

Grill-Out™ Dining

Featuring Monthly Recipes, Restaurant Celebrations & News

Issue 16 April 2006



Spring is on its way! Easter Sunday is April 16th.

Traditionally, folks tend to serve ham, lamb or prime rib for dinner. To assist you, we're providing a recipe for prime rib and dessert. We also recommend a wine to accompany the meal. If you would rather go out to eat, make your reservations now at any of our four locations.

www.webergrillrestaurant.com

**Chicago (312) 467-9696 Schaumburg (847) 413-0800
Lombard (630) 953-8880 Wheeling (847) 215-0996**

Enroll in Grilling 101 Cooking Class.

Grilling Season is about to begin and if you need a primer you can learn from the experts in Schaumburg. On Saturday, April 22 we will teach you the fundamentals on cuts of meats and how to grill them. We'll round out a meal and provide a wine pairing suggestion. Space is limited so call 847-413-1277 to sign up now.

New Spring/Summer Menu Arrives in April!

As of April 8th, you can sample new additions to our beverage menu such as: a Caribbean Long Island Iced Tea, Pomegranate Vanilla Cosmopolitan or Carmel Appletini. The new food menu becomes available on April 20 and those changes will be highlighted in next month's newsletter.

Best in Show:

2004 California Côte du Bone Roan, Château La Paws (Rosenblum Cellars) You read that correctly, since this winery is owned by Kent Rosenblum, a veterinarian who has been in practice for 40 years. He paid homage to his four-legged friends in the naming of this red wine. With the core varietals of Carignane, Syrah, Zinfandel and Mourvedre, this wine is a Rhône style blend with a Rosenblum twist. This wine exhibits rich aromas of ripe cherry with hints of violets and spice, and flavors of black cherry and plum with hints of currants. It received a rating of 87 points from Wine Spectator and will be a new addition to our wine list as of the mid-April menu update.

Prime Rib with Garlic and Blue Cheese Dressing

Ask your butcher to remove the bones from the prime rib and tie them back on, so you get both the irreplaceable flavor of roasted bones and the convenience of easily removing them prior to carving.

1	standing prime rib roast (2 to 3 ribs), 5 to 6 pounds, trimmed of excess fat	<i>For the dressing:</i>	3/4	cup heavy cream
6	large garlic cloves	1	medium garlic clove, thinly sliced	
1/4	cup fresh rosemary leaves	6	ounces blue cheese, crumbled	
1/2	cup fresh basil leaves		Freshly ground black pepper	
2	teaspoons kosher salt			
2	teaspoons freshly ground black pepper			
3	tablespoons Dijon mustard			
3	tablespoons extra-virgin olive oil			



Remove the roast from the refrigerator 30 to 40 minutes before grilling.

In a food processor finely mince the garlic, rosemary, basil, salt, and pepper. Add the mustard and olive oil, and process to form a paste. Smear the paste all over the top of the roast, above the trimmed layer of fat.

Grill the roast, with the bone side facing the cooking grate, over Indirect Medium heat until the internal temperature reaches 135°F. for medium rare, 1-1/4 to 1-3/4 hours. Transfer the roast from the grill to a cutting board. Cut the strings and remove the bones. Cover the roast loosely with aluminum foil, and allow to rest for 20 to 30 minutes. The internal temperature will rise 5°F to 10°F during this time.

Meanwhile, make the dressing. Place the cream and garlic in a small saucepan. Bring the cream to a boil, and then simmer until it easily coats the back of a spoon, 5 to 10 minutes. Remove the pan from the heat. Add the cheese, stirring to help it blend into the cream. Season with pepper to taste. Set aside. Carve meat into slices. Serve warm with the dressing.

Makes 4 servings

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Apple & Black Currant Crisp with Oatmeal Crisp Topping

- 1-3/4 pounds Granny Smith apples
- 1-3/4 pounds Royal Gala apples
- 8 ounces dried black currants
- 1 cup port wine
- 1 cup granulated sugar
- 3 teaspoons cornstarch
- 1-1/2 teaspoons ground cinnamon
- 1 teaspoon ground nutmeg
- 1 teaspoon kosher salt
- 6 cups oatmeal crisp topping, (*See recipe below*)

Place black currants in a heavy bottom pot along with the port wine. Bring to a boil and simmer on low until currants are soft and all of the port is absorbed.

Peel and core all of the apples. Slice into 1/16ths. In a large bowl, place the apples, currants and the remainder of the ingredients and gently toss until all of the apple pieces and currants are evenly coated.

Place approximately 2 cups of mixture in small skillet and cover with 3/4 cup of oatmeal crisp topping. Grill over *Medium Indirect* heat for 35 - 40 minutes. Remove and allow to set for 5 minutes.

Serve with a scoop of vanilla bean ice cream.

OATMEAL CRISP TOPPING

- 1-1/2 cups oatmeal
- 1-1/2 cups all purpose flour
- 3/4 cup brown sugar
- 3/4 cup granulated sugar
- 3/4 pound unsalted butter (cold)
- 1/2 teaspoon kosher salt
- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground nutmeg

Cut butter into 1/2 inch pieces. Place in a large bowl and add all dry ingredients. Continue to cut butter into dry mixture until it reaches "pea" size. Allow to cool in refrigerator.

Makes 8 servings

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