

## GRILL OUT BOSTON

### New England

Boston MA 9/27-30/96

Grilled Pork Loin with Grilled Peaches and Jody Adams  
Cracked Potato Salad Rialto  
Brick Chicken Cambridge MA

Traditional Grilled Lobster with Potatoes Jasper White  
Marinated Grilled Calamari with Tomato and White Bean Salad Legal Seafood  
Boston

Minced Honey BBQ Squab with Israeli Couscous Jacky Robert  
Striped Bass with Fennel Maison Robert  
Boston

Iron Skillet Clambake Gordon Hamersley  
Spicy Grilled Quail Hamersley's Bistro  
Boston

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Direct heat method:

Prepare a grill for direct heat cooking: Light a charcoal grill and let the coals burn until covered with light grey ash. Or, light a gas grill according to manufacturer's directions. Place the cooking grate on top and let it heat for a minute or two until hot.

Indirect heat method:

Light a large quantity of charcoal briquettes in a large, covered charcoal grill and let the coals burn until they are covered with light ash. Prepare for indirect cooking by forming the coals into a circle around the perimeter of the grill. Place the cooking grill on top.

Invert a small disposable foil grill drip pan in the center of a 12-by-9-inch heavy-duty disposable foil pan.

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