- 1 brisket (4lbs.)
 - 8 carrots
 - 4 turnips
 - 4 lbs. potatoes
 - 1 large onion
 - Butter
 - 2 garlic cloves
 - 1 white or green cabbage and pepper
- Salt

POUR LA SAUMURE:

- 1 gallon water
- 1/2 cup salt
- 1/4 cup pink salt
- 1 cup dark brown sugar
- 5 garlic cloves, crushed
- 2 tsp black peppercorns
- 1 cinnamon stick
- 2 tsp dill seeds
- 1 tsp red pepper flakes
- 1 tsp mustard seeds
- 1 tsp coriander seeds
- 1 tsp celery seeds
- 4 bay leaves
- 1 tsp dried thyme
- 1 tsp ground ginger
- 1 tsp 4-spice berries
- 1 tsp cloves

Step 1

In a large saucepan, mix all the ingredients of the brine and bring to a boil to dissolve the salts and sugar. Turn off the heat and let cool completely. Then pour the contents of the pan into a large container with a lid, and immerse the brisket. Allow brining for 7 to 12 days by turning the brisket every 2 days.

Step 2

After 7 days, rinse the brisket with clear water, and dip it overnight in a bath of cold water to desalinate it.

Step 3

In a pot, cover the brisket with clear water and simmer for 3 hours or until the brisket is tender. Then add the vegetables and tenderize them. Once the vegetables are tender, remove them and the brisket, and keep only the potatoes in the broth until they are cooked.

Step 4

Just before serving, melt a good amount of butter in a frying pan, and fry the corned beef cut into 3 or 4 cm pieces along sides and all the vegetables. Arrange for each plate to have a bit of everything. Season with salt and pepper. Corned beef can be accompanied by horseradish or mustard.







Grilled Pacific Cod, basil ginger relish

Step 1

In a bowl, mix the chopped ginger, chopped basil and olive oil. Salt and pepper, and pour the juice of half a lemon. Let rest at least 2 hours.

Step 2

Insert the bouquet garni and one or two lemon slices into the fish. Oil the fish, salt and pepper.

Step 3

Peel the plantains and cut lengthwise. Melt the butter in a pan and fry the slices on each side until they are colored.

Step 4

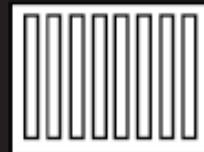
Light your BBQ for direct cooking, sear plate closed, thermostat at 400°F (205°C). When the BBQ is ready, open the lid and place the Pacific cod on the grate. Grill the fish for 3 minutes on each side, lid closed.

Step 5

Dress your plates. Place a layer of relish on each fish.

Ingredients

- 4 Pacific cod
- 1/2 cup chopped fresh basil
- 1/2 cup chopped ginger
- 1/4 cup olive oil
- Salt and pepper
- 2 lemons
- 1 bouquet garni
- 2 plantains
- 1/2 stick salted butter





Grilled Ribeye, hellish sauce

This hellish sauce is fantastic with a steak, a filet mignon or a ribeye. This recipe really gets the most out of your pellet grill.

Step 1

Prepare the sauce: In a small saucepan, melt the butter and add the shallots. When translucent, add the tomatoes, green peppercorns, 1 tbsp. green peppercorn juice and white wine. Reduce by half. Add cream, mix and keep warm.

Step 2

Light your BBQ for direct cooking, sear plate open, thermostat at maximum. Salt and pepper the meat (or rub it with a rub of your choice if you prefer)

Step 3

When the BBQ is hot, grill your ribeyes directly over the flames, 3 minutes on each side. Then close the sear plate and insert the temperature probe into the meat. Close the lid until the internal temperature of the meat reaches 130°F (54°C).

Step 4

Let the meat rest for 5 minutes and serve.

Ingredients

- 4 well marbled ribeyes
- salt / pepper or rub of your choice

FOR THE HELLISH SAUCE:

- 2 minced shallots
- 2 tomatoes cut into pieces
- 1 can of fresh green peppercorn in juice
- 1 glass of dry white wine
- 1 cup cream

Lamb chops

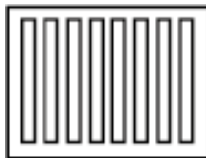
honey and raspberry vinegar

Ingredients

- 3 lbs lamb chops or T-bones
- ½ cup fresh raspberries + a few to garnish
- ½ cup raspberry vinegar
- 1 tsp horseradish
- ¼ cup honey
- Some seasonal vegetables (e.g. broccoli, green peas, Brussels sprouts)
- Olive oil
- Salt pepper



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Step 1

In a small saucepan, pour the raspberry vinegar, fresh raspberries, horseradish and honey. Bring to a boil and reduce the heat. Allow to reduce the time to prepare the vegetables and cook the meat.

Step 2

Light your BBQ for direct cooking, sear plate open, thermostat to the max. Cut your vegetables, oil them with an olive oil spray, salt and pepper. Sear the vegetables directly above the flame to color them and move them out of the flame. Leave them on the side on the grill so that they keep cooking, but without burning.

Step 3

Oil the meat, salt and pepper. Grill the lamb ribs directly over the flame, about 2 minutes per side. The lamb is usually served medium, so you can close the sear plate now and close the BBQ lid, letting the lamb chops and vegetables cook for a few more minutes.

Step 4

Dress your plates by pouring a little sauce on each piece of meat.



Belgian Endives au Gratin

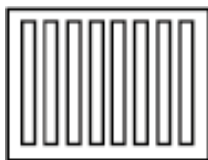
A typical Belgian dish that is generally prepared during autumn and winter. But it's so good that some do it all year round! They are usually served with mashed potatoes.

Ingredients

- 2x 1/2 stick butter
- 2 Tbsp flour
- 1 cup cold milk
- 1/2 cup grated Swiss cheese
- 2 garlic cloves, cut in half
- 4 slices of cooked ham
- 4 large endives or 8 smalls
- 1 cup gratin cheese



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Step 1

Light your BBQ for direct cooking, sear plate open, thermostat to the max. Melt 1/2 stick butter over the flame in a cast iron pan and add garlic and endives. When the endives turn brown, reduce the heat and cover the pan. Cook for about 45 minutes.

Step 2

Remove the endives from the pan, and keep the cooking juices in a glass. Start the Bechamel by melting 1/2 stick butter. Add the flour and whisk constantly to make a roux. Once the roux starts to get some color, gradually add the cold milk while whisking. Finish by incorporating the cooking juices from the endives.

Step 3

When the bechamel is ready, wrap the endives in slices of ham. Place everything in the pan or in an ovenproof dish. Pour the bechamel over it and finally the grated cheese.

Step 4

Place the pan in the BBQ with the lid closed at 400°F (200°C) until the gratin is ready.





Quiche Lorraine

Simple and amazing, this recipe will delight your guests.

Step 1

Light your BBQ for direct cooking, sear plate open, thermostat at maximum. Cook bacon in a cast iron pan, directly above the flame. Remove bacon from the BBQ.

Step 2

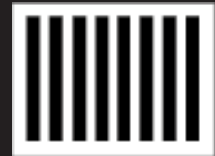
Close the searing plate, close the lid, and set the temperature to 400°F (200°C). While the BBQ is heating, spread the shortcrust pastry in a cast iron plate. In a bowl, mix the eggs, the cream and the bacon. Pour the content of the bowl into the pan and place the pan on the barbecue grate. Spread the cheese on top.

Step 3

Close the lid and cook for 30 to 40 minutes.

Ingredients

- 3 eggs
- 1 cup cream
- 1 cup of Gruyère
- 1 cup bacon
- 1 sheet of puff pastry
- salt and pepper



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Grilled scallops, cilantro and orange endives

Simple and amazing, this recipe will delight your guests in summer.

Step 1

Light your BBQ for direct cooking, sear plate open, thermostat at maximum.

Step 2

Melt the butter and brown the endives. When they are colored, pour some water in the pan. Sprinkle with coriander seeds and brown sugar. Reduce the temperature of the BBQ 300°F (150°C). Cover and cook for 30 minutes, lid closed.

Step 3

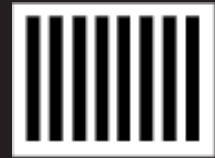
Oil the scallops and salt. Remove the pan from the grill and increase the thermostat again to the maximum. Grill the scallops for 30 seconds on each side.

