

AMERICAN GRILLING

Jay Nottingham and Ben Leonard

AMERICAN GRILLED CHICKEN

(adapted from recipe by Steven Raichlen)

Serves 4

- 2 chickens cut into pieces
- 3 tbsp. barbeque rub *see recipe below
- 1.5 cups barbeque mop sauce *see recipe below
- 2 cups barbeque sauce *see recipe below



1. Sprinkle the barbeque rub generously onto the chicken parts and rub the seasoning into the pieces. Put in refrigerator for 4 hours or even up to overnight.
2. Set up the grill for indirect grilling. Brush and oil the grate. Place the chicken pieces, skin side up, on the cool side of the grill and cover the grill (with vents *over* the chicken).
3. Every 15 minutes, uncover the grill and brush the chicken with the mop sauce. Feel free to flip the pieces over if you want to but it's not necessary.
4. After 30 minutes, check the chicken with a thermometer or by poking the pieces with your finger or cutting into them (the juices should be clear). You want the breast to register at 160 and the thigh 175. It will probably not be done at this point but it's good to check.
5. *Be sure that you have set aside half of the barbeque sauce for serving.* When the chicken is just done, brush the chicken with the barbeque sauce and flip the coated pieces over, onto the hot part of the grill for 1 minute. Coat the other side of the pieces with the sauce and then flip them over for 1 minute. Let the chicken rest for 5 minutes and then serve with the reserved sauce.

BARBECUE RUB

(makes about 1 cup)

- 1/4 cup firmly packed brown sugar
- 1/4 cup sweet paprika
- 3 tbsp. black pepper
- 3 tbsp. coarse salt
- 1 tbsp. smoked salt (or more coarse salt)
- 2 tsp. garlic powder
- 2 tsp. onion powder
- 2 tsp. celery seeds
- 1 tsp. cayenne pepper

1. Mix it up in a bowl. Store in an air tight container.

BARBECUE MOP SAUCE

(makes about 1 cup)

- 1 cup distilled white vinegar
- 1 tsp. coarse salt
- 1/2 tsp. black pepper
- 1/2 tsp. red pepper flakes (optional)
- 1/2 small white onion, thinly sliced
- 1/2 jalapeno pepper, thinly sliced (optional)

1. Mix it up in a bowl.

BARBECUE SAUCE

(makes about 2 cups)

- 2 cups ketchup
- 1/4 cup cider vinegar
- 1/4 cup Worcestershire sauce
- 1/4 cup firmly packed brown sugar
- 2 tbsp. molasses
- 2 tbsp. prepared mustard
- 1 tbsp. Tabasco sauce
- 1 tbsp. barbeque rub
- 2 tsp. liquid smoke
- 1/2 tsp. black pepper

1. Combine all ingredients in a nonreactive saucepan and bring slowly to a boil over medium-high heat. Reduce the heat to medium and gently simmer until the sauce is dark and thick, 10-15 minutes. You can store it in the refrigerator for several months.

OLD BAY POTATO BOMB

Serves 6-8

- 6-8 large red potatoes, cut into 3/4" pieces
- 1 yellow onion, thinly sliced
- 1 green bell pepper, cut into 3/4" pieces
- 4 cloves of garlic, peeled, whole
- 2 tbsp. olive oil
- 1/4 cup Old Bay Seasoning
- 3 tbsp. unsalted butter
- heavy-duty aluminum foil, preferably 18" roll

1. Place potatoes, onion, bell pepper, and garlic into a large bowl and add olive oil and Old Bay Seasoning. Mix until all vegetables are coated with oil and seasoning.
2. Unroll a 24" sheet of aluminum foil and spread vegetables onto it, leaving a few inches on each side. Cut butter into small chunks and scatter over vegetables.
3. Wrap foil over itself to seal the vegetables inside (use a second piece of foil if necessary). Place on grill over low heat and cook for 35-40 minutes or until potatoes are cooked through.

GRILLED CORN SALAD

(adapted from recipe by the Neelys on the Food Network)

Serves 6

- 6 ears fresh corn, husked and silks removed
- 2 tablespoons canola oil
- Salt and pepper
- 2 cups halved cherry tomatoes
- 1 small red bell pepper, finely chopped
- 4 scallions, finely chopped
- 2 cups packed arugula

Lemon Dressing:

- 1 lemon, juiced
- 4 tablespoons olive oil
- Salt and freshly ground black pepper
- Paprika, sugar, onion powder to taste

1. Rub corn with 2 tablespoons of canola oil and season with salt and pepper. Grill or broil corn for 7 minutes or until ears are lightly browned (or darkly browned if you prefer). Remove from grill and allow to cool. Remove the kernels from the cob and place in a large mixing bowl along with the cherry tomatoes, red pepper, scallions, and arugula.
2. In a small bowl, prepare dressing by whisking together lemon juice, olive oil, salt, pepper, paprika, sugar, onion powder to taste.
3. Toss the salad with the dressing and serve at room temperature.

GRILLED PINEAPPLE

(adapted from recipe by Steven Raichlen)

Serves 8

- 1 pineapple
- 3 tbsp. Melted, unsalted butter in a wide shallow bowl
- 1 cup granulated sugar and 1 tsp. ground cinnamon, mixed in wide, shallow bowl
- Sprigs of fresh mint, for garnish
- Vanilla ice cream

1. Take leaves off of the top of the pineapple and cut off the rind. Cut pineapple into 1/2 inch thick slices.
2. Remove the core from the center of each slice.
3. Dip both sides of pineapple slices into melted butter. Then both sides into the sugar/cinnamon mixture.
4. Grill for 4-6 minutes on each side. Serve with vanilla ice cream and a mint sprig garnish.