



# WINTER BBQ

ON YOUR PELLET GRILL



by Chef Rohan







# Introduction

Residing in the North of France, Chef Rohan is passionate about the USA. His passion took him to Texas, Tennessee, Mississippi, Louisiana, and Georgia to learn BBQ and is now the pioneer of American BBQ in Belgium and France.

With nearly 30 years of experience, 5 restaurants, a catering service, BBQ academies, many publications, radio, TV shows, he is now working as an independent expert with the most famous BBQ Brands - he also trains many professional cooks as well as hundreds of BBQ hobbyists each year.

“In North of France, the winter season is very long. It’s cold and humid maybe 5 to 6 month between October and March. So, if you’re passionate about the BBQ as I am, you don’t have any other choice than to deal with that. But I can tell you that in fact the best time to barbecue is in the middle of winter. I find it even more fun than during summer.

When it’s freezing cold and you warm your hands on the BBQ, or have a coffee right in front of the fire while the meat is cooking, these are moments that are remembered and that makes you forget the daily worries. Cooking barbecue in the middle of winter is great!

The recipes I offer you here are ideal for fall and winter. I wanted to show you that there are a lot of very simple gourmet recipes that you can make on your BBQ and that will delight everyone during the holidays.

I wish you a lot of fun making them»

*Chef Rohan*



# What you will need to use this book

I assure you right away, you will not need a lot of equipment that you do not already have at home.

## 1. A MEASURING KIT IN CUPS:

It is not an obligation, but it will simplify your task significantly. Having been trained in the USA, and reading only American cookbooks, I got into the habit of doing everything in cups, tablespoons, teaspoons, ... My recipes are simple and don't require the same precision as gourmet French baking, but if you want to be specific, use a kit of cups and spoons. They can be found almost everywhere for a few bucks. Below is the exact metric conversion table.



1 CUP	240 ML
1/2 CUP	120 ML
1/3 CUP	80 ML
1/4 CUP	60 ML
1 TBSP (1 TBSP)	15 ML
1 TSP (1 TSP)	5 ML

## 2. ALUMINUM FOIL:

Try to find the thickest and widest possible aluminum foil. I use 18 inches (45cm) wide aluminum.

## 3. ALUMINUM BASKETS:

Always helpful! If you have a gas BBQ, the aluminum skillet can be used to put wood chips on top of the burners. If you have a charcoal BBQ, the basket will be useful to collect cooking fats during long cooking, like for pork shoulder, brisket and poultry.

## 4. RESEALABLE FREEZER BAGS:

If you do not have a vacuum sealer, you can use resealable freezer bags to marinate certain meats.

## 5. CAST IRON KITCHEN EQUIPMENT:

It is not mandatory, but I really recommend cast iron pans for BBQ cooking. Cast iron is the most practical and efficient. Indestructible and easy to maintain, your cast iron pots and pans will follow you all your life. I recommend at least a 10 inches pan (25cm), which will also serve as a pie pan and a Dutch oven for all casseroles.

## 6. HIGH TEMPERATURES PROTECTIVE GLOVES:

Many of my recipes involve handling pans and other casseroles on the BBQ. I recommend that you get at least one pair of high-temperature gloves to protect your hands.

## 7. A SMOKE TUBE:

If your BBQ is not equipped with a cold smoking chamber and you want to make cold smoking recipes, you will need a smoke tube. These micro-perforated tubes allow you to smoke meats, fish, cheeses, etc. without having to light your BBQ. They use the same pellets as your BBQ, so you have a wide variety at your disposal. In addition to cold smoking, you can also use the smoke tubes to add smoke during your hot cooking sessions.

## The variety of pellet

The pellets are made from 100% compressed sawdust, without any additives. There are single flavors like apple, cherry, etc; and blends like the “Competition blend” which is a mixture of different kind of woods. But even pellets with a unique flavor are sometimes mixed with neutral woods for consistency of combustion reasons. Not all wood burn the same way, you too can create your own mixes to obtain a unique flavor that is different from what is commercially available. If you want to see how the pellets are made, scan the QR code.



	BEEF	LAMB	PORK	POULTRY	GAME	FISH	PASTRY	VEGETABLES
APPLE BLEND		✓	✓	✓			✓	✓
CHERRY BLEND	✓	✓	✓	✓	✓		✓	✓
HICKORY BLEND	✓		✓	✓	✓		✓	✓
MESQUITE BLEND	✓			✓	✓	✓		
COMPETITION BLEND	✓	✓	✓	✓	✓	✓	✓	✓
CHARCOAL BLEND	✓		✓	✓	✓			✓
WHISKEY BARREL BLEND	✓				✓	✓	✓	✓

# Cooking techniques on a pellet grill

On a Pit Boss Pellet Grill, there are eight cooking modes. The four most used techniques we will be looking at are smoking, grilling, baking, and braising. The other techniques are more or less derived from the first four.

## **SMOKING:**

Yeah! It is impossible to talk about barbecue to an American, without talking about smoking. It is THE cooking technique for ribs, pulled pork, brisket, beer can chicken, and all large pieces of meat in general ... To tell you the truth, when you talk about barbecue to an American, they think of smoking. And what we commonly call barbecue, they call 'grilling'. Food is never in direct contact with the heat source.

Hot smoking is between 170°F and 280°F, but we will generally smoke at 225°F (107°C).

Cold smoking consists of smoking fish, meats, cold meats, cheeses and nuts at temperatures below 85°F (30°C). We will use an accessory to be able to smoke sawdust or pellets without lighting the BBQ. Some models allow you to add an element to the BBQ (smoke box) and to cold smoke while lighting the BBQ.

## **SEARING (DIRECT COOKING)**

Is the best known by everyone since, as the name suggests, it consists of placing the meat directly above the heat source. It is also the most difficult to control because the intensity of the heat generally

causes food to dry out. We are talking about temperatures over 400°F (200°C).

Food mainly cooks by radiation.

We will use this type of cooking to color a piece of meat without burning it. The Dansons BBQs are all equipped with a sear plate that you can slide to open it. This allows you to grill your meat directly above the flames as if you were above the embers of a wood or charcoal BBQ.

## **GRILLING:**

Grilling is about the same as searing, but we will not open the searing plate to access the flame. We will simply grill the food on a very hot grate but out of the fire so that it does not burn. For example, vegetables will be roasted out of the fire.

## **CHAR-GRILLING:**

Char-Grilling is used when we really want to grill meat directly above the flame, but with maximum intensity to crust (darken) the meat. Some people (including myself) love this little burnt taste on the fat of a beautiful rib steak.

### **BAKING:**

Here you are using your BBQ as an oven. During this process it is necessary to keep the lid closed. It is thanks to this technique that we can make pizzas, bread, pastry, ... a great part of baking is the subtle woody flavor you can taste in your food ! What's better than a pizza cooked over a real wood fire?

### **BRAISING:**

Braising is a two-step method that includes dry cooking and then simmering in a liquid. We generally start by searing a piece of meat on a direct heat source to color it, and then we cook it slowly in a saucepan in a broth for example. As well, you can also start by smoking a piece of meat before simmering it.

### **ROASTING:**

This involves cooking the meat for long periods at high temperatures you will see this in the grilled Sunday chicken. One of the benefits of pellet BBQs is that you don't need a rotisserie to roast a piece of meat because it's the heat that goes around your meat, like in your kitchen oven.

### **BBQ:**

In BBQ mode, food is smoked but at temperatures above 280°F (140°C) for long periods.

### **MIXED METHODS:**

Several methods can be used for the same recipe. For example, the Reverse Sear consists of smoking a piece of meat for a certain time to give it the smoky taste, and then searing it very quickly to have a nice crust.

clean your BBQ, which should be done every 3 or 4 times you cook, simply vacuum the ash pan and the bottom of the cooking barrel. It is imperative for good combustion to ensure that the vents are not obstructed by ash. You must also ensure there is no grease that accumulates in the bottom of the cooking chamber because it could ignite and cause a fire , making your BBQ unusable.

