

205 – ON THE RANGE

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BEEF BRISKET WITH COFFEE RUB AND RED-EYE BARBECUE SAUCE QUICK RED SLAW

Source: Adapted from BBQ USA, pg. 180

Method: Indirect/smoking

Serves: 8 to 10

Advanced Preparation: 4 to 24 hours for marinating the brisket

For the rub and brisket:

3 tablespoons ground coffee
1 tablespoon coarse (kosher) salt
1 tablespoon dark brown sugar
2 teaspoons paprika
1 teaspoon freshly ground black pepper
1 teaspoon garlic powder
1 teaspoon onion powder
1/2 teaspoon ground cumin
1/2 teaspoon ground coriander
1/2 teaspoon cocoa powder

1 center-cut beef brisket (5 to 6 pounds), preferably with a layer of fat about 1/4-inch thick on top

6 to 8 bacon slices (optional)

For the mop sauce:

1 cup red wine
1 cup orange juice
1/3 cup balsamic vinegar
1 cup coffee
1/3 cup Worcestershire sauce
2 tablespoons Tabasco sauce or another hot sauce
2 teaspoons coarse salt (kosher or sea), or more to taste
1 teaspoon freshly ground black pepper

Red-Eye Barbecue Sauce (see recipe below)

You'll also need:

4 to 6 cups wood chips or chunks (preferably hickory or maple), soaked for 1 hour in water to cover, then drained

Make the rub. In a small bowl, combine the ingredients for the rub and whisk to mix. (Break up any lumps with the whisk or your fingers.)

Place the brisket in a roasting pan and generously sprinkle on both sides with the rub, using about 3 tablespoons per side and patting it onto the meat with your fingertips. You can cook the brisket right away, but it will be better if you let it cure with the rub in the refrigerator, covered, for 4 hours, or up to a day ahead.

Make the mop sauce. Place the beer, cider, vinegar, coffee, stock, oil, Worcestershire sauce, Tabasco sauce, salt, and pepper in a nonreactive bowl and whisk to mix. Taste for seasoning.

Set up the grill for indirect grilling and preheat to medium-low. If using a gas grill, place all of the wood chips or chunks in the smoker box or in a smoker pouch and run the grill on high until you see smoke, then reduce the heat to medium-low. If using a charcoal grill, place a large drip pan in the center, preheat the grill to medium-low, then toss 1 cup of the wood chips or chunks on the coals.

When ready to cook, place the brisket in the center of the hot grate, fat side up, over the drip pan and away from the heat. Drape the bacon slices, if using, over the top of the meat, then cover the grill. Cook the brisket until very tender, 5 to 6 hours (the cooking time will depend on the size of the brisket and the heat of the grill).

Whole size brisket will need 12 to 14 hours smoking.

To test for doneness, use an instant-read meat thermometer: The internal temperature should be about 190 degrees F. Generously mop or baste the meat on both sides with the mop sauce once an hour for the first 5 hours. If the brisket starts to brown too much, generously baste it with mop sauce, wrap it in aluminum foil, and continue cooking until done. If using a charcoal grill, every hour you'll need to add 12 fresh coals and 1/2 cup of wood chips or chunks to each side.

Transfer the grilled 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 sliced meat to a platter. Spoon the barbecue sauce over the meat, or better yet, serve it on the side.

Sub-Recipe 1:
RED-EYE BARBECUE SAUCE

Yield: Makes about 2 cups

1 slice bacon, finely chopped
1/2 medium onion, finely chopped
3/4 cup brewed strong coffee or espresso
3/4 cup ketchup
1/4 cup Worcestershire sauce
1/4 cup heavy cream
3 tablespoons brown sugar
2 tablespoons Dijon mustard
Coarse salt (kosher or sea) and freshly ground pepper to taste

Place the bacon and onion in a heavy saucepan cook over medium heat until lightly browned, 3 minutes, stirring often. Stir in the remaining ingredients and gradually bring to a boil. Reduce the heat slightly and simmer the sauce until thick and richly flavored, 10 minutes, whisking from time to time. Correct the seasoning, adding salt and pepper to taste.