Step 4

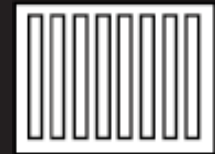
Prepare your plates by placing the scallops on the endives. Sprinkle with the chopped orange zest.

Ingredients

- 8 scallops
- 8 endives
- 1 tsp coriander seeds
- 2 Tbsp butter
- 1 Tbsp brown sugar
- Salt/pepper
- the zest of an orange



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Grilled octopus, spicy oil

The secret of grilled octopus lies in the quality of the basic product.

If you do not find any fresh, buy already prepared tentacles.

Avoid frozen octopus because it will tend to be a little chewier.

Ingredients

- About 2 lbs octopus
- 1 cup olive oil
- The juice of a large lemon
- 6 garlic cloves, chopped
- 1 red pepper, chopped
- 1 tsp salt
- 1 tsp black pepper
- 2 Tbsp chopped cilantro or flat parsley
- 1 Tbsp chopped fresh thyme
- 1 Tbsp fresh rosemary
- a few grilled lemons for their juice before serving



Step 1

If you have already cooked octopus, skip this step.

If you have fresh octopus, you should cook it. To do this, boil a large pot of salted water. Immerse the octopus 3 times 30 seconds in boiling water and take it out each time. Then lower the heat and immerse the octopus for about 40 minutes in simmering but not boiling water.

Step 2

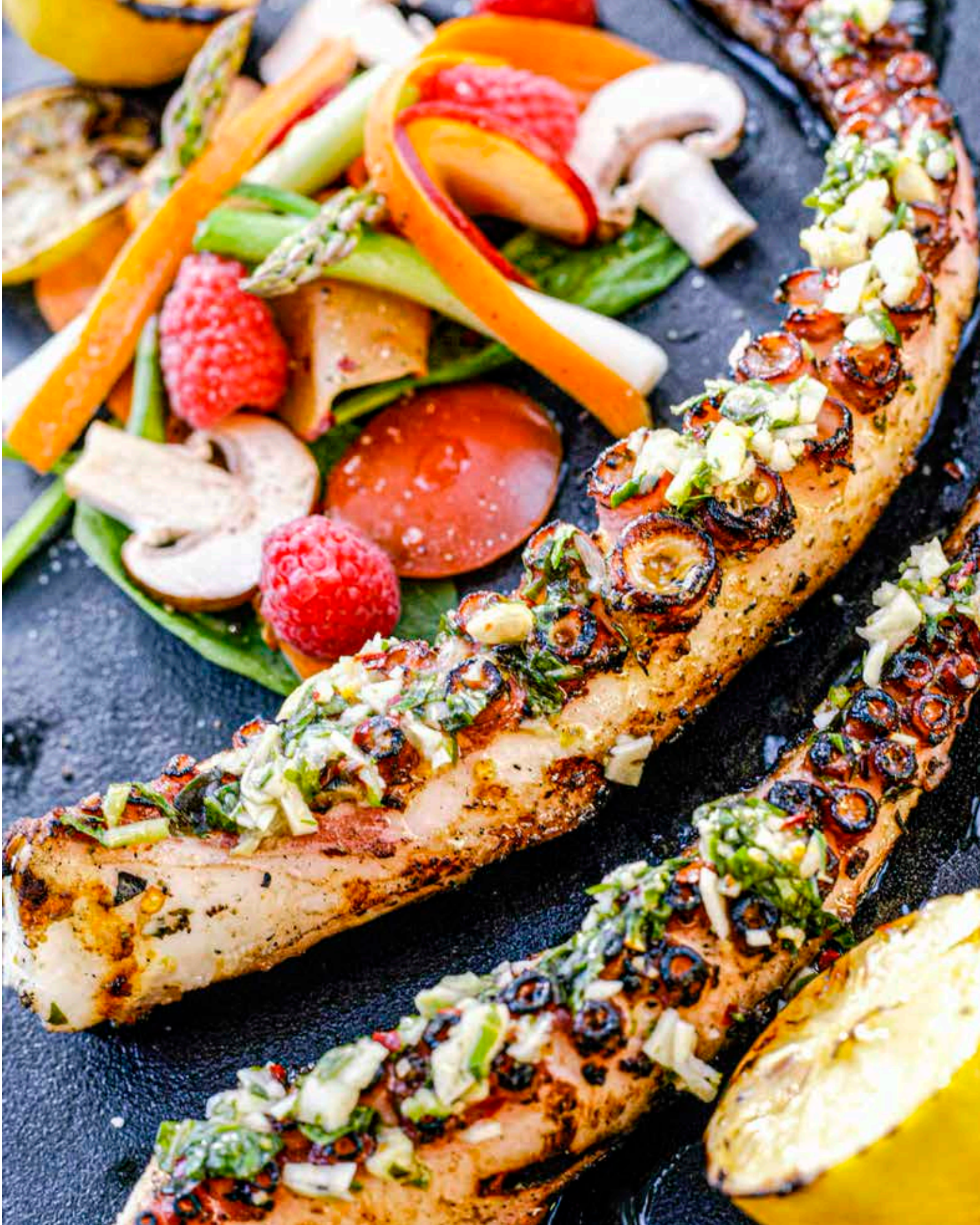
Prepare the marinade. In a large dish, pour the olive oil and the rest of the Ingredients and mix. Marinate the octopus in the fridge for 2 hours.

Step 3

Light your BBQ for direct cooking, sear plate open, thermostat to the max. When the BBQ is hot, remove the octopus from the marinade, and drain it. If there is too much oil on the meat, you may have too many flames when cooking. Place the octopus directly over the flames, as if you were grilling a piece of meat. Flip it regularly so that it does not burn. Cooking takes approximately 5 minutes in total.

Step 4

Just before serving, spread a little marinade on the octopus, and squeeze the grilled lemons over it.



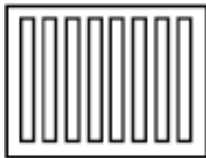
Grilled lobster tail, caper butter

Ingredients

- 4 lobster tails
- Some seasonal vegetables (broccoli, green peas, asparagus, Brussels sprouts, for example).
- Olive oil
- Salt pepper
- 1 stick salted butter
- 2 Tbsp capers
- 1 tsp rosemary
- 2 limes cut in half



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Step 1

Prepare the caper butter by mixing the salted butter with the capers and the chopped rosemary. Light your BBQ for direct cooking, sear plate open, thermostat at 500°F (260°C).

Step 2

Cut your vegetables, oil them with an olive oil spray, salt and pepper. Sear the vegetables directly over the flames to color them and then move them out of the flames. Leave them on the side on the grill so that they keep cooking without burning. Do not forget to grill the lemons (This not only allows them not to cool the meat when you squeeze them, but also allows the juice to flow more easily)

Step 3

Oil the lobster tails, salt and pepper. Grill the lobster tails directly over the flame, about 2 minutes on each side. Close the sear plate and place the lobster tails on their shell. Drop a tbsp of caper butter directly on the flesh and close the lid for 1 minute so that the butter melts.

Step 4

Dress your plates and squeeze some lime juice over the lobster tails.



Mustard Grilled Mahi-Mahi

The Mahi-Mahi is a large fish that can be found in the tropical and subtropical regions of all the oceans, and occasionally in the Mediterranean Sea.

Ingredients

- 4 Mahi-Mahi or another firm-fleshed fish filets.
- 1/2 cup mustard seeds
- Dijon mustard

FOR THE SAUCE:

- 1 shallot
- 1 glass of white wine
- 1 cup cream
- 2 Tbsp Dijon mustard
- 1 Tbsp butter



Step 1

Brush the fish fillets with Dijon mustard. Be generous. Then sprinkle the mustard seeds over it. Marinate in the fridge for 2 hours.

Step 2

Prepare the sauce. In a small saucepan, melt butter and sauté the shallots until translucent. Add white wine and let it reduce by half over medium heat. Finally add cream and Dijon mustard. Stir and let thicken. Keep warm.

Step 3

Light the BBQ for direct cooking, sear plate open, thermostat to the max. Oil the barbecue grate and when it is very hot, grill the fish fillets directly over the flame, about 2 minutes per side.

Suggestion

At the same time as you grill the fish fillets, you can also grill some green asparagus tips. You just need to lightly oil them (I do this with oil spray), and salt and pepper them





Bearnaise salmon

Bearnaise is not the easiest sauces to make. However, nothing beats a homemade Bearnaise!