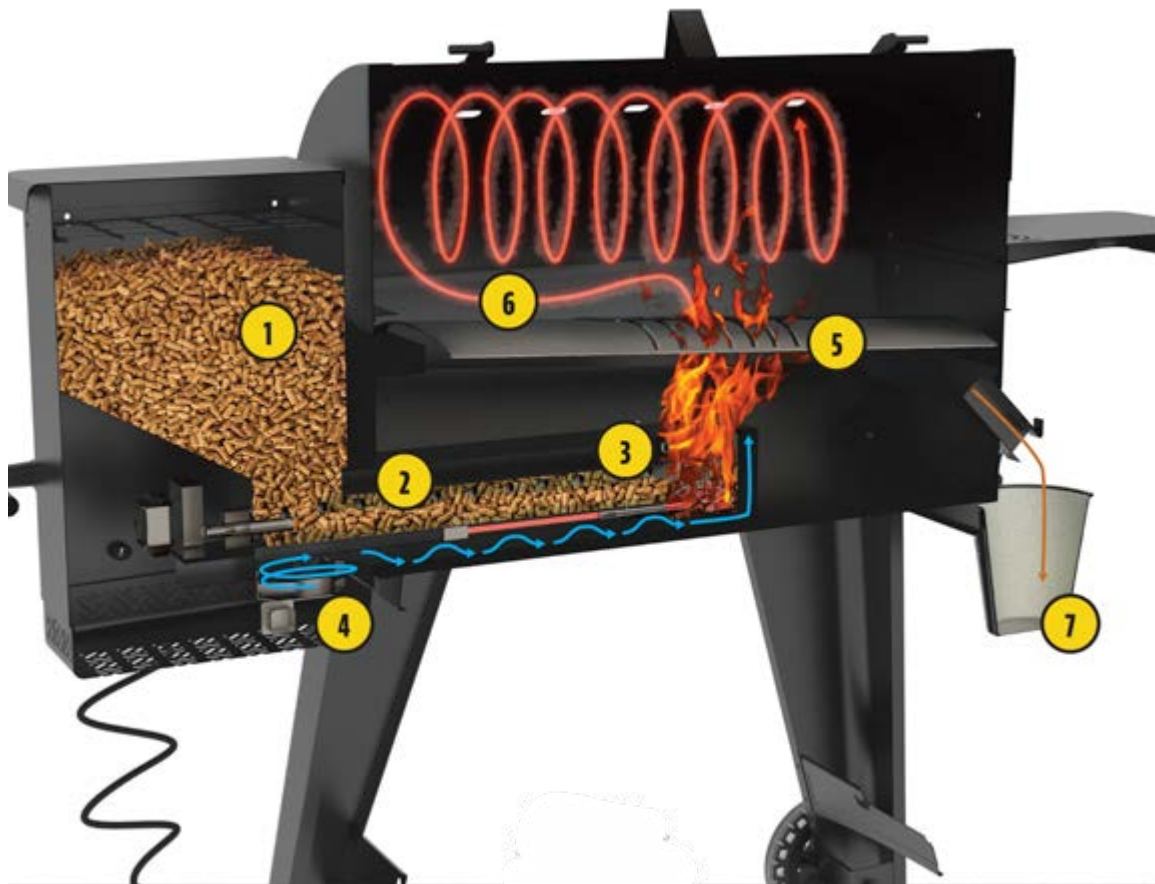
The grates must always be kept clean, as well as the drain pan that protects the bottom of the BBQ. To clean them, I advise you, after having finished your cooking, to heat the BBQ to the maximum for a few minutes so that all cooking residues on the grates are charred. Then simply brush the grates.

You can also degrease them regularly with a good degreaser and then rinse them with hot water. The drain pan should be cleaned with a brush as often as possible and greases should be cleaned.

## **Cleaning my pellet grill**

As with all BBQs, if you want to get the most out of your pellet grill, you have to keep it in perfect condition all the time. The pellets must also be stored in a dry place as wet pellets will create an auger jam. To

# Anatomy and operation of a pellet grill





# Anatomy

**1** Pellet hopper

**2** Auger

**3** Fire Pot

**4** Fan

**5** Sliding sear plate

**6** Heat convection

**7** Drip bucket

# Operation

The operation of a pellet grill is very simple:

1. You choose the right temperature on the controller.
2. The auger pushes pellets into the fire pot.
3. The ignitor heats the pellet in the fire pot.
4. The fan blows air to activate the fire and circulate heat and smoke.
5. The controller compares the desired temperature with the BBQ temperature probe, and signals the auger to move forward to give more pellets or to stop.
6. The controller very regularly checks the temperature and gives its orders accordingly.



# Starters







# Cold Smoked Duck Breast

## Ingredients

- 1 duck breast
- 1 lb coarse salt
- 1 lb dark brown sugar



## Step 1

Mix salt and sugar in a bowl.

In a stainless-steel dish, spread a layer of the salt / sugar mixture.

Lay the duck breast fat side down and cover with the rest of the mixture.

## Step 2

Place the dish in the fridge for 24 hours.

After 24 hours, take the dish out of the fridge and rinse the duck breast in cold water. Sponge lightly with paper towel.

## Step 3

Don't start your grill!

Fill the smoking tube with sweet pellet (fruit, maple, beech, ...) Light the pellets with a torch and let burn for 10 minutes. Blow the flame off. Place the duck breast, fat side up on the grate and close the lid. Let smoke for 4 hours. Wait 24 hours before consuming.

You can also dry the duck breast for 1 week in a cool, dry place.











# Cold Smoked Salmon

## Ingredients

- 1 salmon fillet
- 1 cup coarse salt
- 1 cup dark brown sugar



## Step 1

Mix salt and sugar in a bowl.

In a stainless-steel dish, spread a layer of the salt / sugar mixture. Lay the salmon fillet skin side down and cover with the rest of the mixture.

## Step 2

Place the dish in the fridge for 10 hours.

After 10 hours, take the dish out of the fridge and rinse the salmon with cold water. Sponge lightly with a paper towel. Now put the salmon back in the fridge for 24 hour.

## Step 3

Don't start your grill!

Fill the smoking tube with sweet pellet (apple, competition, cherry, ...) Light the pellets with a torch and let burn for 10 minutes. Place the salmon skin side down on the grate and close the lid. Let smoke for 4 hours. Wait 24 hours before consuming.

# Toast Marie-Jeanne

## Ingredients

- 4 toasted French bread slices
- 8 smoked salmon slices
- 4 eggs
- 4 egg yolks
- 1/4 cup lemon juice
- 1/4 cup of water
- 2 sticks of melted and warm butter
- Salt and pepper
- 4 Tbsp lumpfish roe

## Step 1

Prepare the Hollandaise sauce: Prepare a waterbath. In a small saucepan, off the heat, whisk the egg yolks with the lemon juice and water. Place the pan in the simmering water while whisking constantly until the sauce thickens. Add progressively the warm melted butter while whisking. Season with salt and pepper and keep warm.

## Step 2

To poach the eggs, crack your egg into a bowl or into a saucer. Add a drop of vinegar. Bring a pan of water filled at least 5 cm (2") deep to a simmer. Stir the water to create a gentle whirlpool. Slowly tip the egg into the centre. Cook for 3-4 minutes or until the white is set. Lift the egg out with a slotted spoon and drain it on kitchen paper.

## Step 3

Dress your toasts with 2 slices of salmon, the poached egg, Hollandaise sauce and one tablespoon of lumpfish roe. Season with salt and cracked black pepper.









# Butternut/Coco Cream & Cold Smoked Salmon

## Ingredients

- 3 slices cold smoked salmon
- 600gr (20 oz) butternut
- 2 shallots
- 1 cup coconut milk
- 2 cups chicken broth
- salt/pepper
- one pinch paprika
- 2 Tbsp olive oil

## Step 1

Peel and mince the shallots. Cut the butternut into pieces.

## Step 2

In a large saucepan, heat the olive oil and brown the shallot for a few minutes. Add the butternut and chicken broth. Season with pepper and bring to a boil, then lower the heat and cook for about twenty minutes. When the butternut pieces are tender, mix them with the broth. Add the coconut milk and mix to obtain a smooth, creamy texture. Keep the soup warm.

## Step 3

When ready to serve, cut the smoked salmon into strips. Pour the soup into bowls then place a few strips of salmon. Sprinkle with paprika and a little fleur de sel.

