Grill Out Chicago

Chefs:

Rick Bayless Frontera Grill; Topolobampo

Jean Joho Everest; Brasserie Jo

Sarah Stegner The Dining Room, The Ritz-Carlton Chicago

Steven Chiappetti Mango; Grapes; Rhapsody Randall Waidner Weber Grill Restaurant

Dishes:

Rick Bayless:

Lamb Barbacoa wblambay.doc

Grilled Catfish Steaks with Chipotl Avocado Salsa

Jean Joho:

Grilled Lobster with Vegetable Vinaigrette wblobjoh.doc
Grilled Pineapple with Chestnut Honey wcpinjoh.doc

Sarah Stegner:

Slow-grilled Salmon with Mustard Glaze and Chives, with Shallots and Delicata Squash

Grilled Dry-aged Sirloin Brushed with Grilled Garlic-Tarragon Butter

Steven Chiappetti:

Pesto-glazed Grilled Pork Loin Chops with Grilled Potato Logs and Tomatoes Grilled Sturgeon and Eggplant

Randall Waidner:

Grilled Garlic-Herb-crusted Rack of Venison with Roasted Potatoes

and Roasted Baby Vegetables

Mixed Berry Crisp with Streusel Topping

Grilled Cider-glazed Swordfish with Grilled Shiitake Mushroom Salad

Ancho Chili-glazed Ostrich with Smoked Onion Relish

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

maneet meat 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.