Step 1

Light your BBQ for direct cooking, sear plate open, thermostat to the max and let the grate heat up. Oil your salmon fillets, salt and pepper.

Step 2

Boil the vinegar and white wine in a small saucepan with the shallot and 1 Tbsp. tarragon leaves. Reduce to only 3 or 4 tablespoons of liquid. Filter to keep only the liquids.

Step 3

In a waterbath, whisk the reduction with the 4 egg yolks until it thickens, and it is fluffy. Remove the pan from the waterbath and add the melted butter without stopping to whip. Add the chopped tarragon, salt and pepper.

Step 4

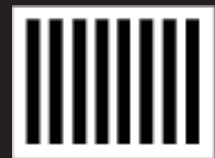
Place the salmon fillets on the grill. The grate must be really hot so that the fish does not stick on it. You can also oil the grill by soaking a paper towel with olive oil; hold the paper towel with tongs to scrub the grid. Take care, if the sear plate is open that paper will not ignite. Grill the salmon fillets for about 30 seconds on each side for medium cook.

Ingredients

- 4 salmon fillets
- Olive oil
- Salt and pepper

FOR THE BÉARNAISE SAUCE

- ¼ cup white wine or tarragon vinegar
- ½ cup dry white wine
- 1 large shallot, chopped
- 2 Tbsp fresh tarragon
- 4 egg yolks
- ½ cup melted clarified butter





Opakapa on a bed of leeks

Hollandaise sauce

Step 1

Cut the leeks into sections of identical size. Melt a little butter in a frying pan and place the sections on very low heat. Cover and let them melt for about 20 minutes. We don't want to color or mark them, so go on very low heat. Light your BBQ for direct cooking, sear plate open, thermostat at 500°F (260°C).

Step 2

Prepare the Hollandaise sauce: Prepare a waterbath. In a small saucepan, off the heat, whisk the egg yolks with the lemon juice and water. Place the pan in the simmering water while whisking constantly until the sauce thickens. Salt and pepper and keep warm.

Step 3

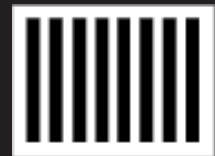
Oil the fish fillets, salt and pepper. Grill the fillets directly over the flame, about 3 minutes per side. Do not hesitate to flip very often so that they do not burn. If you feel the cooking is too fast and they are darkening, simply close the sear plate so that the fish is no longer in direct contact with the flame.

Step 4

Dress your plates by placing the sections of leeks, then the fish fillets on top. Then pour a little hollandaise sauce.

Ingredients

- 4 Opakapaka fillets (or other fish with very firm flesh)
- 4 leeks
- 4 egg yolks
- 1/4 cup lemon juice
- 1/4 cup of water
- 2 sticks of melted and warm butter
- Salt and pepper



Planking

With its unique and incredible flavors, this cooking technique comes from Canada. You can find special cooking planks in specialty BBQ stores, but you can also use untreated cedar planks that you will find in woodwork shops. We mainly use cedar, but maple works very well too. Soak the board in cold water for at least 30 minutes before putting it on the grill.

As soon as the cooking is finished, clean the board with fresh water and a sponge. Keep dry. A board can be used 4 or 5 times without losing its flavor.



Salmon fillets on cedar board

Ingredients

- 4 salmon fillets
- 1 or 2 cedar planks
- 1 cup of Worcestershire
- 1 cup of soy sauce (ideally unsalted)
- 3 cloves garlic, chopped
- 6 Tbsp maple syrup
- 1 Tbsp finely chopped rosemary



Personally, I like salmon when it's medium or medium rare. But you can increase the cooking time with the lid closed if you want the salmon to be well done.

Step 1

Mix all the marinade ingredients in a container until the sugar is dissolved. Add the salmon fillets to the marinade. They must marinate for at least 30 minutes.

Be careful not to marinate them for more than an hour, because the salt in the Worcestershire and soy sauce could cook the salmon.

Step 2

Soak your cedar plank in a bucket of cold water, keeping the board submerged using a heavy object.

Step 3

Light your BBQ for direct cooking, sear plate open, and thermostat to the maximum.

Take the board out of the water and wipe the surface that will be in contact with the fish with paper towels. Place your board directly above the flames and place your marinated salmon fillets on it. Let the board heat up and burn for 3 or 4 minutes before closing the lid. The board should burn from below, but without making flames. When the surface of the salmon in contact with the board begins to change color and cook, close the lid for 5 or 6 minutes. The salmon will cook evenly outside. Two minutes before the end of cooking, brush the salmon fillets with maple syrup and close the lid again for 2 minutes.

Black Cherries Planked Pork Tenderloin

Ingredients

- 1 pork tenderloin
- 1 or 2 cedar planks
- 1 can prepared black cherries
- 1/2 cup liquid honey
- 1/2 cup rub of your choice



Step 1

Sprinkle some rub of our choice on the pork tenderloin and massage well. Let marinate for at least 2 hours in the fridge. Soak your cedar plank in a bucket of cold water while keeping the board immersed using a heavy object.

Step 2

Light your BBQ for direct cooking, sear plate open, thermostat at 400°F (200°C). Drain the cedar plank and place the marinated pork tenderloin on it. Place everything in the barbecue, directly above the flame. Close the BBQ lid and cook for 30 minutes.

Step 3

While the fillet is cooking, mix the contents of the can of cherries and honey in a small saucepan and heat over low/medium heat. Brush the cherry sauce several times to caramelize the meat. The fillet takes about 45 minutes to cook.

Step 4

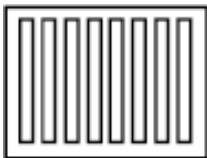
Dress your plates. Slice the fillet and serve with cherry sauce.



Pissaladière

Ingredients

- 1 roll of pizza dough
- Black olives
- A can of anchovies
- 3 onions, minced
- 2 Tbsp olive oil
- Herbs of Provence or Italian spices mix
- Olive oil



Step 1

Slice the onions and cook them in 2 tbsp. olive oil and 3 tbsp water over low heat and covered for about 45 minutes. Drain them and let them cool completely.

Step 2

Light your BBQ for indirect cooking, sear plate closed, thermostat at 500°F (260°C). Place your pizza stone on the grate and close the lid so that the stone heats up as much as possible.

Step 3

Lightly flour your work surface and roll out the pizza dough. Spread the onion jam, some black olives, anchovies and herbs of Provence. Drizzle with olive oil.

Step 4

Place the pizza on the stone, lid closed and cook for about 5 minutes or until the dough is golden brown.



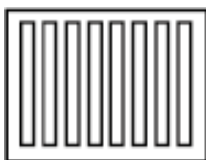
Pork chop, Red cabbage with apples

Ingredients

- 4 pork chops at least 1 1/4 inches thick
- 1 red cabbage
- 1/2 stick of butter
- 1 Tbsp brown sugar
- 1 Tbsp apple cider vinegar
- 4 apples
- 1 small onion
- 1 cup liquid honey
- Salt pepper



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Step 1

Prepare the red cabbage with apples. Cut the cabbage into thin strips and remove the larger ribs. Melt the butter in a frying pan. Add cabbage, salt and pepper. Add vinegar and brown sugar and stir. Cover and cook for 10 minutes over low heat.

Step 2

Peel the apples and cut into quarters. Add the apples with the cabbage. Cook for about 10 minutes. Cover. Cook for another 30 minutes over low heat.

Step 3

Light your BBQ for direct cooking, sear plate open, thermostat to the max. Oil and salt the pork chops with fleur de sel.

Step 4

Place the meat on the grate, directly over the flames. Turn it over every minute. When the meat is well colored, close the sear plate, insert the temperature probe into the thickest side of the meat and close the lid. Wait until the internal temperature of the meat reaches 160°F (70°C). Glaze the chops by brushing some liquid honey.





Teryaki Turkey Drumsticks

Very simple to make, this recipe is both tasty for the palate and for the eyes!

Step 1

Brush the drumsticks with olive oil. Sprinkle with rub. Let marinate in the fridge for at least 3 hours.

Step 2

Light your BBQ for indirect cooking, sear plate closed, thermostat at 225°F (110°C) and place the drumsticks on the grate, making them stand upright if possible. The goal is to have no grill marks on the meat. Close the lid and let it smoke.