# Norwegian Cold Smoked Eel Toasts

## Ingredients

- Eel fillets
- 3 liters of water (12 cups)
- 300 gr of coarse salt (1 1/4 cup)
- 2 Tbsp of sugar
- 2 cloves
- 1 Tbsp of juniper berries
- 1 bay leaf
- 1 Tbsp of mustard seeds
- 1 Tbsp of thyme or Provence herbs

### FOR THE SAUCE:

- 1/2 cup prepared horseradish
- 1/4 cup mayonnaise
- cracked black pepper



## Step 1

Mix salt and sugar in a bowl. Add 2 cups of boiling water to dissolve. Add the rest of cold water. Mix all the other ingredients.

## Step 2

Lay down the eel fillets in a large dish. cover with the brine and place the dish in the fridge for 12 hours.  
After 12 hours, take the dish out of the fridge and rinse the eel fillets with cold water.

## Step 3

You can cold smoke the eel fillets with a smoke tube for 2 hours or you can also smoke and dry the fillets at 45-50°C (check the video) Fill the smoke tube with sweet pellet (apple, cherry, competition, ...) Light the pellets with a torch and let burn for 10 minutes. Place the eels, skin side down on the grate and close the lid. Let smoke for 4 hours. Wait 24 hours before consuming.

## Step 4

Toast some fresh French bread, prepare the sauce by mixing mayonnaise, horseradish and black pepper. Dress the toast with some eel and horseradish sauce.









# Béarnaise salmon

Béarnaise is not the easiest sauces to make. However, nothing beats a homemade Béarnaise!

## Step 1

Preheat your BBQ for direct cooking, sear plate open, thermostat to the max and let the grate heat up. Oil your salmon fillets, salt and pepper.

## Step 2

Boil the vinegar and white wine in a small saucepan with the shallot and 1 Tbsp. tarragon leaves. Reduce to only 3 or 4 tablespoons of liquid. Filter to keep only the liquids.

## Step 3

In a waterbath, whisk the reduction with the 4 egg yolks until it thickens, and it is fluffy. Remove the pan from the waterbath and add the melted butter progressively without stopping to whisk. Add the chopped tarragon, salt and pepper.

## Step 4

Place the salmon fillets on the grill. The grate must be really hot so that the fish does not stick on it. You can also oil the grate by soaking a paper towel with olive oil; hold the paper towel with tongs to scrub the grid. Take care, if the sear plate is open that paper will not ignite. Grill the salmon fillets for about 30 seconds on each side for medium cook.

## Ingredients

- 4 salmon fillets
- Olive oil
- Salt and pepper

### FOR THE BÉARNAISE SAUCE

- ¼ cup white wine or tarragon vinegar
- ½ cup dry white wine
- 1 large shallot, chopped
- 2 Tbsp fresh tarragon
- 4 egg yolks
- ½ cup melted clarified butter



# Grilled Lobster Tail, Caper Butter

## Ingredients

- 4 lobster tails
- Some seasonal vegetables (broccoli, green peas, asparagus, Brussels sprouts, for example).
- Olive oil
- Salt pepper
- 1 stick salted butter
- 2 Tbsp capers
- 1 tsp rosemary
- 2 limes cut in half

## Step 1

Prepare the caper butter by mixing the salted butter with the capers and the chopped rosemary. Preheat your BBQ for direct cooking, sear plate open, thermostat at 500°F (260°C).

## Step 2

Cut your vegetables, oil them with an olive oil spray, salt and pepper. Sear the vegetables directly over the flames to color them and then move them out of the flames. Leave them on the side on the grill so that they keep cooking without burning. Do not forget to grill the lemons (This not only allows avoid to cool the meat when you squeeze them, but also allows the juice to flow more easily)

## Step 3

Oil the lobster tails, salt and pepper. Grill the lobster tails directly over the flame, about 2 minutes on each side. Close the sear plate and place the lobster tails on their shell. Drop a tbsp of caper butter directly on the flesh and close the lid for 1 minute so that the butter melts.

## Step 4

Dress your plates and squeeze some lime juice over the lobster tails.







# Grilled Octopus, Spicy Oil

The secret of grilled octopus lies in the quality of the basic product.

If you do not find any fresh, buy already prepared tentacles.

Avoid frozen octopus because it will tend to be a little chewier.

## Ingredients

- About 2 lbs octopus
- 1 cup olive oil
- The juice of a large lemon
- 6 garlic cloves, chopped
- 1 red pepper, chopped
- 1 tsp salt
- 1 tsp black pepper
- 2 Tbsp chopped cilantro or flat parsley
- 1 Tbsp chopped fresh thyme
- 1 Tbsp fresh rosemary
- A few grilled lemons for their juice before serving



## Step 1

If you have already cooked octopus, skip this step.

If you have fresh octopus, you should cook it. To do this, boil a large pot of salted water. Immerse the octopus 3 times 30 seconds in boiling water and take it out each time. Then lower the heat and immerse the octopus for about 40 minutes in simmering but not boiling water.

## Step 2

Prepare the marinade. In a large dish, pour the olive oil and the rest of the ingredients and mix. Marinate the octopus in the fridge for 2 hours.

## Step 3

Preheat your grill for direct cooking, sear plate open, thermostat to the max. When the BBQ is hot, remove the octopus from the marinade, and drain it. If there is too much oil on the meat, you may have too many flames when grilling. Place the octopus directly over the flames, as if you were grilling a piece of meat. Flip it regularly so that it does not burn. Cooking takes approximately 5 minutes in total.

## Step 4

Just before serving, spread a little marinade on the octopus, and squeeze the grilled lemons over it.







# Simply Grilled Oysters

## Ingredients

- 6 oysters per person
- olive oil
- salt/pepper
- 2 lemons
- 1 cup Sour cream
- 1 bunch of chives, chopped
- 1 red onion, chopped



## Step 1

Preheat your grill. In the video, I use the kamado with charcoal. But you can also use a pellet grill. Set the temperature to the maximum, sear plate open. You will grill the oysters directly above the flames.

## Step 2

Prepare the sauce while your BBQ is heating. Just mix the sour cream, the juice of 1/2 lemon, the chopped chives and the chopped red onion in a bowl. Keep cold.

## Step 3

When your grill is ready, grill the oysters directly above the flames in your pellet grill, or place the closed oysters on the charcoal.

As soon as the oysters open, they are cooked. Remove the upper shell and drizzle a bit of olive oil. Season with salt pepper and squeezed lemon juice on top.







# Surf & Turf, Old Vinegar Sabayon

## Ingredients

- 3 scallops per person
- 100gr (4oz) pork belly per person
- 1 or 2 Tbsp old wine vinegar
- 2 egg yolks
- 1Tbsp water
- 1 stick melted clarified butter
- Salt & pepper



I ate this plate in a 1 star Michelin restaurant. It's really amazing. The only challenge is the Sabayon.

## Step 1

Remove the skin of the pork belly. oil the whole surface of the meat and even the fat. Salt and pepper. Wrap the meat in a butcher paper foil. Start your pellet grill in smoke mode with the sear plate closed. Place the wrapped pork belly on the grate and close the lid. Let the meat cook for 7 hours in smoke mode.

## Step 2

In a pan, mix the 2 egg yolks with 1Tbsp water and 1 or 2 Tbsp vinegar. Whisk well to make a foam. Now heat the mix at low temperature while whisking. As soon as the mix thickens, gradually add small splashes of butter to the pan, whisking well between each addition. Once all the butter is incorporated you should have a smooth, thickened sauce.

## Step 3

Oil, salt and pepper the scallops and sear them on a very hot pan or griddle. 20 seconds per side. Cut the pork belly in cubes and sear them 10 seconds on the fat side as well. Dress your plate.







# Main Courses



# A word about doneness

When you have grilled thousands of ribeyes, bone-in ribeyes, steaks, etc ... you no longer ask yourself when to remove the meat from the grill ... You just know! The color of the meat, its shine, its general appearance, the marked areas, you know. Besides, I think we have a clock in our stomachs that warns us when it's time to take the meat off the heat.

