

PRIMAL GRILL – RECIPES

13. REALLY BIG BEEF

Bacon-Crusted Texas-Style Brisket
Rosemary Rib Roast
The Ultimate Cheesesteak

BACON-CRUSTED TEXAS-STYLE BRISKET

Source: How to Grill by Steven Raichlen (Workman, 2001)

Serves: 10 to 12

For the brisket and rub:

1 trimmed brisket (5 to 6 pounds) with a layer of fat and least 1/4-inch thick
3 tablespoons chili powder
1 tablespoon coarse (kosher or sea) salt
2 teaspoons black pepper
1-1/2 teaspoons brown sugar
1-1/2 teaspoons garlic salt
1-1/2 teaspoons onion powder
1 teaspoon ground cumin
1 teaspoon dried oregano
1/2 to 1 teaspoon cayenne pepper
8 slices of bacon

For the mop sauce:

1 cup distilled white vinegar
1 cup beer
1 tablespoon garlic salt
1 tablespoon brown sugar
1 teaspoon hot red pepper flakes
1 teaspoon black pepper

You'll also need:

6 cups hickory or oak wood chips or chunks, soaked for 1 hour in cold water

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or beer to cover, then drained
Heavy-duty aluminum foil (optional)

Rinse the brisket under cold running water and blot dry with paper towels. Combine all the ingredients for the rub in a small bowl and stir to mix. Rub onto the brisket on all sides. Drape with the bacon. If you have the time, let the brisket stand in the refrigerator, covered, for 4 to 6 hours. Or, smoke the brisket right away.

Combine the mop sauce ingredients in a nonreactive bowl and stir until the salt and brown sugar are dissolved.

Set up the grill for indirect grilling and preheat to low. If using a gas grill, place all the wood chips in the smoker box or in a smoker pouch and preheat on high until you see smoke, then reduce the heat to low.

When ready to cook, if using a charcoal grill, toss 1 cup wood chips on the coals. Place the brisket, fat-side up, in an aluminum foil pan and place in the center of the hot grate, away from the heat, and cover the grill. Grill until the brisket is tender, about 6 to 8 hours (the cooking time will depend on the size of the brisket and the heat of the grill). Baste or mop the brisket with the mop sauce once an hour for the first 4 hours. If using a charcoal grill, you'll need to add 12 fresh coals and 1/2 cup of wood chips per side every hour.

If desired, wrap the brisket in heavy-duty aluminum foil for the last 1-1/2 to 2 hours of cooking time to prevent it from drying out.

To test for doneness, use an instant-read meat thermometer; the internal temperature should be about 190 degrees F.

Transfer the brisket to a cutting board and let rest for 10 minutes. Thinly slice across the grain, using an electric knife or sharp carving knife. Transfer the meat to plates or a platter and pour the pan juices on top.

ASIAGO-STUFFED ROSEMARY RIB ROAST WITH ROSEMARY-PEPPERCORN SAUCE

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Source: Adapted from The Barbecue Bible by Steven Raichlen (Workman, 2008)

Method: Spit-roasting/roisserie

Serves: 8

Advance Preparation: Time for freezing the cheese

1 boneless beef rib roast (3-1/2 to 4 pounds), rolled and tied
4 ounces asiago cheese, cut into 1/4 inch strips
6 cloves garlic, cut into thick slivers
1 bunch rosemary, torn into 1 inch sprigs.
Small sprigs of fresh rosemary
Coarse salt (kosher or sea) and freshly ground pepper to taste
Rosemary Peppercorn Sauce for serving (recipe below)

With a sharp paring knife, make holes 1/2-inch deep at 1-inch intervals all over the roast. Stuff 1/3 of the holes with the asiago, 1/3 with the garlic slivers, and 1/3 with the rosemary sprigs.

Generously season the roast with salt and pepper.

Set up the rotisserie following the manufacturer's instructions. If using a gas grill, preheat the front and rear burners to high. If using a charcoal grill, light the coals and rake into rows in front and back, leaving a gap in the center. Skewer the roast on the spit. Rotisserie the roast until cooked to medium-rare (about 145 degrees F on an instant-read thermometer; 1-1/4 to 1-1/2 hours on a covered rotisserie. For medium (160 degrees F), cook for 1-1/2 to 2 hours. If using a charcoal grill, replenish the coals as needed.

Transfer the roast to a cutting board and let rest for 10 minutes. Cut into thin crosswise slices using an electric knife or sharp carving knife. Serve immediately.

Rosemary Peppercorn Sauce

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Makes about 1-1/2 cups

1 cup sour cream
1/2 cup heavy (whipping) cream
1 tablespoon fresh rosemary leaves, minced
2 teaspoons prepared horseradish
1 teaspoon cracked black peppercorns
Coarse salt (kosher or sea) to taste

Whisk the sour cream, heavy cream, rosemary, horseradish, and peppercorns together in a small bowl. Add salt to taste. Refrigerate until serving time.

THE ULTIMATE CHEESESTEAK

Source: Steven Raichlen

Method: Direct grilling

Serves: 8

For the chipotle sauce:

1 cup mayonnaise (preferably Hellmann's)
1 to 2 canned chipotle chile in adobo sauce, minced
1 to 2 tablespoons of canned adobo sauce

For the beef:

3 poblano chiles
1 large onion, sliced into 1/2 inch thick rounds and skewered like lollypops
1 beef tenderloin, trimmed (4 to 5 pounds)
3 ounces sliced provolone cheese (1/8 inch slice)
Extra virgin olive oil
Coarse salt (kosher or sea)
Freshly ground black pepper

For the bread:

8 6-inch individual loaves of rustic bread
12 tablespoons salted butter (1-1/2 sticks), at room temperature

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4 cloves garlic, minced
1/4 cup minced fresh parsley

You'll also need:

Butcher's string

Make the sauce: In a small bowl, combine the mayonnaise, chipotle, and adobo sauce and stir to blend.

Set up the grill for direct grilling and preheat to medium-high. Char the poblano on all sides until it is blackened, and grill the onions for several minutes on each side. Stem, peel, and seed the poblano. Cut it lengthwise into quarters. Light brush onions with oil and season w salt and pepper . Gril until golden brown on both sides 3 to 5 minutes per side. Let the onions cool slightly, then remove the skewers.

Make a lengthwise cut in the side of the tenderloin (do not cut all the way through) to form a deep pocket running the length of the tenderloin. and open it like a book. Season the meat, inside and out, with salt and pepper. Lay the strips of poblano end-to-end in the pocket you cut in the meat. Cover with onions, then the slices of provolone and grilled onions. Close the meat around the cheese and vegetables and tie at 2-inch intervals with butcher's string.

Brush outside of tenderloin with olive oil and season generously with salt and pepper.

When ready to cook, preheat the grill to medium-high.

Grill the tenderloin several minutes on each side, 20 to 30 minutes total, or until an instant-read meat thermometer inserted in the center reads 145 degrees (for medium-rare). Let rest for several minutes, then remove the strings and slice thinly across the grain.

Meanwhile, cut the breads in half lengthwise. In a small bowl, blend the butter, garlic, and parsley. Spread on the cut halves of the breads. Grill, cut sides down, while the tenderloin cooks, watching carefully as the butter can cause flair-ups.

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To serve, pile slices of the tenderloin on the grilled breads. Serve the sauce on the side.