

It's grilling season!

Whether you are grilling for Mother's Day, a birthday, a special occasion, or just every day - challenge yourself to try something new. It is easy to fall into the "grilling rut," expand your menu this summer. You can even make desserts on the grill!

This week, we feature grilling on an outdoor griddle (like a Blackstone® or Pit Boss®).

Enjoy!

French Toast with Amaretto

Prep Time: 5 min.

Cook Time: 15 min.

Total Time: 20 min.

Servings: 4

4 eggs
1/4 C. heavy cream
1/4 C. amaretto
1/4 tsp. pure vanilla extract
1 pinch kosher salt
10 slices thick sliced Texas toast bread
unsalted butter

For serving:

pure maple syrup
sliced almonds
powdered sugar for dusting

In a bowl, whisk together the eggs, cream, amaretto, vanilla, and salt.

Heat up cook surface, such as griddle, over medium heat.

Grease hot cook surface with a pat of butter. Dip a slice of bread in the egg mixture, drain off excess, and lay to cook on the griddle. Repeat according to how many slices of bread your griddle size will allow.

Once toasty on the bottom, flip each French toast and cook the other side. Transfer to a plate.

Repeat the above process, using another pat of butter, to use up all the egg mixture and bread.

Serve French toast topped with syrup, a sprinkling of almonds, and dusting of powdered sugar.

Griddle Hash Browns

Prep Time: 10 min.

Cook Time: 20 min.

Total Time: 30 min.

Servings: 4

4 T. unsalted butter softened
20 oz shredded hash brown potatoes thawed if frozen
1 lg. green bell pepper seeded and diced
1/2 C. diced white or yellow onion
2 cloves garlic minced or chopped
1/2 tsp. kosher salt
1/4 tsp. fresh cracked pepper
4 lg. eggs
garnish: chopped flat-leaf parsley

Heat grill to medium.

Add the butter onto the griddle. The griddle should be hot enough that the butter melts quickly with some sizzle, but not burn straight away.

Add the potatoes, green bell pepper, onion, and garlic, and toss into the butter to coat. Cook, tossing regularly, to lightly brown the potatoes and until they are almost (but not completely) cooked though. Take care not to toss too often - the potatoes need to sit directly on the hot griddle to brown. Take a taste occasionally to check for doneness.

Add the salt and pepper, then gather the potatoes into a 12-inch wide pile. Use a fork or spoon to make 4 wells in the potatoes. Gently crack an egg into each well. Cover the potatoes with a cooking dome and cook, checking after 5-10 min., until egg whites are set but yolks are not.

20-Minute Brussel Sprouts

Prep Time: 10 min.

Cook Time: 10 min.

Total Time: 20 min.

Servings: 6

1 lb. Brussels sprouts
3 T. unsalted butter
2 tsp. minced garlic
2 tsp. light brown sugar
1 tsp. smoked paprika
1/2 tsp. sea salt
2 T. apple cider vinegar

Optional: chopped almonds or hazelnuts

Wash the Brussels sprouts and trim them. Cut them in half.
Heat your flat-top griddle to medium-high heat. Add the butter, spreading it across the griddle.
Add the Brussels sprouts, and cook for 8 to 10 minutes, stirring often.
Add the garlic, brown sugar, paprika, and salt. Cook for 1 more minute, stirring constantly.
Remove from the heat, and toss with the apple cider vinegar.
If desired, top with almonds and hazelnuts.

Spicy Maple Syrup and Ginger Glazed Salmon

Prep Time: 10 min.
Cook Time: 25 min.
Servings: 2

1 bunch broccolini
1 everything bagel seasoning
aged balsamic vinegar
olive oil
kosher salt
fresh ground black pepper

Marinade:

1-1/2 T. soy sauce
1-1/2 T. maple syrup
1/2 tsp. sriracha (based on taste)
1 T. grated fresh ginger

Whisk together your salmon marinade ingredients. Prep grill at high heat (550°)

Next, dry your salmon well with paper towels, absorbing all moisture to get that crispy skin while cooking. Season your salmon with salt and pepper, then marinate your salmon flesh side down in a shallow pan for 5 minutes keeping the skin side as dry as possible.

After marinating, thoroughly oil and salt the skin of your salmon to prevent it from sticking to the grates.

To prepare your broccolini, coat it with a generous drizzle of olive oil, balsamic glaze and sprinkle with everything bagel seasoning.

When the grill is at temp, put cooking oil on a folded paper towel. Grab the oiled paper towel with long-handled tongs and oil the grate thoroughly.

Place your broccolini on the grill first and let it cook for approximately 10 min. Remove your broccolini and place it to the side until you're ready to serve.

Next, place your salmon on the grill skin side down and close the lid. Cook for approximately 4–5 min., then open the grill, baste your salmon with the marinade, garnish it with crushed pink peppercorns, then flip it over.

Continue cooking for 3–5 minutes until it reaches an internal temperature of 145°F, then remove it from the grill.