But when you're a beginner, it is much less obvious. So the question is whether or not there is a foolproof method of knowing the right doneness? There are many empirical methods like the meat hardness test which is compared to the hardness of the thumb muscle during cooking, but it is far from foolproof ... It just gives you an idea. It is all the more unreliable that it must be taken into account that the internal temperature of the meat continues to rise from 10 to 15°F when it is removed from the heat and left to rest! Yep, **the temperature of the meat keeps rising out of the fire ...** This means that, if I want a medium, I have to take my meat out of the BBQ when it is still medium rare because, for beef, rare is at 130°F and medium at 145°F. So if I take into account that the temperature of the meat will rise by 10°F during the rest, off the heat, I should remove it at 135°F if I want to be precise. The only foolproof method is to measure the internal temperature of the meat with a probe and take into account the rise in temperature off of the heat. But you're in luck since the Pit Boss or Louisiana Grills pellet grills are all equipped with digital meat probes.

Then there is the **resting time**. I don't know if you've ever had the experience at a restaurant or at home, but if you eat meat that has just come off of the heat, you will see that the taste and tenderness of the meat changes over time. The reason is that when a meat is seared at high temperature, the proteins which act a little like rubber bands, become extremely strong when the meat is seared, and gradually relax when not in contact with heat. It is in your interest to let a piece of meat rest before tasting it. The rest time ranges from 5 minutes for a 10oz ribeye to 15 minutes for a nice 40oz bone-in ribeye. To let the meat rest, you just have to wrap it in aluminum foil and leave it in a warm place such as an oven at 100°F. Some also use a cooler or airtight frigolite boxes ... No matter the way, it's the result that counts.

# Temperatures

## BEEF, LAMB, VEAL, GAME, DUCK FILLET

RARE	120 TO 125°F
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MEDIUM RARE	130 TO 135°F
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MEDIUM	140 TO 145°F
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MEDIUM WELL	150 TO 155°F
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WELL DONE	> 160°F
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## PORK

MEDIUM	140 TO 145°F
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WELL DONE	> 160°F
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## BIRDS

WELL DONE	160 TO 165°F
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## BRISKET

203°F
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## PORK

195 TO 205°F
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# Lamb Shank and Candied Carrots with Clementine Juice

## INGREDIENTS

- 4 lamb shanks
- the juice of 6 clementines
- 12 multicolored carrots (or not)
- 6 pink garlic cloves
- 10 cl (4fl.oz.) white wine
- 3 Tbsp. cider vinegar
- 3 Tbsp. honey
- 1 mutton flavored bouillon cube (or vegetables)
- 1 sprig of thyme
- 2 bay leaves
- 1 sprig rosemary
- olive oil
- salt pepper
- Some lamb rub of your choice

## Step 1

Trim and rub the shanks. Preheat your grill for indirect cooking, sear plate closed, thermostat at 225°F (110°C). Place the shanks on the grate and close the lid. Smoke for 1 hour.

## Step 2

In a cast iron pan, pour the wine and vinegar. Reduce by half then add the bouillon cube diluted in 50 cl of water and the honey.

## Step 3

Put the lamb shanks to the pan with the clementine juice, thyme, bay leaf, rosemary and whole unpeeled garlic cloves. Cover and bake for 1h30 at 150°C (300°F).

## Step 4

Peel the carrots, cut them into sections and add them to the pan. Keep cooking for about 45 minutes.

Take the pan out of the grill and enjoy !!





# Stuffed Bell Peppers

A super nice and easy to do recipe during Fall and Winter. In Europe, we add some French fries on the side.

## INGREDIENTS

- 4 Red bell peppers
- 2 Garlic cloves, chopped
- 1 handful of parsley, chopped
- 1 Sprig of thyme, chopped
- Salt and pepper
- 1 cup fresh breadcrumbs
- 3/4 cup milk
- 1/2 Lb sausage meat
- 1/2 Lb ground beef
- 2 onions, chopped
- 1 egg

## Step 1

In a bowl, mix all the ingredients for the filling.

## Step 2

Rinse the bell peppers and remove the caps. Remove the stems and seeds. Fill the peppers with the mix of meat. Place the peppers in a cast iron pan.

## Step 3

Preheat your grill for indirect cooking, sear plate closed, thermostat at 350°F (175°C). Put the pan on the grate and let cook for 1 hour and 30 minutes.







# Thanksgiving Turkey

Fear not ! Just because it's a huge piece of meat, doesn't mean it's hard to cook!  
The perfect meal for Thanksgiving or Christmas!

## INGREDIENTS

### FOR THE BRINE:

- 4 liters (1gallon) water
- 100gr salt (1/2 cup)
- 400gr brown sugar (1+1/2 cup)
- 1 Tbsp juniper berries
- 1 Tbsp dry rosemary
- 1 Tbsp dry oregano
- 1 Tbsp ground black pepper
- 2 bay leaves

### FOR THE TURKEY STUFFING:

- 500gr (1Lb) breadcrumbs
- 700ml chicken stock (2+1/2 Cup)
- 1 egg, beaten
- 1 Tbsp fresh rosemary
- 1 Tbsp fresh thyme
- 1/4 cup flat-leaf parsley
- 300gr (10 oz) sausage meat
- 1 green apple
- 1 onion
- 3 garlic cloves, chopped
- 1 cup celery



## Step 1

In a pan, add all the ingredients of the brine and bring to a boil to dissolve the salt and sugar. Let it cool completely. Brine the turkey for 24 hours.

## Step 2

Prepare the stuffing. If you are preparing it on the BBQ, open the sear plate for direct cooking and light the BBQ, thermostat at the maximum. Preferably use a cast iron pan. Heat the pan and pour 2 tbsp. olive oil. Add the sausage meat. When the meat is almost cooked, add the onions, celery and chopped apples. Mix for 2 or 3 minutes and add the chopped garlic at the last minute. Remove the pan from the BBQ. Close the sear plate, close the lid and reduce the temperature to 300°F (145°C).

## Step 3

In a bowl, add the chicken broth, beaten egg, bread stuffing and fresh herbs. Mix everything. Take the turkey out of the fridge, remove the neck if it is still in, and pat it dry with paper towels inside and out. Lightly oil the turkey with the oil spray and apply a very light layer of rub. Rub is mainly for color in this recipe.

## Step 4

Fill the inside of the turkey with the stuffing. Do not hesitate to press the stuffing a bit so that it completely fills the turkey. Tie the legs of the turkey over the stuffing. Finally place the turkey in the BBQ and close the lid.

## Step 5

After about an hour of cooking, open the BBQ and spray a bit of oil on the turkey. Repeat every hour until the turkey AND stuffing reach an internal temperature of 165°F (74°C).



# Grilled Duck Breast with pear mousse

## Ingredients

- 4 duck breasts
- 8 pears
- Salt/pepper

### PEAR MOUSSE :

- 1 tsp vanilla extract
- 1 tsp butter
- 2 pears
- 1/2 cup water
- 1/2 cup sugar
- 1/3 cup cream
- 2 Tbsp. rice vinegar
- 1 Siphon (whipped cream maker)

## Step 1

Prepare the mousse base. Peel and chop the pears. In a saucepan, melt the butter and cook the pears for 10 minutes over medium heat. Add the water, sugar, vanilla extract and rice vinegar. Bring everything to a boil. Turn off the heat and let cool.

## Step 2

Preheat your grill for direct cooking, sear plate open, thermostat to the max. Salt the duck breasts .

When the BBQ is very hot, place the duck breasts on their fat side over the flames. Be careful, the grease will melt and cause a lot of flames. You have to flip the breasts very often to avoid this. If there are really too many flames, move the meat away from fire or close the searing plate. Insert one meat probe into one of the duck breasts. They are cooked medium when the internal temperature reaches 150°F (65°C). Grill the half-pears directly on the grill.

## Step 3

When the duck and pears are cooked, pour the cold sauce into a siphon (whipped cream maker), add the cream and shake well before serving.







# Lamb wings, blackberry and garlic glaze

## Ingredients

- 4 lamb shanks
- 1 cup blackberries
- 3 garlic cloves, chopped
- 1 cup rub of your choice
- 1/2 cup simple syrup or honey or agave syrup

## Step 1

Trim the shanks. Lightly oil the meat and sprinkle with some rub. Let marinate for a few hours in the fridge.

## Step 2

Preheat your grill for indirect cooking, sear plate closed, thermostat at 225°F (110°C). When the BBQ is hot, place the shanks on the grate and smoke for about 1 hour 30 minutes.

## Step 3

While the shanks are cooking, you can prepare the glaze, which will also be used as a sauce.

