

# Grill-Out™ Dining

Featuring Monthly Recipes, Restaurant Celebrations & News

Issue 11 November 2005



## Cheers! Try Something New – Fall Wine List Unveiled

Curious to try something different at your next meal? We've traveled the globe to bring you some interesting additions to our wine list—eight new selections. We'll spotlight one recommended wine (marked by red kettle) from our new wine list:

Unique Red: Petite Sirah, Spellbound, Sonoma, California Comes from the younger generation of the Mondavi family—Robert Mondavi Jr.

*Winemaker's notes:* "...we set out to create wines that are as comfortable watching the sunset as they are celebrating the milestones of our lives. Petite Sirah has been a favorite of ours for a long time. Once one of the most widely planted grapes in California, Petite is known for its deep color, luscious mouthfeel and wild berry fragrance. Our 2002 is no exception...Flavors of a freshly baked cherry cobbler along with mocha and coffee aromas jump out of the glass..."

Spellbound's Petite Sirah is great with our classic Competition-Style (BBQ) Baby Back Ribs. \$8.00/glass and \$32.00/bottle



We will highlight other menu changes in the next issue of Grill-Out™ Dining

## Happy Thanksgiving!

If you haven't decided where to spend Thanksgiving yet, take a look at Weber Grill Restaurant. All four Weber Grill Restaurants will be open on November 24 and we'd love to have you celebrate with us. In addition to our full menu of outdoor grilling favorites, enjoy a hearty 3-course Grill Roasted Turkey dinner.

Right now is also the time to book your holiday party at a Weber Grill Restaurant. The best dates are filling up fast because we're the perfect party place with great charcoal-cooked specialties served to your guests in one of our cozy party rooms. We'll take all the hassle out of holiday party planning so you'll actually enjoy your party too!

## Give the Gift of Weber Grill Restaurant!

At all four locations, every time you purchase \$100 in gift cards you will receive a \$25 bonus card for yourself. Gift cards can be redeemed for goods and services at Weber Grill Restaurants. Act now—this offer ends December 31, 2005.

## Free Turkey Tips Class

Not sure how to make that Thanksgiving bird on your grill? Join us for a free, informative hour-long class held at each of our four locations on Saturday, November 19. Reservations are required, so call now.

**Chicago**  
**(312) 467-9696**  
**Lombard**  
**(630) 953-8880**

**Schaumburg**  
**(847) 413-0800**  
**Wheeling**  
**(847) 215-0996**

## Grilled Figs with Cherry Sauce and Toasted Coconut

Prep time: 20 minutes

Grilling time: 2 to 4 minutes

2/3 cup heavy cream	2 tablespoons unsalted butter
1/3 cup cherry jam	12 large, ripe black figs, cut in half lengthwise
1 tablespoon fresh lemon juice	4 fresh mint sprigs
1/4 cup shredded coconut	

1. In a medium saucepan over medium-high heat, combine the cream and cherry jam and whisk to break up the jam. Bring to a boil, then lower the heat and simmer until 1/2 cup liquid remains, 5 to 8 minutes, whisking often. Add the lemon juice. Pour the sauce through a sieve into a small saucepan.
2. In a large skillet over medium heat, spread the coconut in a single layer and cook until lightly browned, about 5 minutes, stirring occasionally. Pour the coconut into a small bowl to stop the cooking.
3. In a large skillet over medium heat, melt the butter. Add the figs to the skillet and coat them in the butter. Grill the figs, cut side down, over *Direct Medium* heat until well marked and tender, 2 to 4 minutes. Meanwhile reheat the sauce over low heat.
4. Spoon the sauce on the plates. Arrange the figs on top. Sprinkle the coconut over the figs. Garnish with the mint. Serve warm.

Makes 4 servings

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## Smoked Barbecued Turkey

Prep time: 15 minutes

Grilling time: 2-1/4 to 3 hours

- |   |   |   |   |
|---|---|---|---|
| 1 | turkey, 11 to 13 pounds, fresh or defrosted | 1 | stick unsalted butter, cut into 8 pieces                        |
|   | Extra virgin olive oil                      | 1 | tablespoon dried marjoram                                       |
|   | Kosher salt                                 | 1 | teaspoon dried thyme  |
|   | Freshly ground black pepper                 | 1 | teaspoon granulated garlic                                      |
| 3 | cups chicken stock                          | 3 | handfuls hickory chips, soaked in water for at least 30 minutes |

1. Remove the neck and giblets from the turkey cavity and reserve for another use. If your turkey has a metal or plastic trussing clamp, leave it in place. Lightly brush or spray the turkey all over with oil. Season generously with salt and pepper inside and out.

2. In a medium saucepan over medium-high heat, cook the chicken stock, butter, marjoram, thyme, garlic, and 1/2 teaspoon of pepper until the butter has melted. Pour 1 cup of the chicken stock mixture into a small bowl. Draw the mixture in the bowl into a kitchen syringe. Inject the syringe into the drumsticks, thighs, and breast of the turkey, refilling the syringe each time. Pour the remaining 2 cups of the chicken stock mixture inside a heavy-duty roasting pan. Place the turkey, breast side up, on a roasting rack, and set inside the pan.

3. Follow the grill's instructions for using wood chips. Grill the turkey over *Indirect Medium* heat, using wood chips for the first 30 minutes. Check the turkey after the first hour. If any parts are getting too dark, wrap them tightly with aluminum foil. Check again after another hour and cover any dark areas with foil. The turkey is done when the internal temperature reaches 165°F in the breast and 175°F in the thickest part of the thigh, 2-1/4 to 3 hours. Transfer the turkey to a cutting board and let rest for 20 to 30 minutes before carving (the internal temperatures will rise 5°F to 10°F during resting). Serve warm or at room temperature.

Makes 11 to 13 servings

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## Acorn Squash with Asiago and Sage

Prep time: 10 minutes

Grilling time: 1 hour to 1-1/4 hours

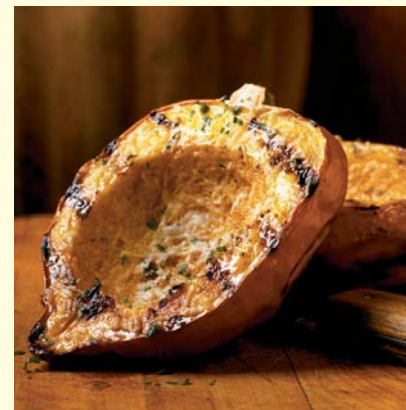
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| 3 | acorn squashes, 1-1/4 to 1-1/2 pounds ea. | 1/2 | teaspoon kosher salt                             |
| 4 | tablespoons unsalted butter               | 1/4 | teaspoon freshly ground black pepper             |
| 1 | tablespoon brown sugar                    | 1/2 | cup freshly grated aged Asiago cheese            |
| 2 | teaspoons finely chopped fresh sage       | 2   | tablespoons finely chopped fresh Italian parsley |
| 1 | teaspoon granulated onion                 |     |  |
| 1 | teaspoon maple syrup                      |     |  |

1. With a large knife, carefully cut each squash in half lengthwise. Scoop out and discard the seeds and strings.

2. In a small saucepan over medium heat, combine the butter, brown sugar, sage, granulated onion, maple syrup, salt, and pepper and cook until melted. Brush the butter mixture all over the exposed flesh of each squash. Grill, cut sides up, over *Indirect Medium* heat for 45 minutes. Sprinkle the cheese and parsley all over the exposed flesh of each squash. Continue to grill until the flesh is very soft when pierced with the tip of a knife and the cheese has browned, 20 to 30 minutes more. Serve warm.

Makes 6 servings

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