



Now You're Cooking!



Searing

Searing is a process that creates a flavorful, caramelized outer crust. Pour briquets on one side of the grill to create cooking zones. Cook each side directly over the briquets and then move to indirect heat to finish. Consider using a marinade for a more juicy interior.

Slow Cooking

Slow cooking is a process of barbecuing for long periods of time at low temperatures to add flavor and tenderize. Pour coals on one side of the grill to create zones. Cook over a drip pan with water on the empty side, closing the vents more to achieve a lower temperature and maintain more moisture.

Direct Grilling

Direct grilling calls for food to be placed directly over the coals. It is generally used for food that takes less than 30 minutes to cook, such as steaks, burgers, hot dogs, fish and boneless chicken.

Indirect Grilling

Indirect grilling is similar to oven roasting and recommended for larger cuts of meat, roasts and whole chickens. The food is placed over a drip pan and the charcoal is piled off to one (or both) side(s). As the process can take several hours, it is recommended that additional briquets be added to the pile every hour or as needed.



Look for these grilling necessities and more at The Home Depot.®

- Kingsford® Regular Charcoal (21 lb. 2-pack)
- Kingsford® MatchLight Charcoal (18 lb.)
- Kingsford® Competition Briquets (12 lb.)
- Kingsford® Charcoal Lighter Fluid (64 oz.)



Direct Method



Indirect Method



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Rubbed, Sauced, and Smoked Grilled Chicken

Makes 6 to 8 servings

Method: Indirect, High

Ingredients:

2 (4-pound) chickens, each cut into 2 drumsticks,

2 thighs, 2 breast halves, and 2 wings

Salt to taste

3 tablespoons KC Masterpiece® Barbecue Seasoning

1 handful hickory or mesquite wood chips, soaked in water for at least 30 minutes, drained

1 1/2 cups KC Masterpiece® Barbecue Sauce, or your favorite homemade

or store-bought sauce

Season the chicken with the salt and then sprinkle with the seasoning rub.

When coals are covered with white ash, toss the drained chips over them. (Leave the coals heaped in the center, not spread out.) Lightly oil the grill grate. Place the chicken, skin side down, on the outside perimeter of the grill, not over the coals.

Cover and grill for 15 minutes. Turn the chicken and continue grilling for another 15 or 20 minutes until the temperature reaches 170°F. (Insert thermometer into the thickest part of a breast without touching a bone.) A few minutes before the chicken is done, brush the top with half of the sauce.

Turn the chicken and brush with the remaining sauce, then place it directly over the coals, with the freshly sauced side down. Grill until the undersides are glazed, about 1 minute. Transfer the chicken to a platter and serve.



Corn on the Cob with Spicy Lime Butter

Makes 4 servings

Method: Direct, High

Ingredients:

4 ears of corn, un-husked

Place the un-husked ears on the grill and cover. Grill, turning occasionally, for about 20 minutes until the husks are charred on all sides. (While the corn is grilling, whip up a special butter for slathering onto the hot ears.)

When done, transfer the corn to a platter and carefully strip the husks and silks. Serve hot, with the butter passed on the side.

Spicy Lime Butter

1/2 cup (1 stick) unsalted butter, softened

Grated zest of 1 lime

1 can chipotle chiles in adobo sauce, minced

Salt to taste

Mash the butter, lime zest, and chile in a small bowl with a rubber spatula until combined. Season with salt to taste. Transfer the butter to a serving bowl and set aside at room temperature.



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St. Louis BBQ Pork Roast

Makes 4 servings

Method: Use Kingsford® Competition Briquettes

Expert's Note: The roast can be cooked entirely inside the aluminum foil bowl. To do this, keep turning the roast every 7 minutes until done or internal temperature reaches approximately 160 degrees F.

Ingredients:

- 1 pork tenderloin, approximately 1 pound
- ½ teaspoon ground black pepper
- ½ teaspoon kosher salt
- 1 large yellow onion
- ½ teaspoon minced garlic

Marinade

- 1 cup KC Masterpiece® Hickory Brown Sugar or Original Barbecue Sauce
- ¼ teaspoon cayenne pepper

Combine KC Masterpiece® Barbecue Sauce with cayenne in a medium bowl. Place half of the marinade in a large GLAD® Storage Bag. Add the pork tenderloin and marinate refrigerated up to 3 hours. Reserve remaining marinade for basting.

Layer 2-3 sheets (approximately 14 inches each) of aluminum foil. Bend the edges upward to make a slight "bowl." After marinating, remove the tenderloin from the sauce and place in the aluminum bowl. Season with black pepper and salt. Combine the onions and garlic with the marinade from the bag. Fold the aluminum foil over the roast to create a water-tight seal.

Place roast on outer edges of the grill over Kingsford® Competition Briquettes (approximately 400 degrees F). Turn every 7 minutes for 21 minutes (3 turns). Open foil bowl and remove the tenderloin. Allow onions to stew in their own juices in the bowl on the outer edges of the grill.