Finely chop the garlic cloves. In a small saucepan, pour the syrup, 1/2 cup blackberries and chopped garlic. Heat over low heat and mash the blackberries as much as possible with a fork. As soon as the mixture simmers, mix everything with a hand blender.

## Step 4

Open the BBQ and brush the lamb shanks with the sauce. Close the BBQ for 10 minutes and you're ready to serve.







# Schrimps Loaded Potato, Marinated Salmon, Dill Sauce

## Step 1

In your oven, cook the potatoes à 200°C (400°F) for 45 minutes to an hour.

Prepare the sauce. Mix all the ingredients in a bowl.

Prepare the marinade as well. In a baking dish, mix the soy sauce, Worcestershire sauce, the chopped garlic head and the brown sugar. Mix well to dissolve the sugar. Preheat your grill or griddle for direct cooking, sear plate open, thermostat at 500°F (260°C).

## Step 2

In a bowl, mix the broccoli, mushrooms, the two garlic cloves and some olive oil. Marinade the salmon filets and the shrimps for 15 minutes. There is a lot of salt in the soy sauce, so if you marinade the fish for more than 15 minutes, the salt will start cooking it.

## Step 3

Once your griddle is hot, cook the vegetables during 5 minutes. Let them rest in a warm place. Remove the salmon filets from the marinade without pad drying them. Add some oil to the griddle and cook the salmon filets without flipping them. 2 minutes. Cook the shrimps for 45 seconds per side.

## Step 4

Fill the potatoes with the vegetables and add 4 to 5 schrimps on top. Pour some dill sauce. Place the salmon filet on the side of the potato.

## Ingredients

- 200ml (1 cup) soy sauce
- 200ml (1 cup) Worcestershire sauce
- 1/2 cup brown sugar
- 1 head of garlic
- 4 salmon filets
- 4 or 5 shrimps per person
- 1 head of broccoli, chopped
- 250gr (1/2Lb) brown mushrooms, minced
- 2 garlic cloves, minced
- olive oil
- 4 Big grillers potatoes.

### FOR THE DILL SAUCE:

- 3/4 cup sour cream
- 2 tsp Dijon mustard
- 1 small garlic clove, minced
- 2 1/2 Tbsp fresh dill, finely chopped
- 1 tsp lemon zest
- 1 - 2 Tbsp lemon juice
- 2 Tbsp milk
- 1/4 - 1/2 tsp salt
- 1/2 tsp white sugar





# Apple Butter Smoked Pork Rack

## Ingredients

- 1 pork rack
- 1/4 cup Dijon mustard
- 2 Tbsp grainy mustard
- salt and pepper
- 1/4 cup molasse or Belgian «Sirop de Liège»

### FOR THE APPLE BUTTER

- 1 Tbsp Canola oil
- 1 small onion, chopped
- 1 clove garlic
- 2 Granny Smith apples
- 3 Tbsp blight brown sugar
- 1 Tsp cinnamon
- 1 Stick butter, softened

## Step 1

Make the apple butter first. In an oiled pan, cook the onion until soft. Add the garlic, apples and brown sugar and cook until the apples are very soft. Stir in the cinnamon and salt and mix. Let cool.

## Step 2

In a food processor, mix the content of the pan with the butter and mix until smooth. Refrigerate.

## Step 3

Preheat your grill for indirect cooking, thermostat at 120°C (250°F), sear plate closed. Whisk together both mustards, the molasse and salt and pepper to taste in a small bowl.

Brush the meat with some oil, salt and pepper.

## Step 4

Smoke the meat for 90 minutes, then brush the glaze several times until the meat reaches an internal temperature of 68°C (154°F). Let the meat rest 15 minutes before to serve.







# Christmas Piglet Ham

## Step 1

Make the brine. In a bowl, dissolve salt and sugar with boiling water. Add cold water and mix. Place the ham in a large dish. Inject that brine to the meat with an injector. Pour the rest of the brine over the meat and let marinate in the fridge for 2 or 3 days.

## Step 2

Remove the meat from the brine and place it in a large pot of cold water for 2 hours.

## Step 3

In a large pot, pour all the ingredients of the broth and bring to a boil. Let cool. Cook the ham in the broth at 75°C (167°F) until an internal temperature of 65°C (150°F). I use a sous-vide cooker to be accurate. Remove the ham from the broth and let it cool.

## Step 4

Now, smoke the ham in your smoker at 90°C (200°F) for 1 hour. Mix all the ingredients of the glaze and brush the meat several times with that glaze.

You can eat the ham warm or cold and it will stay good for 1 week in the fridge.

## Ingredients

- 1 piglet ham (suckling pig)

### FOR THE BRINE

- 1/2 gallon cold water
- 3/4 cup salt
- 1/4 cup sugar
- 1/2 cup boiling water

### FOR THE BROTH:

- about 2 gallons water
- 2 carrots
- 1 cup celery, diced
- 1 cup fennel, diced
- 1 leek, diced
- 1 large onion quartered
- 10 garlic cloves, peeled and crushed
- 2 cups dry white wine
- 2 Tbsp salt
- 1 Tbsp black peppercorns
- 4 cloves

### GLAZE:

- 1/2 cup honey
- 1/2 cup maple syrup
- 1 big pinch of paprika
- 1 pinch of ground cardamom





# Philly Cheesesteak Loaded Potato

I know there is a ton of Philly cheesesteak recipes, here is mine

## Step 1

In your oven, cook the potatoes at 200°C (400°F) for 45 minutes to an hour.

## Step 2

15 minutes before the potatoes are ready, preheat your grill for direct cooking, sear plate open, thermostat at the max. Place a griddle on the grate and heat it up. Pour some oil on the griddle and add the bell peppers first. Cook the peppers for 4 minutes, then add the onions and the mushrooms.

## Step 3

Rub the ribeye with the steak rub and sear directly over the flames, 3 minutes per side. Add the cheese to the vegetables and melt it. Sprinkle some spices on the cheese.

## Step 4

Mix the vegetables with the cheese once it's melted. Slice the meat and dress the potatoes.

## Ingredients

- 8 slices of Emmental-type processed cheese
- 1 350gr (12 oz) Beef Ribeye
- 2 or 3 Big Grillers Potatoes
- 2 green bell peppers, minced
- 2 large onions, minced
- 250gr brown mushrooms
- Canola oil
- Steak spices like the Montreal Steak Seasoning





# Lexington Smoked Lamb Chank

I'm just crazy of this Lexington-style sauce recipe. I can't stop dipping the lamb in it.  
I think I need to see a doctor...or not!

## Ingredients

- 4 lamb shanks
- Some lamb rub of your choice
- 1 1/2 cup apple cider vinegar
- 1/4 cup ketchup
- 1/2 cup brown sugar
- 1 tsp ground black pepper
- 1 tsp red pepper flakes
- 1 tsp salt

## Step 1

Trim the lamb shanks. Brush the meat with some olive oil. Apply a thin layer of rub. Preheat your grill for indirect cooking, sear plate closed, thermostat at 110°C (225°F).

## Step 2

Prepare the sauce. In a small saucepan, mix all the ingredients and bring to a boil. Reduce until syrupy.

## Step 3

Put the shanks on the grate and close the lid. Smoke the shanks for one hour. After one hour, glaze the shanks any 10 minutes with the sauce. The shanks will be ready when the internal temperature is 145°F (63°C).

## Suggestion

A warm potato salad with Ranch dressing will be a perfect side for this dish.





# Moroccan style Lamb Leg

This recipe is fantastic with some couscous, mint and raisins on the side.

## Ingredients

### FOR THE RUB:

- 1 Tbsp ground ginger
- 1 Tbsp ground black pepper
- 1 Tbsp ground cardamom
- 1 Tbsp cinnamon
- 1/2 Tbsp salt
- 1 Tbsp turmeric
- 1 Tbsp all spices
- 1 Tbsp ground nutmeg

### FOR THE MEAT:

- 1 leg of lamb, about 4 pounds
- 3 Tbsp liquid honey
- 100g pistachios powder
- 50g sliced almonds

## Step 1

Mix the spices in a bowl. Lightly oil the surface of the meat with olive oil and sprinkle the rub on all sides. Allow the meat to marinate in the fridge while you prepare your BBQ for indirect cooking at 225°F (110°C). Sear plate closed if you use a pellet grill.

## Step 2

When the BBQ is hot, place the meat on the grate and close the lid.