Sub Recipe B
QUICK RED SLAW

Makes about 6 cups

2 tablespoons Dijon mustard
2 tablespoons honey
1/4 cup distilled white vinegar
1/2 cup extra virgin olive oil
Salt and freshly ground black pepper (about 1 teaspoon of the former and 1/2 to 1 teaspoon of the latter.)
1 medium Savoy cabbage (1-1/2 pounds), cored and cut into 4 chunks (6 cups shredded)
1/2 cup dark raisins or currants or dried cherries.

Place the mustard in a large attractive bowl and whisk in the honey, vinegar and olive oil. Add salt and pepper to taste – the sauce dressing should be highly seasoned.

Thinly slice the cabbage in a food processor fitted with a slicing disk. Stir it into the dressing with the raisins. Add salt and pepper to taste.

HELLFIRE STEAKS WITH TARRAGON BUTTER

Source: How to Grill, pg. 62; tarragon butter on pg. 450

Method: Direct

Serves: 4

4 T-bone steaks (at least 1-inch thick and about 12 ounces each)

Coarse salt and black pepper

2 to 3 tablespoons dry mustard

2 to 3 tablespoons Tabasco or other hot sauce, or to taste

Tarragon butter (see recipe below)

Place the steaks on a plate and sprinkle on both sides with salt and plenty of pepper and the dry mustard, patting the spices onto the meat with a fork.

Drizzle the Tabasco sauce over the steaks, again patting it on with a fork.

Let the meat sit while you preheat the grill.

Set up the grill for direct grilling and preheat to high.

When ready to cook, brush and oil the grill grate. Arrange the steaks on the hot grate at a 45-degree angle to the bars of the grate. Grill for 4 to 6 minutes per side for medium-rare, rotating the steaks after 3 minutes to create an attractive crosshatch of grill marks. Coarsely grind as much pepper as you can bear over the steaks as they grill. Transfer the steaks to plates or a platter, top with Tarragon Butter, and let rest for 3 minutes. Then serve.

Sub-Recipe:
TARRAGON BUTTER

Makes about 1/2 cup

3 tablespoons finely chopped fresh tarragon leaves or other fresh herb (or, for a twist, Cilantro, plus 1 tablespoon chopped canned chipotle peppers)

1/2 teaspoon finely grated lemon zest, plus a few drops of fresh lemon juice

1/2 teaspoon black pepper

8 tablespoons (1 stick) salted butter, at room temperature

Place the tarragon, lemon zest and juice, pepper, and butter in a small mixing bowl and beat with a wooden spoon until light and fluffy.

Alternatively, do the beating in a mixer.

Lay a 12-inch-square piece of waxed paper or plastic wrap or parchment paper on your work surface and mound the flavored butter in the center. Roll it up into a cylinder, twisting the ends to compact the butter. Chill the butter in the refrigerator or freezer until firm. The flavored butter will keep for up to 5 days in the refrigerator or up to 3 months in the freezer. To use, unwrap the roll and cut crosswise into 1/2-inch slices.

SMOKED JALAPENO POPPERS

Source: Nancy

Method: Indirect

Serves: 4 to 6 as an appetizer

18 jalapeno pepper (select straight peppers if possible)

8 ounces Pepperjack cheese, cut into matchstick slivers

Cream cheese, at room temperature

4 ounces smoked ham, cut into matchstick slivers Fresh cilantro sprigs

Smoked Spanish paprika (*pimento*; optional)

You'll also need:

Jalapeno pepper rack (optional) or disposable aluminum pan; toothpicks; sturdy resealable plastic bag; 1 cup of wood chips too.

If using a jalapeno rack (which holds the peppers upright), slice the top off each pepper and carefully scoop out the seeds and ribs. If using an aluminum pan, slice a thin piece off the side of each pepper, exposing the seeds and ribs; scoop out. Discard the thin pieces or reserve for another use. (You may wish to wear rubber gloves when you work with jalapeno peppers.)

To simplify this, we will insert a couple sticks of cheese, ham, and cilantro sprigs in each popper and cook upright. Sprinkle with smoked paprika.

