

213 – AT THE GAME

GRILLED QUESADILLAS
BURGERS, TWOWAYS
GRILLED PORK CHOP “CALZONES”
FIREMAN’S CORN

GRILLED QUESADILLAS

Source: How to Grill, pg. 407

Method: Direct

Serves: 8 as an appetizer; 4 as a main course

8 flour tortillas
6 ounces Jack or Cheddar cheese, grated
3 to 4 plum tomatoes, chopped
3 to 4 fresh or pickled jalapeno peppers (red or green), thinly sliced
4 scallions, trimmed and sliced
1/2 cup fresh cilantro leaves
3 tablespoons melted butter

Place the tortillas on a work surface. Divide the cheese, tomatoes, jalapeno peppers, scallions, and cilantro leaves among the tortillas.

The quesadillas can be prepared several hours ahead up to this stage; wrap tightly in plastic and refrigerate until ready to grill.

Set up the grill for three-zone direct grilling and preheat the hot zone to medium-high.

When ready to cook, place the quesadillas on the hot grate and grill until the tortillas are golden brown and the cheese is slightly melted, 1 to 2 minutes per side. Brush the outside of each quesadilla with the melted butter as it grills. Be prepared to move the quesadillas to a cooler part of the grill if they start to burn. Serve at once, either whole or cut into wedges.

**“BUTTER BURGERS”
(STUFFED WITH GARLIC HERB BUTTER)**

Note: In this recipe, you fold a disk of garlic herb butter into the center of the burger. As the burger grills, the butter melts, keeping the meat moist and luscious—even when cooked through.

Method: Direct grilling

Serves: 4

Advance Preparation: 1 to 2 hours for chilling herb butter

For the hamburgers:

1-1/2 pounds ground sirloin, round, or chuck (15 to 20 per cent fat)
4 tablespoons Garlic-Herb Butter (recipe follows), cut into four 1/2-inch thick slices
Coarse salt (kosher or sea) and freshly ground black pepper
4 hamburger buns or Kaiser rolls
2 tablespoons melted butter

For the toppings (any or all of the following):

Bibb or red leaf lettuce leaves
Thin slices of raw or grilled sweet onions
Sliced ripe red tomato
Mustard, ketchup, mayonnaise, relish, or whatever other condiments you like

Wet your hands with cold water and divide the ground beef into 4 portions. Using a light touch, pat each portion into a thick patty formed around a slice of herb butter. Season with salt and pepper and refrigerate the burgers, covered, on a plate lined with plastic wrap 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.

Place the burgers on the hot grate and season again with salt and pepper.

Place the burgers on the hot grill, and cook for about 5 minutes per side, or until cooked through. (An instant-read meat thermometer inserted through

the side of the burger—parallel to the grill grate—should read at least 160 degrees F.) Remove the burgers from the grill and cover to keep warm. Leave the grill on.

Brush the cut sides of the hamburger buns with the melted butter, if using. Place the buns on the hot grill, cut side down, and grill until toasted, 30 seconds to 2 minutes. Watch carefully. You may need to work in batches.

Assemble the burgers: On the bottom half of each bun, place a lettuce leaf followed by a slice of onion and tomato. Top with the burger, the condiments of your choice, and the top half of the bun.

Garlic-Herb Butter

Makes about 1/2 cup

3 tablespoons finely chopped mixed fresh herbs, including parsley, chives, basil, oregano, and/or tarragon leaves

1 clove garlic, minced

1/2 teaspoon black pepper

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

Place the herbs, garlic, pepper, and butter in a small mixing bowl and beat with a wooden spoon until light and fluffy. Alternatively, you can do the beating in a mixer or food processor.

Lay a 12-inch square piece of 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 in the refrigerator or freezer until firm. The 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-thick slices. (Leftovers are great on steak—add a pat just before serving—bread, eggs, or potatoes.)

INSIDE-OUT CHEESEBURGERS

Adapted from BBQ USA by Steven Raichlen (Workman Publishing)

Method: Direct grilling

Serves: 4

Note: In this recipe, the grated cheese is mixed directly into the ground beef. The cheese melts during grilling, keeping the burger succulent and juicy—even when cooked through.

1-1/2 pounds ground beef sirloin or chuck (15 to 20 per cent fat)

6 ounces sharp cheddar cheese or pepper Jack cheese, coarsely grated (about 1-1/2 cups)

Coarse salt (kosher or sea) and plenty of freshly grated black pepper

4 hamburger buns

2 tablespoons butter (optional), melted

Arugula leaves

Ripe tomato slices

Sweet onion slices

Pickle slices

Chipotle Mayonnaise (recipe follows)

Place the ground beef in a mixing bowl. Add the cheddar and stir with a wooden spoon to mix. Wet your hands with cold water and divide the meat mixture into 4 equal portions. Working quickly and with a light touch, pat each portion into a thick patty. Place on a plate lined with plastic wrap. Refrigerate, covered, until ready to grill.