## Step 3

The cooking time depends on the size of the leg of lamb as well as the temperature of your BBQ. But count at least 2:30 to 3:00. Regularly check the temperature of your meat with your meat probe.

## Step 4

When the temperature of your meat reaches 110°F (44°C), brush the honey over the entire surface of the leg. Close the BBQ lid again.

The meat will be perfectly medium cooked when the internal temperature is 144°F (63°C). Remove the meat from the BBQ and sprinkle half the surface of the leg with the pistachio powder and the other half with the sliced almonds.

We made a couscous with raisins and mint as a side.





# Thai Grilled Chicken Red Curry

I really love Thai curry during Winter. Grilling the meat will boost the flavors of this plate.

## Ingredients

- 2 to 4 chicken fillets + a not too sweet rub
- 1/4 cup red curry paste
- 2 limes
- 2 Tbsp sugar
- 500ml (2 cups) coconut milk
- 1 Tbsp fish sauce
- 1 large handful fresh green beans
- a dozen cherry tomatoes
- 300gr (10oz.) fresh mushrooms
- 1 small chopped red pepper (optional)
- a piece of minced ginger (about 4 cm - 2in)
- 2 minced large garlic cloves
- 1 green and 1 yellow bell peppers
- 1 handful fresh green beans
- 1 small bunch fresh cilantro



## Step 1

Rub the chicken fillets. Preheat your grill for direct cooking, sear plate open, thermostat to the max.

## Step 2

Heat a wok directly over the flames. pour some canola oil. Add the bell peppers, ginger, garlic and green beans. Sauté for 3 minutes.

Add the red curry paste and coconut milk. Mix.

Add the juice of 1 half lime, the tomatoes and the mushrooms.

## Step 3

Now turn the grill to low heat and let cook for 10 minutes, the time to grill the chicken fillets. Open the sear plate and grill the chicken fillets directly over the flames, 5 minutes per side. Close the sear plate if needed to avoid burning the meat.

## Step 4

Now add 1 Tbsp of fish sauce and 2 Tbsp of sugar in the wok. Slice the chicken fillets even if they're not totally cooked. They will finish cooking in the sauce. Add the chicken slices to the wok and let the wok rest for 5 minutes before serving. Enjoy!







# Peach and Rosemary Grilled Pork Loin

## Step 1

Prepare the marinade the day before cooking by mixing all the ingredients in a bowl. Mix well until the brown sugar is dissolved. Cut the pork filets in two and add them to the marinade. You can put everything in a ziplock bag or just cover the bowl and refrigerate overnight.

## Step 2

Prepare the finishing sauce by mixing all the ingredients in a bowl. Prepare the rub as well by mixing all the ingredients in another bowl.

## Step 3

Remove the pork loins from the marinade and pat dry them with a paper towel and apply a good layer of rub. Preheat your grill for direct grilling, sear plate open, thermostat to the max.

## Step 4

Now you will sear the meat directly over the flames, 2 minutes per side. The technique is to remove the meat from the grate, dip it into the finishing sauce, and put it back over the flames. Repeat until the meat reaches an internal temperature of 65 to 68°C (150 to 155°F). Check the video to see how to do it.

## Ingredients

- 2 pork loins for 4 people

### FOR THE MARINADE:

- 1/2 liter (2 cups) peach tea
- 1 Tbsp of salt
- 1 tsp of black pepper
- 4 garlic cloves, chopped
- 1/4 cup brown sugar
- 2 sprigs rosemary, chopped

### FOR THE RUB:

- 1 Tbsp sweet pepper such as Ancho or 1 Tbsp smoked paprika and 1/2 tsp Cayenne pepper
- 1 Tbsp ground mustard
- 1 Tbsp salt
- 1 tsp black pepper
- 2 Tbsp brown sugar

### FOR THE FINISHING SAUCE:

- 1 cup peach preserves
- 2 Tbsp olive oil
- 1 Tbsp apple cider vinegar
- 2 sprigs rosemary, chopped
- 4 garlic cloves, finely minced
- juice of 1/2 lemon





# Grilled Veal T-bones à l'orange

This recipe is basically intended for a veal chop.  
But after trying with a veal T-bone, my choice is made.

## Ingredients

- 2 shallots
- 1 cup freshly squeezed orange juice
- 1 Tbsp butter
- 2 Tbsp tomato paste
- 2 Veal T-bones



## Step 1

Preheat your grill direct grilling, sear plate open at 500°F (260°C). Sprinkle some Steak rub over the meat.

## Step 2

Chop the shallot. Melt the butter in a small saucepan, and sauté the shallot. When it is translucent, add the orange juice and the tomato paste. Salt and pepper, and reduce until the consistency of the sauce suits you.

## Step 3

Grill the veal t-bones directly over the flames. When the outside of the meat looks good, insert a meat probe, close the searing plate, close the lid, and let the meat cook until an internal temperature of 63°C (145°F).





# Duck Parmentier

You already know pulled pork, pulled chicken, and maybe pulled beef.  
But have you ever tried some pulled duck?

## Ingredients

- 8 duck legs
- Bird rub of your choice
- Mashed potatoes
- 2 cups chicken broth
- Nuts and seeds for garnish



## Step 1

Sprinkle some rub on the duck legs and let them rest for 1 hour.  
Preheat your grill for indirect cooking, sear plate closed at 225°F (110°C).

## Step 2

Smoke the legs for 1 hour.  
Then put the legs in a cast iron pan or a dutch oven with the chicken broth and cover the pan. Close the lid of the BBQ and broil the legs at 150°C (300°F) until the meat is falling off the bones and shredding easily. Around 2 hours.

## Step 3

Now drain the pulled meat.  
In a cookie-cutter, put some mashed potatoes, then some pulled duck, then some more mashed potatoes. Now you can garnish the parmentier with nuts and seeds for example.







# Sweet and Sour Figs

## Grilled Duck Breast

### Step 1

Preheat your grill for indirect cooking, sear plate closed at 225°F (110°C). Salt and pepper the duck breasts.

### Step 2

Smoke the breasts for 25 minutes.

During that time, slice the figs in 4 but not entirely, so they will open like a flower during cooking. Mince the shallot.

### Step 3

Remove the duck breasts from the grill and let them rest. Set the temperature of your grill to the max and open the sear plate.

### Step 4

Heat a cast iron pan over the flames and when it's very hot, sear the breasts on the skin side only to melt the fat. Remove the breasts from the pan, put them on the grate of the grill meat side down, and sauté the shallot in the pan. Add 1/2 cup of vinegar to deglaze, add the figs, 2 Tbsp of fig jam and pour the honey over the figs. Add 1 teaspoon of cod butter in each fig. Close the lid of the grill for 5 minutes.

### Step 5

Now you just have to slice the duck breast and enjoy!  
A gratin dauphinois will perfectly suit this dish.

### Ingredients

- 2 duck breasts
- 1/2 cup balsamic or Xeres vinegar
- 2 Tbsp fig jam
- 1/3 cup honey
- salt & pepper
- Some cold butter
- 12 fresh figs
- 1 shallot





# Lemon preserve Lamb Tajine

## Step 1

Mix the ingredients of the rub and rub the meat. Let it rest for 2 hours in the fridge.

Preheat your grill for indirect cooking, sear plate closed at 225°F (110°C). Smoke it for 3 hours.

## Step 2

If you don't have a tajine, you can use a dutch oven. Raise the temperature of the grill to 150°C (300°F). Pour some olive oil in the pan and cook the onions and garlic until translucent.

## Step 3

Add the meat and all the other ingredients of the recipe. Close the lid and let cook for 2 to 3 more hours, until the lamb is pulling apart.

## Ingredients

### FOR THE RUB

- 1/4 cup olive oil
- 2 Tbsp salt
- 1 Tbsp ground black pepper
- 1 Tbsp Turmeric
- 2 Tbsp Raz-El-Hanout
- 1 Tbsp garlic powder
- 1/2 Tbsp ground cinnamon
- 1/2 Tbsp ground green anise

### FOR THE RECIPE

- 2 lbs Lamb Shank
- 5 red potatoes, cut in 2 or 3
- 1 bunch fresh flat parsley
- 1 bunch cilantro
- 5 candied lemons
- 2 onions, minced
- 2 garlic cloves, chopped
- 4 preserved lemons







# Italian Stuffed Veal Fillet

## Step 1

Untie the fillet. Season both sides with salt and pepper.