In a small bowl, combine the cream cheese, smoked cheese, ham, Tabasco sauce, and garlic salt. Spoon into a resealable plastic bag and snip 1/2 inch off one lower corner. Pipe the cheese mixture into each pepper. Dust with smoked paprika, if using.

Arrange the poppers in the pepper rack, if using, or in the aluminum pan.

Set up the grill for indirect grilling and preheat to medium-high.

Grill the peppers (away from direct heat) with the lid down until the cheese melts and the peppers are tender, about 20 to 25 minutes. (I didn't include directions for smoking here. But it would be 1/2 cup of soaked chips on either side.)

Transfer the poppers to plates or a platter. Let cool slightly before serving as the cheese will be like napalm when the poppers first come off the grill.

CHICKEN STUFFED UNDER THE SKIN WITH ROASTED GARLIC BUTTER

Source: How to Grill, pg. 210

Method: Indirect grilling

Serves: 2 to 4

1 chicken (3-1/2 to 4 pounds)

Roasted Garlic Butter (see recipe below)

You'll also need:

Butcher's string

Remove the packet of giblets from the body cavity of the chicken and set aside for another use. Remove and discard the fat just inside the body and neck cavities. Rinse the chicken, inside and out, under cold running water and then drain and blot dry, inside and out, with paper towels. Loosen the skin from the chicken and put the flavored butter between the skin and the meat. To do this, start at the top of the neck cavity and tunnel your finger under the skin. Gently loosen the skin from the meat, taking care not to tear it. Worm your whole hand under the skin, loosening it from the breast meat, then the thighs, and even the drumsticks. Spoon the flavored butter under the skin and use your hands to distribute it as evenly as possible. (Massaging the outside of the chicken will help distribute the butter.) Truss the chicken.

Set up the grill for indirect grilling and preheat to medium. If using a charcoal grill, place a drip pan in the center. When ready to cook, place the chicken, breast-side up, in the center of the hot

Grill grate over the drip pan and away from the heat, and cover the grill.

Grill the chicken until the skin is a deep golden brown and the meat is cooked through, 1-1/4 to 1-1/2 hours. (Use an instant-read thermometer to test for doneness. Insert it into the thickest part of a thigh, but not so that it touches the bone. The internal temperature should be about 165 degrees F; the temperature will rise as the bird rests.) If using a charcoal grill, you'll need to add 12 fresh coals per side after 1 hour.

Transfer the chicken to a platter, let rest for 5 minutes, then untruss. Quarter or carve the chicken and serve at once.

Sub-Recipe:
ROASTED GARLIC BUTTER

Makes about 1/2 cup

1 head garlic
8 tablespoons (1 stick) butter, at room temperature
2 tablespoons finely chopped mixed fresh herbs including
parsley, chervil, basil, rosemary, oregano, sage, or chives
3 tablespoons freshly grated Parmigiano-Reggiano cheese
Coarse salt and freshly ground black pepper

Set up the grill for direct grilling and preheat to medium.

Loosely wrap the head of garlic in aluminum foil, leaving the top open so you can watch it as it grills. When ready to cook, place the garlic on the hot grate. Grill, turning the garlic (leave the foil in place) until very soft, 30 to 40 minutes. Don't let the garlic burn. Alternatively, roast the garlic in a preheated 350 degree F oven until soft, 30 to 40 minutes. Transfer the head of garlic to a plate and let cool to room temperature.

Place the butter, herbs, and cheese in a small mixing bowl and beat with a wooden spoon until light and fluffy. Cut the garlic head in half through the cloves and squeeze the garlic from each half into the flavored butter, leaving the papery skins behind. Season with salt and pepper and beat to mix.

Lay a 12-inch square piece of plastic wrap, waxed paper, or parchment paper on your work surface and mound the flavored butter in the center. Roll it up into a cylinder, twisting the ends to compact the butter. Chill the butter in the refrigerator or freezer until firm. The flavored butter will keep for up to 5 days in the refrigerator or up to 3 months in the freezer. To use, unwrap the roll and cut crosswise into 1/2-inch slices.

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