Step 3

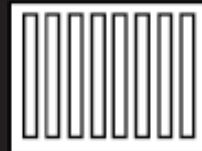
After 30 minutes of cooking, you can glaze the drumsticks using a brush with Teriyaki sauce. Repeat every 15 minutes until the internal temperature of the meat is 165°F (74°C)

Step 4

Take the drumsticks out of the BBQ by taking them by the bone. Place a strip of chopped cilantro on 1/2 inch and then dip the bottom of the drumstick in chopped peanuts.

Ingredients

- 4 turkey drumsticks
- 2 Tbsp rub of your choice
- 1 bottle of Teryaki sauce
- 1 bunch of cilantro, chopped
- 1 handful chopped peanuts
- olive oil





English Butter Tomahawk

The marinade in this recipe brings out the flavor of the beef. If you can, try this recipe with 60-day dry aged beef. Be careful however with the management of your fire because there is sugar in the marinade and too many flames would have a counterproductive effect.

Step 1

Prepare the marinade by mixing the English sauce, soy sauce, garlic and brown sugar in a bowl and pour everything into a resealable freezer bag. Add the Tomahawk and the sprigs of rosemary. Close the bag and put it in the fridge for 4 hours.

Step 2

Prepare the English butter by mixing all the ingredients with a mixer, starting at low speed and gradually increasing the speed to the maximum. Continue beating for 2 minutes at maximum speed. The butter will catch a fluffy consistency. You can keep the butter for 1 month in the fridge.

Step 3

Light your BBQ for direct cooking, sear plate open, thermostat to the max. Remove the meat from the marinade and pat it dry with paper towels.

Step 4

Place the meat on the grate, directly over the flames. Flip every minute. When the meat is well colored, close sear plate, insert the temperature probe into the thickest side of the meat and close the BBQ lid. Wait until the internal temperature of the meat reaches 130°F (54°C) for medium-rare.

Ingredients

- 1 Tomahawk
- 1 cup Worcestershire
- 1/2 cup soy sauce
- 5 cloves garlic, finely chopped
- 1/2 cup brown sugar
- English butter
- 3 sprigs of fresh rosemary

ENGLISH BUTTER:

- 2 sticks butter
- 1 Chipotle pepper in Adobo +1 Tsp sauce
- 1/2 cup dark brown sugar
- 5 cloves garlic, chopped
- The juice of a lemon
- 1/2 cup Worcestershire sauce
- 1 Tbsp smoked paprika
- 1 tsp salt



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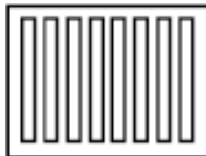
Osso Buco

Ingredients

- 2 lbs veal shank
- 4 bone marrow
- 4 large tomatoes, cut
- 1 onion, sliced
- 3 cloves garlic, chopped
- 1 sprig of thyme
- 1 sprig of rosemary
- 1 tsp of marjoram
- 1 scoop of Mozzarella di Buffala
- 1 glass of dry white wine
- Salt & pepper
- A few flat parsley leaves
- 1 lb. of fresh tagliatelle
- 3 Tbsp olive oil
- 1 can of peeled tomatoes



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Step 1

Light your BBQ for direct cooking, sear plate open, thermostat to the max. In a cast iron pan, lightly brown the onions and chopped garlic in olive oil. When the onions are translucent, deglaze with the white wine and add the chopped tomatoes. Cook to reduce the tomatoes for 10 minutes. Add the can of peeled tomatoes, the sprig of thyme, the marjoram and the sprig of rosemary.

Step 2

Keep the pan away from the heat. Oil and salt the veal shanks. Grill over the flame, about 2 minutes on each side to color them.

Step 3

Place the shanks in the pan. close the lid and lower the temperature to 300°F (150°C). Close the lid and simmer for 2 hours.

Step 4

Place the marrow bones on the grate and let them smoke for 20 minutes, lid closed. Meanwhile, cook your tagliatelles.

Step 5

When tagliatelle's are ready, dress your plates by placing the meat on top of the pasta, a little sauce, a bone marrow, and finish with a slice of Mozzarella di Buffala and a few leaves of parsley.



A l'Berdouille Pork chops

Ingredients

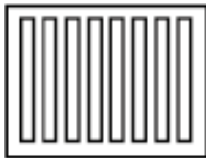
- 4 large pork chops (min. 1 1/2 inches thick)
- 1 Tbsp rub of your choice

FOR THE SAUCE:

- 2 tomatoes, chopped
- 2 Tbsp tarragon
- 2 shallots, chopped
- 1 large pickle, chopped
- 1 glass of white wine
- 1 cup cream
- 2 Tbsp Dijon mustard



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Step 1

Prepare the sauce. In a saucepan, sauté the shallots in butter. Add the tomatoes. Cook over medium heat for a few minutes. Add the tarragon and white wine, as well as the chopped pickle. Let the wine reduce by about half. Finally add the cream and mustard and mix. Keep warm.

Step 2

Light your BBQ for direct cooking, sear plate open, thermostat to the max. Rub the pork chops and place them on the grate. Flip the meat every minute. When the pork ribs are well colored, close the BBQ lid and insert the temperature probe into one of the chops. Close the lid and wait until the internal temperature of the meat is 160°F (70°C).

Step 3

Rest for a few minutes before serving.





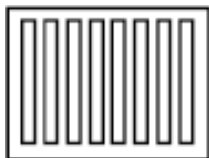
Stuffed Spanish Peppers

Ingredients

- 4 green peppers
- 4 Chorizo or Txistorra
- Olive oil
- Salt pepper

SPANISH RICE:

- 1 cup short white rice Arborio type
- 1 Tbsp of sugar
- 1 can of crushed tomatoes
- 1 small onion, chopped
- 2 Tbsp olive oil
- 2 cups of chicken broth
- 1 tsp smoked paprika
- Salt and pepper



Step 1

Open the peppers for stuffing and remove the seeds and veins. Light your BBQ on 225°F (110°C) for smoking, sear plate closed.

Step 2

Oil the peppers on all sides, salt and pepper. Place the peppers and chorizos on the barbecue grate and close the lid for 40 minutes.

Step 3

Prepare the rice. Sauté the chopped onion in a small saucepan with the olive oil. When they are translucent, add the chicken broth and bring to a boil. Add the rice to the broth, cover and reduce the temperature to the minimum. When the broth has been absorbed by the rice, add the tomatoes, sugar, smoked paprika and salt / pepper to taste.

Step 4

When the peppers are cooked, you can stuff them with the rice and place the chorizo on top.





Raisin Quail

Step 1

In a bowl pour the raisins and wet with the Cognac at least 1 hour before cooking. Peel the white grapes. If you want to have it easier, you can immerse them for 1 or 2 minutes in boiling water so that the skin is easier to remove.

Step 2

Light your BBQ for indirect cooking, sear plate closed, thermostat at 225°F (110°C). Brush the quails with a little olive oil, salt and pepper. Wrap each quail with one slice of smoked bacon. When the BBQ is hot, place the quails on the grate and close the lid. Smoke 40 minutes.

Step 3

While quails are smoking, prepare the sauce by frying the white grapes in butter, add the chicken broth and the raisins macerated in the Cognac. Pour the Cognac as well. Let thicken while quails are cooking.

Step 4

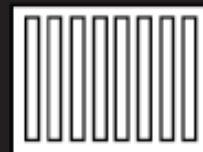
You can dress your plates by placing the quails on a slice of toasted bread, and the sauce on the side.

Ingredients

- 8 quails
- 8 slices of bread
- 8 slices of smoked bacon
- Olive oil
- Salt and pepper

RAISIN SAUCE:

- 1 large cup white grapes
- 1/2 cup of raisins
- 1/2 cup of Cognac or Brandy
- 1/2 cup chicken stock
- 1 Tbsp butter





Kozak Tri-Tip

Kozac sauce is divine! It works on all meats, but also shellfish. Be careful with cayenne pepper, because it is even stronger when heated!

Step 1

Prepare the rub by mixing 1/3 fleur de sel, 1/3 cracked black pepper, 1/6 garlic powder and 1/6 paprika. Sprinkle the meat with the rub and let cool in the fridge until the sauce is done.

Light your BBQ for direct cooking, sear plate open, thermostat at maximum.

Step 2

Prepare the sauce. In a small saucepan, heat the vodka with the cayenne pepper. As soon as it smokes, add the other Ingredients and mix. Turn the heat down to a minimum and let it thicken while grilling the meat.