Spread the spinach leaves with garlic, basilic leaves, rosemary leaves and lemon zest on one side of the meat. Reroll the roast and tie it just tightly enough to secure; don't tie too tightly or the filling will all ooze out. The filling will be visible. Oil the meat and rub it with the rub of your choice and sprinkle some pizza seasoning.

## Step 2

Preheat your grill for indirect cooking, sear plate closed at 225°F (110°C). Smoke the meat until an internal temperature of 58°C (136°F).

## Step 3

When the meat is cooked, set the temperature of your grill to the max a sear some zucchini slices, fennel,... I also make some tomato pastas on the side.

## Ingredients

- 1 veal fillet (3 Lbs) 1,5 Kg.
- rub of your choice
- dried pizza seasoning mix
- olive oil
- 2 handful fresh spinach leaves
- 1 handful fresh basilic leaves
- 3 sprigs fresh rosemary
- zest of 1 small lemon
- 4 garlic cloves, chopped







# Porchetta Style Turkey Breast

## Step 1

With a sharp knife, open the breast and flatten it. Season both sides with salt and pepper.

Spread all the other ingredients on one side of the meat, starting with Coppa. Roll and tie it just tightly enough to secure. Oil the meat and and sprinkle some pizza seasoning.

## Step 2

Preheat your grill for indirect cooking, sear plate closed at 225°F (110°C). Smoke the meat until an internal temperature of 68°C (155°F).

## Ingredients

- 1 turkey breast
- coarse salt and black pepper
- 1 tbsp chili flakes
- 2 Tbsp fresh rosemary, chopped
- about ten fresh sage leaves
- 1 Tbsp fresh thyme
- 2 Tbsp chopped garlic
- 1 Tbsp oregano or marjoram
- the zest of 1 lemon
- 1 Tbsp fennel seeds
- 1/4 cup of bread nuts
- 5 slices of Coppa
- Pizza spices seasoning mix





# Chicken and Sausage Gumbo

## Step 1

Mix all the ingredients for the rub. Preheat your grill for indirect cooking, sear plate closed at 225°F (110°C). Cut the chicken in 6 pieces and rub the meat. Smoke the chicken for 2 hours, and add the sausages after the first hour. When smoked, put the chicken pieces and sausage on the side of the grate so they can stay warm while you are preparing the gumbo.

## Step 2

Now you can make the roux. Open the searing plate of your grill, set the temperature to 200°C (400°F) and heat a cast iron pan over the flames. Pour one cup of oil and once it's hot, pour 1 Tbsp of flour at a time. Never stop whisking until smooth and until the roux gets a nice light brown color. It may takes 15 minutes or so.

## Step 3

Add the celeri, bell peppers, onions, garlic to the roux and cook for 4 minutes. Transfert the vegetables and the roux to a Dutch oven or a large casserole. Then you can add the tomatoes, chicken broth, okras, bay leaves, Filé powder, Worcestershire sauce and 2 Tbsp of rub. Mix well and let it cook 15 minutes.

## Step 4

Slice the sausages. Add the chicken and sausages to the gumbo. You can add some hot sauce to suit your taste. Gumbo is typically served with white rice on the side.

## Ingredients

### FOR THE CREOLE RUB

- 1 Tbsp sweet paprika
- 1 tbsp fleur de sel
- 1 Tbsp garlic powder
- 1 Tbsp onion powder
- 1 Tbsp ground black pepper
- 2 tsp cayenne pepper
- 1 tsp 4 spices
- 2 Tbsp celery salt

### FOR THE GUMBO:

- 2 cups of okras
- 2 onions, minced
- 2 tomatoes, quartered
- 2 stalks of celery, sliced
- 2 bell peppers, minced
- 2 cloves garlic, chopped
- 2.5 liters of poultry broth
- Salt / pepper
- 1 cup of oil (peanut or corn)
- 1 cup of flour
- 6 Toulouse sausages
- 1 Chicken
- 2 bay leaves
- 3 sprigs of fresh thyme
- 1 CAS of Filé powder
- 1 Tbsp of Worcestershire sauce
- 2 Tbsp of the Creole rub





# Pork Belly and Apples

This recipe might sound ridiculous, but you definitely need to try it.

To be honest, I used the Pit Boss Apple Rub to make this recipe, but if you can't find it, use the one I suggest in the description.

## Step 1

The day before cooking,

Mix all the ingredients of the rub in a small container. With a sharp knife, create some cutting marks on the pork belly skin. Rub the meat generously but very lightly on the skin. Wrap the belly and let it rest in the fridge overnight.

## Step 2

Preheat your grill for indirect cooking, sear plate closed at 225°F (110°C). Now you can core the apples and peel the onions. Place them in a cast iron pan. Fill each apple with a tablespoon of butter. Then sprinkle some cinnamon and ground nutmeg on top.

## Step 3

Once the grill is ready, place the cast iron pan on the bottom grate and the belly on the upper grate, just above the pan, so the drippings will fall in the pan. Smoke for 3 hours or until the internal temperature of the meat reaches 158°F (70°C)

## Ingredients

- 1 pork belly, skin on.
- 4 apples
- 4 small onions
- 100g butter (1 stick)
- 1 tsp cinnamon
- 1 tsp nutmeg

### FOR THE RUB:

- 1/4 cup kosher salt
- 1/4 cup light brown sugar
- 1 tsp ground black pepper
- 1 tsp cinnamon
- 1 tsp paprika
- 1 Tbsp garlic powder
- 1 Tbsp onion powder
- 1 tsp mustard powder









# Adobo Injected Turkey Breast

If you're looking for a way to give an amazing taste to turkey, you found it.

## Step 1

The day before cooking, mix all ingredients of the rub in a small container.

Mix all the ingredients of the brine in a pan, bring to a boil and let it cool completely. Now inject the turkey breast, rub it, cover it and let it rest in the fridge overnight.

## Step 2

Preheat your grill for indirect cooking, sear plate closed at 225°F (110°C). Smoke for 3 hours or until the internal temperature of the meat reaches 158°F (70°C).

## Ingredients

### FOR THE INJECTION:

- 2 TBSP light brown sugar
- 1 Tbsp ground Aji
- 1 Tbsp ground Guajilo
- 1 Tbsp ground Chipotle
- 3 Tbsp Butter
- 2 Tbsp Adobo de Goya salt
- 2 cups chicken broth

### FOR THE RUB:

- 2 TBSP light brown sugar
- 1 Tbsp ground Guajilo
- 1 Tbsp Adobo de Goya salt





# Osso Buco

## INGREDIENTS

- 2 lbs veal shank
- 4 bone marrow
- 4 large tomatoes, cut
- 1 onion, sliced
- 3 cloves garlic, chopped
- 1 sprig of thyme
- 1 sprig of rosemary
- 1 tsp of marjoram
- 1 scoop of Mozzarella di Buffala
- 1 glass of dry white wine
- Salt & pepper
- A few flat parsley leaves
- 1 lb. of fresh tagliatelle
- 3 Tbsp olive oil
- 1 can of peeled tomatoes



## Step 1

Preheat your BBQ for direct cooking, sear plate open, thermostat to the max. In a cast iron pan, lightly brown the onions and chopped garlic in olive oil. When the onions are translucent, deglaze with the white wine and add the chopped tomatoes. Cook to reduce the tomatoes for 10 minutes. Add the can of peeled tomatoes, the sprig of thyme, the marjoram and the sprig of rosemary.

## Step 2

Keep the pan away from the heat. Oil and salt the veal shanks. Grill over the flame, about 2 minutes on each side to color them.

## Step 3

Place the shanks in the pan. close the lid and lower the temperature to 300°F (150°C). Close the lid and simmer for 2 hours.

## Step 4

Place the marrow bones on the grate and let them smoke for 20 minutes, lid closed. Meanwhile, cook your tagliatelles.

## Step 5

When the tagliatelles are ready, dress your plates by placing the meat on top of the pasta, pour some sauce, a bone marrow, and finish with a slice of Mozzarella di Buffala and a few leaves of parsley.





# Sea Bass Fillet With Chorizo Risotto

You will need a griddle to cook the sea bass fillets on your grill.

