

Grill Out New Orleans

'97

Chefs:

Emeril Lagasse Emeril's; NOLA; Delmonico's
Jamie Shannon Commander's Palace
Michael Uddo G&E Courtyard Grill
Susan Spicer Bayona; Herbsaint

Dishes:

Emeril Lagasse:

Tamarind-glazed Pork Chops with Sugar and Spice Foil Sweet Potatoes
Grilled Tuna Steaks with Andouille Potato Hash

Jamie Shannon:

Garlic-scented Grilled Gulf Snapper with Marketday Vegetables
Grilled Duck Salad

Michael Uddo:

Grilled Lamb Chops with Apple-Shallot Barbecue Sauce
Chicken with Warm Garlic, Mint, and Balsamic Vinaigrette

Susan Spicer:

Spinach-stuffed Beef Tenderloin with Bourbon-Molasses Sauce
Grilled Pork Tenderloin with Wilted Salad and Pasta Pancake

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.