Step 3

Place the meat on the grate, directly over the flames. Flip every minute. When the meat is well colored, close the sear plate, insert the temperature probe into the thickest side and close the BBQ lid. Wait until the internal temperature of the meat reaches 130°F (54°C) for medium-rare.

Step 4

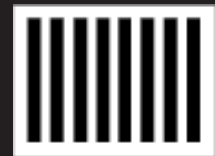
Take the meat out of the BBQ and let it rest for 5 minutes before slicing and serving it.

Ingredients

- 1 tri-tip
- Fleur de sel
- Cracked black pepper
- Garlic powder
- Sweet paprika

KOZAK SAUCE:

- 3/4 cup liquid cream
- 1/4 cup Vodka
- 2 Tbsp tomato paste
- ½ cup ketchup
- 1 tsp cayenne pepper



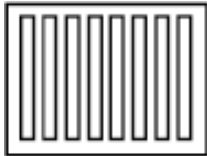
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Salade de Morteau beurre citron

Ingredients

- 1 salad
- 1 Morteau sausage
- 2 potatoes
- 1 lemon
- ½ stick butter
- A few cherry tomatoes
- 1/2 onion, sliced
- 1 tsp chopped parsley



Step 1

Light your BBQ for indirect cooking, sear plate closed, thermostat at 225°F (110°C). When the BBQ is hot, place Morteau's sausage on the grill. close the lid and smoke for 1 hour.

Step 2

While the sausage smokes, cook your potatoes in salted water and prepare the salad.

Step 3

Dress your plates with salad, cherry tomatoes and finely chopped onion. Just before serving, melt the butter with the juice of half a lemon and mix with a tsp of chopped parsley.

All you have to do is serve. Cut the hot potatoes into pieces, as well as the smoked Morteau sausage. Arrange and pour hot lemon butter on top.

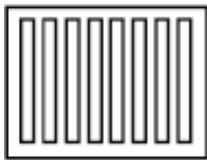


Lamb wings

with blackberry and garlic

Ingredients

- 4 lamb shanks
- 1 cup blackberries
- 3 garlic cloves, chopped
- 1 cup lamb rub (p.16)
- 1/2 cup simple syrup or honey or agave syrup



Step 1

Trim the shanks. Lightly oil the meat and sprinkle with some rub. Let marinate for a few hours in the fridge.

Step 2

Light your BBQ for indirect cooking, sear plate closed, thermostat at 225°F (110°C). When the BBQ is hot, place the shanks on the grate and smoke for about 1 hour 30 minutes.

Step 3

While the shanks are cooking, you can prepare the glaze, which will also serve as a sauce.

Finely chop the garlic cloves. In a small saucepan, pour the syrup, 1/2 cup blackberries and chopped garlic. Heat over low heat and mash the blackberries as much as possible with a fork. As soon as the mixture simmers, mix everything with a hand blender.

Step 4

Open the BBQ and brush the lamb shanks with the sauce. Close the BBQ for 10 minutes and you're ready to serve.



Grilled Duck Breast with pear mousse

Ingredients

- 4 duck breasts
- 8 pears
- Salt/pepper

PEAR MOUSSE :

- 1 tsp vanilla extract
- 1 tsp butter
- 2 pears
- 1/2 cup water
- 1/2 cup sugar
- 1/3 cup cream
- 2 Tbsp. rice vinegar
- 1 Siphon (whipped cream maker)



Step 1

Prepare the mousse base. Peel the pears and cut them into a small diced form. In a saucepan, melt the butter and cook the pears for 10 minutes over medium heat. Add the water, sugar, vanilla extract and rice vinegar. Bring everything to a boil. Turn off the heat and let cool.

Step 2

Light your BBQ for direct cooking, sear plate open, thermostat to the max. Salt the duck breasts .

When the BBQ is very hot, place the duck breasts on their fat side over the flames. Be careful, the grease will melt and cause a lot of flames. You have to flip the breasts very often to avoid this. If there are really too many flames, move the meat away from fire or close the lid. Insert the temperature probe into one of the duck breasts. They are cooked medium when the internal temperature reaches 150°F (65°C). Grill the half-pears directly on the grill.

Step 3

When the duck and pears are cooked, pour the cold sauce into a siphon (whipped cream maker), add the cream and shake well before serving.



Cold Smoked Duck Breast

Ingredients

- 1 duck breast
- 1 lb coarse salt
- 1 lb dark brown sugar



Step 1

Mix salt and sugar in a bowl.

In a stainless-steel dish, spread a layer of the salt / sugar mixture.

Lay the duck breast fat side down and cover with the rest of the mixture.

Step 2

Place the dish in the fridge for 24 hours.

After 24 hours, take the dish out of the fridge and rinse the duck breast in cold water. Sponge lightly with a paper towel.

Step 3

Don't light your BBQ!

Fill the smoking tube with sweet pellet (fruit, maple, beech, ...) Light the pellets with a torch and leave to burn for 10 minutes. Place the duck breast, fat side up on the grate and close the lid. Let smoke for 4 hours. Wait 24 hours before consuming.

You can also dry the duck breast for 1 week in a cool, dry place.



Veggie Sauces & Sides

There are as many BBQ sauces as rubs. Depending on the region, you will find more vinegar, sweeter, more spicy, tomato-based, mustard-based, mayonnaise-based sauces ... Each sauce generally goes together according to the BBQ specialties of the state in which they are made. For example in Texas, you'll find more spicy sauces because the beef is king. In Tennessee and Mississippi, pork is the most used on the barbecue, and on the aura of sweeter sauces. If you go to Kentucky, it will be a spicy vinegar sauce that works well with mutton ... Here are some recipes for my sauces, and some standard sides for American BBQ.



Sweet BBQ Sauce

Ingredients

- 1 cup apple cider vinegar
- 1 cup sugar
- 1 cup dark brown sugar
- 1 cup honey
- 1/4 cup Worcestershire
- 2 Tbsp sweet mustard
- 1 bottle of ketchup +/- 3 cups
- 2 Tbsp of chili powder
- 2 Tbsp garlic powder
- 2 Tbsp onion powder
- 1 Tbsp ground black pepper
- 1 Tbsp salt
- 1/4 cup Classic Rub (p.15)
- 1 Tbsp cinnamon
- 1 Tbsp cayenne pepper

A Memphis Style sauce, therefore quite sweet, but perfect for ribs and pulled pork!

Step 1

Start by mixing the vinegar with the Worcestershire in a saucepan and bring to a boil. Leave to reduce for a few minutes. Add the ketchup and as soon as the mixture simmers, turn off the heat.

Step 2

Add the rest of the ingredients and mix. You can cook on very low heat for several hours if you wish, but be careful because there is a lot of sugar, and therefore, it may stick. If you have time, you can also smoke your sauce pan in your BBQ on low heat. The sauce will only get better.

Cole Slaw

Ingredients

- 1/2 white cabbage
- 1 large carrot
- 1/2 onion
- 1/2 cup mayonnaise
- 1/4 cup apple cider vinegar
- 1 Tbsp celery seeds or 1 tsp celery salt
- 1/4 cup sugar
- 1 tsp sweet mustard
- 1 Tbsp salt

It is also available in many ways ... Here is my recipe. The cole slaw is always better after one night in the fridge.

Step 1

Grate the cabbage and carrot. Place everything in a container and add the rest of the ingredients. Mix!

Sauce BBQ Texas

Ingredients

- 2 cups of Ketchup
- 1/4 cup vinegar
- 1/4 cup vegetable oil
- 1/4 cup brown sugar
- 1/4 cup honey
- 1/4 cup dark beer
- 1 Tbsp mustard
- 1 Tbsp lemon juice
- 1 Tbsp ground black pepper
- 1 Tbsp salt
- 1 tsp garlic powder
- 1 tsp onion powder
- 1 Tbsp Cayenne pepper

Step 1

Combine all the ingredients in a saucepan and bring to a boil. Turn off the heat and let cool.

Red Beans

Ingredients

- 2 Tbsp oil or butter
- 1 green pepper
- 1 red pepper
- 2 cloves garlic
- 1 onion
- 2 cans kidney beans (10 oz)
- 1/4 cup apple cider vinegar
- 1/4 cup dark brown sugar
- 1 Tbsp of chili powder
- 1/2 cup BBQ sauce (p.149)
- 1 Tbsp Classic Rub (p.15)
- Salt and pepper
- 1 Tbsp mustard

Step 1

Chop the garlic cloves, onion and peppers. In a frying pan, melt the oil or butter and sauté the garlic, onions and peppers until the peppers are tender.