## Ingredients

- 4 sea bass fillets
- 1 chorizo, sliced in small cubes
- olive oil
- 1/2 cup grated Parmesan
- 1/2 cup dry white wine
- 2 cups risotto rice (Arborio)
- 1 onion, sliced
- salt/pepper
- 1 sprig of thyme
- 4 cups chicken stock
- 1 Tbsp butter

### FOR THE VIRGIN SAUCE:

- 1/4 cup olive oil
- 1/4 cup white balsamic vinegar



## Step 1

To make de risotto, melt the onion in 2 Tbsp olive oil in a large pan on medium heat. Don't let the onion brown. Then add the rice into the pan. Toss the rice until translucent. Deglaze with the wine, then add 1 cup of chicken stock. Never stop to toss and add chicken stock during 17 minutes. Once the rice is cooked, add 1 Tbsp butter, the grated Parmesan and chorizo cubes (keep 4 Tbsp chorizo cubes for the virgin sauce). Keep warm.

## Step 2

To make the virgin sauce, just mix the oil with the vinegar and add the reserved chorizo cubes.

## Step 3

Light your grill, let the griddle heat up. Generously oil the griddle and the sea bass fillets and let cook slowly, skin side down, until the meat of the fish turns white.

Remove the fish from the griddle, and serve. I use cookie-cutters to make risotto patties. Finish with 1 Tbsp of virgin sauce over the fish.





# Mackerel fillets, creamy peas, thyme and lemon ricotta

## Ingredients

- 8 mackerel fillets
- 4 sprigs of thyme
- 1 Tbsp grated lemon zest
- salt, pepper

### FOR THE CREAMY PEAS

- 1 cup peas
- 2 cups whole milk
- 1/2 cup of 35% cream
- 1 Tbsp butter
- 1 white onion

### FOR THE RICOTTA

- 2/3 cup ricotta
- Zest of 1/2 lemon
- 1 Tbsp olive oil
- 2 tsp lemon juice

### GARNISH

- 1/2 cup peas
- 1/2 bunch of scallion
- Salt pepper
- Thyme leaves



## Step 1

Creamy peas: peel and chop the onion. Sweat the onion in uncoloured butter, add the peas, milk and cream, season and cook quickly uncovered. Mix as soon as the peas are cooked, then refrigerate.

## Step 2

For the garnish: boil the peas in well salted water for 1 minute, then transfer the peas in ice-cold water. Chop the scallions. Season with salt and pepper.

## Step 3

For the ricotta: combine the ricotta, lemon zest and juice with the olive oil and whisk. Season and refrigerate.

## Step 4

You can already dress your plates with the pea cream, ricotta, scallions, and peas. Heat up your grill to the maximum and put a griddle on the grate. In order to cook the fish without sticking the skin, the griddle must be really hot (at least 300°C - 600°F). Oil the fillets on both sides, season with salt and pepper and add some thyme leaves. Sear the fillets, skin side on the griddle until the meat turns white.









Desserts



# Gingerbread cake

A Classical French cake recipe.

The only one challenge is to trust your grill and never open the lid during baking.

## Ingredients

- 10 cl (4 fl.oz.) milk
- 250 gr (1/2 Lb) flour
- 250 gr (1/2 Lb) hot honey (therefore liquid)
- 2 eggs
- 1 Tbsp baking powder
- 1 tsp vanilla extract
- 100gr (4oz) sugar
- 2 Tbsp gingerbread spices

### IF YOU CAN'T FIND A SPICE BLEND, HERE'S THE RECIPE:

- 1 tsp green anise
- 1 tsp grated nutmeg
- 1 tsp cinnamon powder
- 1 tsp ginger powder
- 1 tsp 4 spices

## Step 1

Wisk all the ingrédients of the recipe in a bowl

## Step 2

Preheat the BBQ at 350°F (160°C), searing plate closed. Grease a 9"x13" cake pan. Dust some flour on the walls and the bottom of the pan. Pour the cake mix.

## Step 3

When your grill is ready, place the cake pan on the grate and close the lid of the grill. Cook for 1 hour. Please don't open the lid of the grill before the end !!!!

## Step 4

Turn your grill off, and let the cake cool entierly.





# Sweet Potato & Pecan Muffins

## Ingredients

- 1 ½ cups all-purpose flour
- 1 tsp baking soda
- ½ tsp baking powder
- ½ tsp kosher salt
- 1 tsp ground cinnamon
- ½ tsp ground ginger
- ¼ tsp ground nutmeg
- ⅛ tsp ground cloves
- ½ cup brown sugar, packed
- ½ cup granulated sugar
- 2 large eggs
- ½ cup vegetable oil
- 2 cups sweet potato (about 2 medium-sized sweet potatoes), roasted and mashed
- ¾ cup pecans, roughly chopped, plus more for topping the muffins
- honey, for drizzling onto muffins

## Step 1

Preheat your grill to 350°F (175°C). Line a muffin tin with paper liners. Set aside.

## Step 2

In a medium-sized bowl, whisk the flour, baking soda, baking powder, salt, cinnamon, ginger, nutmeg, and cloves together. Set aside. In another medium-sized bowl, combine the sugars, eggs, oil, and mashed sweet potato until smooth.

## Step 3

Add the wet ingredients to the dry and mix until just combined. Fold in the pecan pieces.

## Step 4

Divide the batter between the muffin cups (they will be very full). Top with a few more pecan pieces. Drizzle the top of each muffin with a some honey. The honey helps the pecans on top to get candied during baking.

## Step 5

Bake for 20-25 minutes, or until a toothpick comes out clean when inserted into the center. Let the muffins cool completely.





# Peanut Butter Pie

## Ingredients

- 80g roasted unsalted peanuts, plus 2 tbsp to serve
- 100g peanut butter 75g plain flour
- 1 tsp baking powder 120g butter, softened
- 150g golden caster sugar
- 1 egg, plus 1 egg white (use the yolk in the pastry)
- 50g raspberry jam, plus 2 tsp to serve

### FOR THE CHOCOLATE PASTRY

- 200g plain flour
- 4 tbsp cocoa powder
- 130g cold butter chopped into small pieces
- 1 egg yolk
- 2 tbsp icing sugar, plus 5 tbsp for the drizzle

## Step 1

First, make the pastry. Tip the flour, cocoa, butter and a pinch of salt into a food processor and blitz until the mixture resembles fine breadcrumbs. Add the egg yolk, icing sugar and 2 tbsp cold water and blitz again until just starting to clump together. Tip onto your work surface (don't worry about washing the bowl), knead briefly into a smooth ball of dough, then flatten into a thick disc shape, wrap in cling film and chill for 30 mins.

## Step 2

Add the remaining ingredients – except for the jam and the peanuts to serve – to the food processor and blitz until smooth and creamy. Pre-heat your grill to 175°C (350°F), sear plate closed. Remove the pastry from the fridge and roll out to 1/8in. thick. Place the pastry in a tart tin.

## Step 3

Bake the pastry in the grill for 15 minutes. Spoon the jam onto the base of the tart and spread to the edges. Top with the peanut mixture, spreading to the edges to cover the jam. Bake for 45 mins until the sponge is cooked and a skewer inserted into the centre comes out clean. Cool in the tin for 15 mins, then transfer to a wire rack to cool completely.

## Step 4

Mash the remaining icing sugar and jam together to make a smooth icing and drizzle on top. Roughly chop the remaining peanuts and scatter over.







# Raspberry financiers

Serve warm with raspberry ice cream.

## Ingredients

- 1/2 cup butter
- 1/4 cup flour
- 3 Tbsp almond powder
- 4 Tbsp ground hazelnuts
- 1/2 cup icing sugar, packed
- 4 egg whites
- 2 handfuls fresh or frozen raspberries

## Step 1

Melt the butter then let it cool.

In a bowl, mix the sifted flour with the almond powder and the hazelnut powder (it is quite possible to replace the hazelnut powder with 3 Tbsp of almond powder, and vice versa) and the icing sugar.

Add the 4 egg whites, then mix. Pour in the melted butter and mix again to obtain a smooth dough.

## Step 2

In small silicone molds, incorporate your dough up to 3/4 of the mold, then add 3 raspberries on each financier.

## Step 3

Preheat your grill to 200°C (450°F). Place the mold on the grate and cook 30 minutes. The financiers are cooked when borders are golden brown.