

# Grill Out Seattle

'96

## **Chefs:**

Monique Barbeau	Fuller's
Kaspar Donier	Kaspar's
Tom Douglas	Dahlia Lounge
Thierry Rautureau	Rover's Restaurant

## **Dishes:**

Monique Barbeau:

Open-faced Barbecued Pork Sandwich with Kimchee on Grilled Pita Bread  
wsporbar.doc  
Grilled Halibut and Vegetable Ratatouille wshalbar.doc

Kaspar Donier:

Jumbo Prawns on Rosemary Skewers with Grilled Potato Skins Stuffed with  
Sun-dried Tomatoes, Goat Cheese, and Basil wspradon.doc  
Grilled Leg of Lamb with Thai Marinade wslamdon.doc

Tom Douglas:

Grilled Duck Stuffed with Apple, Oranges, Shallots, and Rosemary with Grilled  
Asparagus  
Salmon Steaks and Fillets with Fresh Figs and Bread Salad

Thierry Rautureau:

Grilled Sea Scallops and Foie Gras with Yam, Sweet Potato Puree, and Lobster Nage  
Pacific Rim Barbecued Chicken with Grilled Corn and Fresh Cannellini Beans

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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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