Step 2

Add all the other ingredients and simmer for at least 2 hours over very low heat.

I often leave the casserole of beans in the BBQ so they can smoke for hours.

Onion rings

Homemade, onion rings are really addictive! Dipped in BBQ sauce, California sauce or simply ketchup, it is an ideal dish to for an appetizer.

Ingredients

- 2 Large white onions
- 1 cup beer of your choice
- 2 cups flour
- 1 Tbsp baking powder
- 2 Tbsp Classic rub (p.15)
- 1 Tbsp Cayenne pepper
- 2 Tbsp salt
- 3 eggs

Step 1

Mix all the ingredients, except the onions in a blender until you get a smooth paste.

Step 2

Cut the onions into 1/2 inch thick slices.

Dip the slices in the batter.

Fry in a 360°F peanut oil bath until the onions are nicely colored. Drain and you just have to dip in the sauce of your choice.

Potato salad

Ingredients

- 2 lbs potatoes
- 1 red onion
- 3 hard-boiled eggs
- 2 or 3 celery stalks
- 1 tsp garlic powder
- 1 tsp salt
- 2 or 3 Tbsp country mustard
- 1/2 cup mayonnaise
- 1 Tbsp vinegar
- 1 large sweet and sour pickle, finely chopped

Another classic from the south of the USA.

Step 1

Cook your potatoes with skin on. Cook your eggs.

Step 2

Slice the red onion and celery stalks. When the potatoes are cold, cut them into large pieces. Chop the hard-boiled eggs.

Step 3

In a large bowl, incorporate all the ingredients and keep cool until ready to serve.

Mac & Cheese

Mac & Cheese is a famous classic American dish. Very often it is limited to its simplest form (macaroni and cheese), there is however a way to spice things up and create a really delicious dish that definitely brings something to the table. For the vegetarian version , simply remove the bacon.

Ingredients

- 1 lb. macaroni
- 1 cup grated cheddar
- 1/2 cup of gruyere or grated emmental
- 2 slices of Comté
- 1/2 cup grated parmesan
- 3 cloves garlic, chopped
- 1 cup cream
- 1 Tbsp country mustard
- 1 Tbsp Worcestershire
- 1 Tbsp Classic rub (p.15)
- 1 cup grated cheddar
- 1/2 cup grated Parmesan for the gratin
- 4 slices bacon



Préparation

Step 1

Light your BBQ for direct cooking, sear plate open, thermostat to the max. Cook the bacon slices in a cast iron pan. Add the garlic and tomatoes and cook for a few minutes. Add the Worcestershire, 1 cup of grated cheddar, grated Gruyere and stir. When the cheese is melted, add the country mustard and the rub. Stir.

Step 2

Add the cooked macaroni to the sauce, mix and transfer to a gratin dish. Close the BBQ lid and lower the temperature to 400°F (200°C).

Step 3

Sprinkle the Parmesan, and then the grated cheddar over the pasta. Close the lid. Melt and grill the cheese for about 15 minutes.

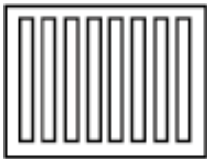


Smoked Brussels Sprouts

I was lucky to be able to find a stalk of brussel sprouts. But don't worry if you can't find any, regular off the stalk brussel sprouts will do just fine. This recipe is really very simple, but the result is really great!

Ingredients

- 2 lbs. Brussels sprouts
- Olive oil
- BBQ sauce



Step 1

Light your BBQ for indirect cooking, sear plate closed, thermostat at 225°F (105°C).

Step 2

Oil the brussel sprouts with oil spray. Place them on the grate and smoke for about 1 hour. Towards the end of the cooking, brush them with BBQ sauce and caramelize for another 15 minutes the lid closed.



Jalapeno Cornbread

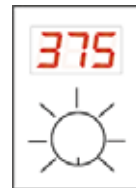
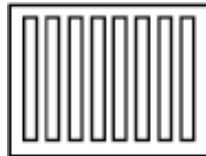
Ingredients

- 1 cup flour
- 1 cup corn flour
- 6 oz sugar
- 1 tsp salt
- 3 1/2 tsp baking powder
- 1/3 cup melted butter
- 1 egg
- 1 cup of milk or buttermilk
- 3 Tbsp honey
- 3 Tbsp chopped Jalapeno peppers

Step 1

Light your BBQ for indirect cooking, sear plate closed, thermostat to 375°F (180°C).

Mix all the Ingredients in a bowl until the mixture is smooth. Pour the mixture into a greased and floured pan or a cast iron pan. Bake for about 25 minutes. To check the doneness, simply insert a toothpick or a wooden pick in the center of the cornbread. If it comes out dry or almost, it's done!

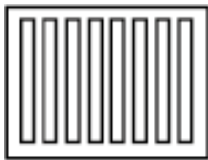




Country Farm French Bread

Ingredients

- 2 cups of country bread flour
- 1 oz fresh yeast
- 1 cup water at room temperature
- 1 tsp salt
- 1 tsp sugar



Step 1

Stir the sugar in 4 tbsp. warm water. Add yeast and mix.

Step 2

In a bowl, mix the flour with salt and water. Then add the yeast. Mix well to obtain a homogeneous dough until it comes off the sides of the bowl.

Step 3

Then work the dough by hand for at least 15 minutes on a floured work surface. Flour the bowl again and place the ball of dough in it. Cover with a cloth, and let the dough rise at room temperature. The ideal is a warm place with no draft. The dough can rise quickly or take several hours depending on the ambient temperature.

Step 4

When the dough has doubled in size, knead it again for 2 or 3 minutes and cover it again for 1 hour.

Step 5

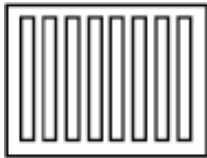
Heat your BBQ for indirect cooking, sear plate closed to 450°F (230°C), and place a floured pizza stone inside the BBQ so that it heats up. Place the ball of dough on the stone, make a few incisions with a razor blade or a very sharp knife and cook with the lid closed for about 30 to 35 minutes.



Pear & Gorgonzola Pizza

Ingredients

- 1 pizza dough
- Cherry tomatoes
- 1 pear, sliced
- 1/2 cup grated mozzarella
- 1/2 cup ricotta
- 1/4 cup grated parmesan
- A few fresh spinach leaves
- 1 tsp Italian spice mix
- 1/2 cup crumbled Gorgonzola
- 1 Tbsp olive oil



Step 1

Light your BBQ for indirect cooking, sear plate closed, thermostat at 500°F (260°C). Place your pizza stone on the grate and close the cover so that the stone heats up as much as possible.

Step 2

Lightly flour your work surface and roll out the pizza dough. Spread the grated mozzarella, pear slices, fresh spinach, halved cherry tomatoes, ricotta, parmesan and finish with the Gorgonzola.

Step 3

Place the pizza on the stone, lid closed and cook for about 5 minutes or until the dough is golden brown.
Pour some olive oil before serving.



French Onion Soup

Ingredients

- 4 lbs. minced onions
- 1/2 stick butter
- 2 garlic cloves, chopped
- 1 Tbsp flour
- 2 quarts chicken broth
- 1 bay leaf
- Salt & pepper
- 4 thick slices of bread
- 1 cup grated Gruyere cheese



Step 1

Light your BBQ for direct cooking, sear plate open, thermostat to the max. Melt the butter in a Dutch oven over the flames. Add the onions and let them cook for at least 10 minutes until they are colored and translucent. Add the flour and stir. Add the garlic, bay leaf and broth. Season to taste.

Step 2

Reduce the BBQ temperature to around 300°F (150°C). Close the lid and simmer for 1 hour.

Step 3

Lightly toast the slices of bread and rub them with a clove of garlic.

Pour the soup into bowls, place a slice of bread on top and sprinkle generously with Swiss cheese.
Gratinate and serve.



Cold Smoked Cheese

Ingredients

- A few pieces of hard cheese
- 1 A-MAZE-N cold smoking tube



Step 1

Don't light your BBQ!

Fill the smoking tube with sweet wood pellets (fruit, maple, beech, ...) Light the pellets with a torch and let burn for 10 minutes.