Garnish your broccolini with balsamic vinegar glaze and crushed pink peppercorns and your salmon with zested ginger.

Steak Bites and Potatoes

Prep Time: 5 min.
Cook Time: 15 min.

2 lbs. steak diced in 1 inch cubes
6 T. unsalted butter
1-1/2 T. minced garlic
1 lb. new potatoes diced into bite size pieces
3 T. oil
1/2 tsp. garlic powder
1 tsp. Kosher salt
1 tsp. black pepper
1/2 C. water

Preheat your flat top grill to high temperature.

Grab two bowls, one for steak and one for potatoes. Then cube up your steak, and potatoes.

Then pour 1/2 tsp. of oil in each of the bowls. Along with 1/2 tsp. salt in each, 1/2 tsp. pepper, and split the 1/2 tsp. of garlic powder between the two.

Toss with a spoon to coat all the potatoes in the steak and potatoes.

Add a little oil to one side of your grill, and toss down the potatoes. Spread into a single layer. Squirt on some water, and cover with a dome, or 9x13 aluminum foil pan.

Let the potatoes cook for 4-5 min. Then remove the dome, stir well, squirt more water, and then cover again for another 4-5 min.

Add your butter and garlic into a small pan and place on the side of the grill to let it melt.

Toss down your steak, and sear on each side. You will cook the steak till your desired doneness.

Remove the dome from the potatoes and stick a fork in to check the doneness of the potatoes. If the potatoes are done they will be fork tender. If you need repeat water and dome one more time. Or let them finish cooking without the lid.

Once the steak and potatoes are cooked spoon some of the garlic butter mixture over the steak and potatoes. Stir to mix and then plate up the garlic butter steak, potatoes, and serve the rest of the garlic butter on the side.

Bacon Popcorn with Rum Salted Caramel

Popcorn kernels
Bacon

1 C. brown sugar
1/2 C. rum (dark or spiced)
4 T. unsalted butter
Kosher salt
1/3 C. heavy whipping cream

Preheat one zone of your grill on high and one on medium, place a frying or sauté pan in the corner of the high zone. Add brown sugar to the pan as well as the rum. Stir to incorporate the sugar and rum and let it sit. It's important to not stir anymore at this process. Let it sit. The reducing will start to happen and you'll begin to see bubbles developing. The bigger the bubbles get the better. Remember, do not stir.

On the zone set to medium, cook the bacon. (You need plenty of bacon fat to cook the popcorn in later.) **Note:** Do not get rid of the bacon fat, we're going to use that to pop our popcorn. Cook till crispy and remove to cool.

When the sauce has reduced to the point where you see large bubbles it's time to add heavy whipping cream and stir immediately. As soon as you've incorporated the cream add 2 T. of unsalted butter and mix in immediately. Add 2 pinches of kosher salt, and mix. Once incorporated, remove to cool.

Turn your medium zone up to high, pull some bacon fat back to the heat zone and add your popcorn kernels. Don't add too many kernels all at once. Probably 1/2 a cup at a time, add 1 T. of butter, and cover with a large aluminum tin pan. You'll hear the popping right away. This shouldn't take more than 2-3 mins to finish popping.

While your popcorn pops chop your bacon into small bits and set aside.

In a large bowl or tin pan add all your popcorn, season with salt and and drizzle your rum caramel sauce over the top (not too much at first) and lastly your bacon bits. Gently mix to coat all the popcorn with the sauce. You might need to add more sauce as you mix it all up.

S'mores Pancakes

Graham crackers
Brown sugar
Cinnamon
Mini or small marshmallows
Semi-sweet or dark chocolate chips
Chocolate syrup
Caramel syrup

Preheat griddle to medium or medium-low heat. (375°F) Heat settings will vary depending on the size of your griddle and the number of burners on your griddle.

Mix desired amount of pancake batter per manufacturer's instructions. Add marshmallows, chocolate chips, cinnamon, brown sugar, and crumbled graham crackers to taste. Add enough ingredients to assure a s'mores surprise in each bite, but make sure batter maintains its somewhat runny consistency.

Spray griddle top with your favorite nonstick cooking spray.

Use ladle to drop batter on to hot griddle top.

Use thin spatula to check bottom side of pancake. Flip pancake when bottom side is golden brown.

Allow second side of pancake to cook until golden brown.

Place cooking/cookie sheet on empty side of griddle

Remove pancakes from griddle top and place on the elevated cooking/cookie sheet while you are making more pancakes.

If pancakes are thick, I suggest allowing them to sit on the cooking/cookie sheet for a few minutes until the insides of the pancakes are completely cooked and not runny.

Remove cooked pancakes

Garnish with marshmallows, chocolate chips, chocolate syrup, caramel syrup, graham crackers, and a dusting of cinnamon.

Quote of the Week:

"A mother is clothed with strength and dignity, laughs without fear of the future. When she speaks, her words are wise, and she gives instructions with kindness."

~ Proverbs 31:25-26