Place the roast directly on the grill and baste with reserved marinade. Grill until done or until internal temperature reaches approximately 160 degrees F.

Slice roast, top with onions and drizzle with juice from onions.



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Quick Marinated Flank Steak with Packet-Roasted Redskin Potatoes

Makes 4-6 servings

Method: Use Kingsford® Competition Briquettes

Expert's Note: First, we make a quick marinade to tenderize the meat. Then we fire up the charcoal and place the meat directly on the hot coals. The potatoes are simply wrapped in an aluminum foil package and placed on the rack with the steak.

Ingredients:

1-1½ pound flank steak

Marinade

½ red wine vinegar
¼ soy sauce
1 tablespoon garlic powder

For Potatoes

1½ pounds small redskin potatoes
1 tablespoon olive oil
salt and pepper to taste

Combine the marinade ingredients in a large GLAD® Storage Bag and add the meat. Remove excess air from the bag and seal securely. Place in the refrigerator for at least a half hour, up to 3 hours.

To make the potatoes, cut them in half or quarters if larger. Place in a mixing bowl and toss with the olive oil and salt and pepper. Cut two 16-inch pieces of heavy-duty aluminum foil. Place half the potatoes on to each piece. Fold the sides into a packet and then poke a couple of holes.

Using a chimney starter, light Kingsford® Competition Briquettes. Once the coals are well lit and begin to turn gray around the edges, empty into your grill. Spread out the coals evenly. Replace the grill rack and place the potato aluminum packet to one side of the rack, but still over the hot coals.

Remove the steak from the marinade and place on the grill rack over the hot coals as well. Close the grill lid and cook for about 5 minutes. Turn the steak over and cook for another 4-5 minutes. Remove the meat from the grill and allow to rest on a cutting board for 10 minutes. Turn the potato packet over after 10 minutes and cook for another 10 minutes. Open packets carefully and serve.

Serving suggestion: Allow the meat to rest on a cutting board before slicing very thinly against the grain of the meat. Serve with your favorite KC Masterpiece® Barbecue Sauce along with the potatoes. Steak also makes a tasty sandwich on toasted bread.



Now You're Cooking!



Charcoal Grilled Jerky Thighs with Grilled Pineapples

Makes 4-6 servings

Method: Direct, Medium

Expert's note: Jamaican jerk gets its name from the way the meat is poked while it is grilled to insure the spicy seasoning is well distributed throughout all of the meat. Here we have a jerk-inspired marinade—a little less hot so the entire family can enjoy it—for boneless chicken thighs. But don't forget to poke the chicken with a knife to fully infuse the Jamaican flavors into the chicken.

Ingredients:

- 2 pounds boneless chicken thighs (about 12 thighs)
- 1 whole pineapple

Marinade

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| 1 jalapeno pepper (substitute 1 or more Scotch bonnet peppers for spicier taste) | 1 tablespoon pepper |
| 1 onion | 2 teaspoons allspice |
| 6 scallions | ½ teaspoon ground cinnamon |
| 4 cloves garlic | ½ teaspoon nutmeg |
| ¼ cup cilantro | juice from 1 lime |
| 1 tablespoon fresh ginger | ¼ cup brown sugar |
| 1 tablespoon salt | 1 teaspoon Tabasco sauce |
| | ¼ cup water |

Toss all of the marinade ingredients into a food processor and pulse several times. With a sharp knife, poke a number of holes in each of the chicken thighs and place the marinade and chicken into a large plastic bag, pushing all the air out and securely sealing the bag. Place in the refrigerator for at least two hours or as long as overnight to marinate.

Remove chicken from marinade, reshape into original thigh shape and secure with toothpick. Prepare a grill for cooking and place each thigh directly over the hot charcoals at 425 degrees F. Grill over high heat for about 8 minutes. Then turn each thigh over and grill for another 6-8 minutes on the other side or until done.

For the pineapple, cut off the top, core, and peel it. Then slice into rings, about ½-inch thick. Place on grill over high heat at the same time you cook the chicken. Grill for about 3 minutes on each side and serve warm with the jerk thighs.

Strawberries 'n' Cream

Makes 6 servings

Method: Direct, Medium

Ingredients:

- 2 pints fresh strawberries, hulled and halved (4 cups)
- ¼ cup honey
- 2 tablespoons orange-flavored liqueur
- 1 quart vanilla ice cream

Arrange strawberries on 20 x 18-inch piece of heavy-duty foil. In a small bowl, combine honey and liqueur. Drizzle over strawberries. Fold foil loosely around berries, sealing edges tightly.

Grill the packet on covered grill, over medium-hot briquets for 10 to 12 minutes or until berries are heated through. (If coals have cooled to medium, grill the packet 12 to 15 minutes or until hot.) Serve hot over vanilla ice cream.