Extinguish the flame by blowing.

Place the cheese pieces on the grill and close the BBQ cover.

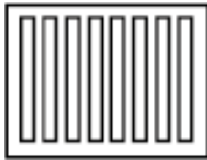
Let smoke for 2 hours. Wrap the cheeses in plastic wrap and keep cool for a week before serving.



Rib's Like Smoked Tofu

Ingredients

- 8 oz Tofu
- Classic rub (p.15)
- BBQ sauce



Step 1

Sprinkle the tofu with classic rub. Marinate in the fridge for 4 hours or overnight.

Step 2

Light your BBQ for indirect cooking, sear plate closed, thermostat at 225°F (110°C). Place the tofu on the grate and close the lid. Smoke for 1 hour.

Step 3

Brush the tofu with the BBQ sauce of your choice. Every 10 minutes for half an hour. The tofu will be tender inside, crispy and caramelized outside!
I use same sides as for ribs. Corn, cole slaw, red beans,...

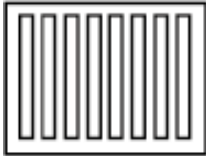




Gratin Dauphinois

Ingredients

- 2 lbs. potatoes
- 2 cups liquid cream
- 4 garlic cloves, chopped
- 1/2 tsp nutmeg



Step 1

Clean and peel the potatoes.

Cut them into thin slices. The ideal is to use a mandolin if you want to make a flower as in the photo, but you can also cut slices 1/8" thick with a knife and layer the slices in a dish.

Step 2

Chop the garlic cloves.

Place the sliced potatoes at an angle in a dish. Sprinkle with the chopped garlic and pour the cream. Salt, pepper and sprinkle with the nutmeg.

Step 3

Light your BBQ for indirect cooking, sear plate closed, thermostat at 400°F (200°C). Place the dish on the grate and close the lid.

Cook for 1 hour.



Cury & Mango Tofu Skewers

Ingredients

- 8 oz Tofu
- 1/2 cup olive oil
- 2 Tbsp soy sauce
- 1 Tbsp curry powder
- 1 mango
- 1/2 cup cream or coconut milk
- 1 tsp Thai red curry paste
- 1 tsp sugar
- salt and pepper
- some cherry tomatoes



Step 1

24 hours before cooking, marinate the tofu. Prepare the marinade by mixing the curry powder with olive oil and soy sauce. Cut the tofu into cubes and marinate in the fridge for 24 hours.

Step 2

Take the tofu out of the marinade and drain it. Assemble your skewers by alternating tofu with tomatoes and mango.

Step 3

Light your BBQ for direct cooking, sear plate open, thermostat to the max. When the BBQ is hot, grill the skewers directly over the flames, about a minute on each side.

Step 4

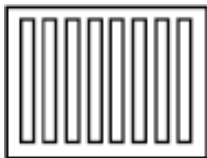
For the sauce, just heat the cream or coconut milk in a saucepan and mix the red curry paste and sugar.



Seitan Meatballs

Ingredients

- 1 lb ground seitan
- Classic rub (p.15)
- Your choice of BBQ sauce
- 2 eggs



Step 1

In a bowl, mix the chopped seitan by hand with 2 eggs. Form well-shaped balls by pressing the seitan well in your hands. Sprinkle with classic rub.

Step 2

Light your BBQ for indirect cooking, sear plate closed, thermostat at 225°F (110°C). Place the seitan meatballs on the grate and close the lid. Smoke for 1 hour.

Step 3

Brush the seitan meatballs with the BBQ sauce of your choice to caramelize them.



Grilled Tofu Steak, Veggie Gravy

Ingredients

- 1 8oz Tofu steak
- Some mushrooms and broccoli
- Lamb rub (p.15)
- 1 cup cream
- 1 vegetable stock cube
- 1 Tbsp butter
- 1 Tbsp flour
- salt and pepper



Step 1

Sprinkle some rub on the tofu steak. Marinate in the fridge for 4 hours or overnight. Oil vegetables if you also grill them on the BBQ.

Step 2

Light your BBQ for direct cooking, sear plate open, thermostat to the max. When the BBQ is hot, grill your vegetables directly over the flames, 30 seconds on each side. Then remove the vegetables from the flames and place the tofu on the grate and grill for 2 minutes on each side. Close the sear plate and the lid, so the tofu and veggie keep cooking in the BBQ while you make the sauce.

Step 3

For the gravy, melt the butter in a small saucepan. Add the flour and mix with a whisk to make a light roux. Add the crème fraîche and stir the vegetable broth cube.



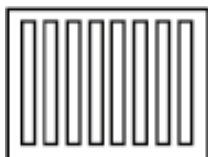
A close-up photograph of a chocolate cake. The top surface is covered in a thick, cracked, golden-brown layer, possibly a caramel or a thin crust that has cracked. The underlying cake is a rich, dark brown color. The lighting is warm, highlighting the textures of the cracks and the smooth areas.

Desserts

Upside Down Pineapple Cake

Ingredients

- 1 pineapple, sliced
- 3 eggs
- 3.5 oz sugar cubes
- 6 oz sugar
- 5 oz butter
- 5 oz flour
- 1 dry yeast packet
- 1 vanilla sugar packet



Step 1

Prepare a caramel by heating the sugar cubes with some water. Pour the caramel into the bottom of a cast iron skillet. Place the pineapple slices on top to cover the entire surface.

Step 2

In a bowl, mix the eggs with the sugar and whisk until the eggs turn white. Add the butter, flour, baking powder and vanilla sugar.

Step 3

Light your BBQ for indirect cooking, sear plate closed, thermostat at 350°F (180°C). Pour the batter over the pineapple slices in the pan.

Place the pan on the barbecue grill and close the lid. Cook for about 30 minutes.

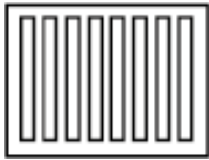
Turn out by turning the pan over on a dish.



Chocolate Brownie

Ingredients

- 8 oz of dark chocolate
- 8 oz of butter
- 1 pinch of salt
- 1 Tbsp of vanilla extract or 1 packet of vanilla sugar
- 1 1/4 cup of flour
- 2 cups of granulated sugar
- 5 eggs



Step 1

Preheat the BBQ to 325°F (160°C). Melt the butter and chocolate in a water-bath. In the mixer bowl, pour the flour, sugar, pinch of salt, and start mixing on low speed.

Step 2

Add the butter/chocolate mixture, the vanilla and beat again very gently. Add the 5 eggs and finish mixing gently with a spatula so as not to foam the eggs.

Step 3

Grease a 9" by 13" cake pan and pour the preparation into it. Tap the mold several times on a table to remove the air bubbles. Bake in the BBQ for about 40 minutes. You can control the cooking by inserting a toothpick or a wooden pick in the center of the brownie. If it comes out dry, the brownie is done. Personally, I prefer when the brownie is not fully done in the center.

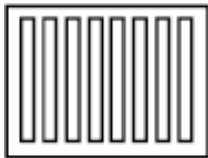


Banana Bread

A delicious and super simple banana cake, ...
Ideal for recycling overripe bananas, impossible to mess up !

Ingredients

- 2 cups flour
- 1/2 tsp baking soda
- 1/2 cup sugar
- 1/2 cup dark brown sugar
- 2 eggs
- 1/2 cup soft butter
- 2 cups ripe bananas
- 1 tsp vanilla extract
- 1/2 tsp salt



Step 1

Preheat the BBQ to 325°F (160°C). Mix all the ingredients except the bananas until the dough is homogeneous. Mash the bananas with a fork. Then add the crushed bananas to the batter.

Step 2

Grease a cake pan and pour the preparation.

Put in the BBQ for 1 hour. The cake is done when you prick it with a toothpick and it comes out dry.

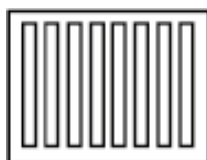


Caramelized pear , chocolate

A dessert very simple to prepare, and so good!

Ingredients

- 4 pears
- Liquid honey
- 2 Tbsp powdered sugar
- Caramelized pecans
- 1 cup dark chocolate
- 1/3 cup heavy cream



Step 1

Immerse the pears in boiling water for 3 minutes. Drain the pears and let them cool. Gently peel the skin without damaging the fruit.

Step 2

Light the BBQ at 300°F (145°C), searing plate closed. Apply a layer of liquid honey to each pear with a brush and sprinkle with fine sugar.