Generously season each patty on both sides with salt and pepper. Preheat the grill to high. Place the burgers on the hot grill, and cook for about 5 minutes per side, or until cooked through. Please resist the temptation to tamp down on the burgers with a spatula as the juices will run out. (An instant-read meat thermometer inserted through the side of the burger—parallel to the grill grate—should read at least 160 degrees F.) Remove the burgers from the grill and cover to keep warm. Leave the grill on.

Brush the cut sides of the hamburger buns with the melted butter, if using. Place the buns on the hot grill, cut side down, and grill until toasted, 30 seconds to 2 minutes. Watch carefully. You may need to work in batches.

Place each of the burgers on the bottom half of a bun and top with arugula, tomato, onion, pickle, and a dollop of Chipotle Mayonnaise. Top with the other half of the bun and serve at once.

Chipotle Mayonnaise

Makes about 1/2 cup

1/2 cup mayonnaise (preferably Hellmann's)

1 to 2 canned chipotle peppers, minced, with 1 tablespoon of their adobo sauce

1/2 teaspoon sweet paprika

Place the mayonnaise, chipotle(s), and paprika in a small nonreactive bowl and whisk to mix. If not serving at once, cover and refrigerate. The mayonnaise will keep for several days, covered, in the refrigerator.

FIREMAN'S CORN

Source: BBQ USA by Steven Raichlen (Workman Publishing, 2003)

Method: Direct

Yield: Makes 8 ears

Advance Preparation: 4 to 8 hours for soaking the corn

½ cup sugar

Coarse salt (kosher or sea)

8 ears sweet corn in the husk

8 tablespoons (1 stick) butter, melted

Freshly ground black pepper

Cayenne pepper (optional)

You'll also need: Bags of ice (optional)

Insulated rubber gloves (optional)

Combine the sugar with ½ cup of salt and 1 gallon of water in a large pot or clean bucket and stir until the salt and sugar dissolve. Cut off the stems and ¼ inch of the tip of each ear of corn and remove any protruding silk. Place the ears in the brine, stem end up. Let the corn soak for at least 4 hours or long as 8 hours in the refrigerator. If the corn won't fit in the refrigerator, keep it cold with bags of ice.

Set up the grill for direct grilling and preheat to as hot as possible. When ready to cook, place the soaked corn on the hot grate and grill until the husks are charred and blackened, 5 to 8 minutes per side (20 to 32 minutes in all.) Wearing clean gloves or using a stiff bristle brush, strip the charred husks off the corn. Roll each ear of corn in the melted butter. Season with salt, black pepper, and cayenne, if using, and serve at once.

GRILLED PORK CHOP “CALZONES”

Source: How to Grill, pg. 134

Method: Direct

Serves: 4

4 thick boneless loin pork chops (each 3/4 to 1 inch thick)

8 fresh basil leaves

2 ounces thinly sliced pepperoni

2 ounces thinly sliced smoked ham or prosciutto

2 ounces thinly sliced Provolone cheese

Coarse salt and black pepper

8 fresh sage leaves

2 tablespoons olive or walnut oil

Cut a deep pocket in the side of a pork chop. Stuff with 2 basil leaves and a quarter of the pepperoni, smoked ham, and cheese. Pin the pocket shut with 2 oiled toothpicks. Prepare and stuff the remaining chops.

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

Season the stuffed chops on both sides with salt and pepper. Arrange in a baking dish, placing a sage leaf underneath and another on top of each one. Drizzle the oil over the chops, patting it on with your fingertips. Let marinate until the grill is ready.

When ready to cook, brush and oil the grill grate. Arrange the pork chops on the hot grate and grill until cooked through (160 degrees on an instant-read meat thermometer), 4 to 7 minutes per side, rotating the chops 90 degrees after 2 minutes to create an attractive crosshatch of grill marks. Transfer the chops to plates or a platter and let rest for 3 minutes, then remove the toothpicks and serve at once.

SAGE AND GARLIC GRILLED TOMATOES

Source: Indoor Grilling, pg. 353

Method: Direct

Serves: 4 to 6

6 plum tomatoes (about 1-1/4 pounds), cut in half lengthwise
2 tablespoons extra-virgin olive oil
Coarse salt (kosher or sea) and cracked black pepper
3 cloves garlic, minced
1 tablespoon finely chopped fresh sage, plus 12 whole fresh sage leaves

Brush the tomato halves all over with the oil. Season them generously with salt and pepper, then sprinkle the garlic and chopped sage over them. Press a whole sage leaf in the center of the cut side of each tomato half. Set any leftover olive oil aside.

Preheat the grill to high. Arrange the tomato halves, cut side down, on the hot grate on a diagonal to the ridges. Cook 5 to 7 minutes per side. Rotate the tomatoes a quarter turn after grilling 2 minutes on the first side to create a handsome crosshatch of grill marks. Transfer to a platter or plates and drizzle any remaining olive oil over them. Serve at once.

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