When the barbecue is ready, place the pears on the grate and close the BBQ for 40 minutes. Pears will color and caramelize.

Step 3

While the pears are cooking, prepare the chocolate sauce . melt chocolate in a waterbath Add cream and stir. Turn off the heat and leave the chocolate sauce in the waterbath.

Step 4

When the pears are caramelized, coat the bottom of the plates with the chocolate sauce, put a pear and sprinkle with chopped pecans.

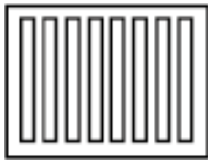




Lemon bars

Ingredients

- 1 1/2 cup flour
- 1/2 cup confectioners sugar
- 3/4 cup butter
- 2 large lemons
- 3 eggs
- 1 cup sugar
- 1/2 tsp baking powder
- 1/2 tsp salt



Step 1

Preheat the BBQ to 350°F (180°C). Spread a sheet of baking paper in a baking dish.

Step 2

Combine flour and confectioners sugar in a bowl. Add the butter in pieces and mix to obtain a grainy dough for the crumble. Spread this dough in the baking dish and place it on the grate. Cook for about 15 minutes, lid closed.

Step 3

While the dough is cooking, grate the zest of the 2 lemons and squeeze 1/3 cup of the juice. In a mixer at high speed, beat the eggs until they are blanched and creamy. Add the rest of the ingredients, reduce the speed of the mixer and mix. Add 3 Tbsp. flour to the mixture and mix again for a few minutes on low speed.

Step 4

Open the BBQ and pour the lemon preparation over the hot dough and cook for 15 minutes.



Summer Cobbler

The Cobbler is a crumble. It is one of the great specialties of the southern USA. The best known is the Peach Cobbler, based on peaches, but it can be prepared with any seasonal fruit, it is a treat every time. And what's great is that you can make it on the BBQ if you'd like.

Ingredients

- 1 cup strawberries
- 1/2 cup raspberries
- 1 cup apples
- 1 stick melted butter
- 1 cup flour
- 1 cup sugar
- 1 Tbsp baking powder
- 1 large pinch of salt
- 3/4 cup milk

Step 1

Preheat the BBQ to 325°F (160°C). Melt the butter in a large BBQ dish. In a bowl, mix the flour, sugar, baking powder, salt and milk. Pour the mixture over the melted butter, without mixing.

Step 2

Place the sliced fruits in the dish, still without mixing, and bake for about 40 minutes, until the crumble is golden brown.

Peach Cobbler

The recipe is identical to the Summer Cobbler. Simply replace the fruit with fresh BBQed peaches. If you use canned peaches, do not grill them.

Ingredients

- 6 peaches, sliced
- 1 stick melted butter
- 1 cup flour
- 1 cup sugar
- 1 Tbsp baking powder
- 1 large pinch of salt
- 3/4 cup milk

Step 1

Preheat the BBQ to 325°F (160°C). Melt the butter in a large dish on the barbecue grill. In a bowl, mix the flour, sugar, baking powder, salt and milk. Pour the mixture over the melted butter, without mixing.

Step 2

Place the sliced peaches in the dish, still without mixing, and bake for about 40 minutes, until the crumble is golden brown.

Perfect Cookies !

Ingredients

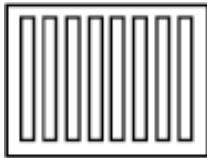
- 1 1/2 cup flour
- 1 cup brown sugar
- 1 Tbsp vanilla extract
- 1/2 cup unsalted butter
- A pinch of salt
- 1 tsp baking soda
- 1 egg
- 1 1/2 dark chocolate chips
- 1/2 cup butter

Step 1

Preheat the BBQ to 325°F (160°C).
Combine all the Ingredients in a bowl.

Step 2

Spread a sheet of baking paper on a baking sheet or on the pizza stone and drop a Tbsp. of dough, about every 4 inches.
Bake in the BBQ for about 15 minutes, until the cookies are golden brown.
Don't leave cookies in for too long if you like them chewy.

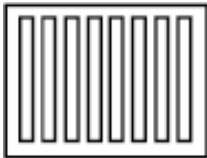




Walnut pie

Ingredients

- 1 cup walnuts
- 1 roll puff pastry
- 1/2 cup fine sugar
- 1/2 confectioners sugar
- 1 Tbsp butter
- 3 eggs
- 4 Tbsp heavy cream
- 1 pack of vanilla sugar
- 1 cup milk
- a handful of walnut kernels



Step 1

Preheat the BBQ for indirect cooking, sear plate closed, thermostat at 400°F (200°C).

Roll out the dough in a cast iron pan or pie baking dish.

Chop the nuts to make a flour. In a bowl, mix the chopped nuts with the fine sugar, 3 egg yolks (reserve the whites), the milk and the cream. Pour the mixture over the dough and place the pan on the grate. Cook for 30 minutes.

Step 2

With a whisk, beat the egg whites with the confectioners sugar and the vanilla sugar. Pour the mixture over the pie and sprinkle with walnuts.

Close the BBQ lid and cook for another 5 minutes.

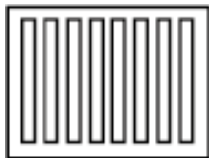




Tarte Tatin

Ingredients

- 6 apples, cut in quarters
- 1 stick butter
- 1/2 cup sugar
- 1 tsp cinnamon
- 1 roll puff pastry



Step 1

Preheat the BBQ to 350°F (180°C) sear plate open.

In a cast iron skillet, melt the butter over the flame and add the sugar and mix. As soon as the sugar turns blond, close the hatch and let the caramel brown slightly. Warning ! If the caramel burns, you will have to throw it out. Keep an eye on it!

Step 2

Spread the apple pieces directly on the caramel. Sprinkle the cinnamon over the apples, then spread the puff pastry sheet over it and make a cut in the center of the dough to let the steam exit during cooking.

Step 3

Close the BBQ lid and let the pie cook for 20 to 25 minutes.

Step 4

Take the pan out of the BBQ. Let sit for a few minutes and then place a dish or inverted plate on top of the pan.

Turn everything over and all you have to do is serve it warm, with a scoop of vanilla ice cream for example.

Acknowledgements

The world of BBQ is evolving extremely fast. In the USA of course, but also in Europe where I live and almost everywhere else you can imagine. Just look at the number of new BBQ restaurants that are opening, the garden stores that are gradually turning into BBQ specialists, the number of websites, blogs and pages that open each day... Five years ago, BBQs were only used for grilling sausages, kebabs and bacon on the rare sunny Sundays that we can have on this side of the Atlantic Ocean.

The Internet, social networks and TV have made possible to spread BBQ all around the globe ... And we are only in the early stages!

It is also thanks to visionaries like the Thiessen family that the most novice of grillmasters can achieve incredible things on their barbecue, without mastering the list of techniques that goes on forever!

I want to thank Dan, Jeff and Jordan Thiessen for allowing me to write this book. I also thank them for their enthusiasm, their kindness and their energy. I also thank the whole Dansons team in Phoenix and Paris who were present at all times in the project, and without whom I would never have been able to complete this work.

But it is above all on behalf of the entire BBQ community that I thank Dansons! From their generosity and their passion these incredible pellet grills were born which once again allows everyone to excel without having 10 years of experience in fire management!

Dansons rocks! Thank you guys !



Index

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Belgique pour le compte de Dansons Inc.



Passionate about the USA, and trained in the southern American states of Texas, Tennessee, Mississippi, Louisiana and Georgia, Chef Rohan was the pioneer of American BBQ in Belgium and France. With almost 30 years of experience, 5 restaurants, a catering service, numerous publications, he now acts as an independent expert with the most famous BBQ brands. He trains many professional cooks, as well as hundreds of amateurs each year.

He is a specialist in smoking and Low and Slow, but also a chef in French and world cuisine.

The Best of Pellet Grill in 100 recipes !

This book includes 102 authentic recipes based both on the American BBQ and on the great classics of French and world cuisine. You will also find desserts, sauces, side dishes and even some vegetarian recipes and some cold smoking recipes!

All pellet BBQ cooking techniques are thus covered: Grill, hot and cold smoking, char-grilling, simmering, baking, braising, ...

The recipes are simple and rarely go beyond 4 steps to satisfy both beginners and BBQ experts who want to discover new flavors!



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