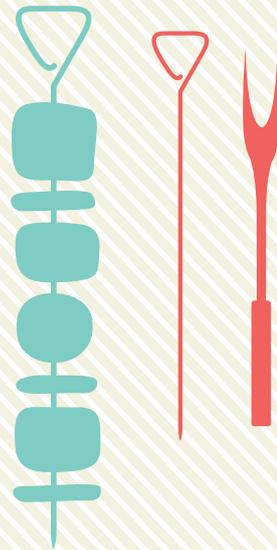
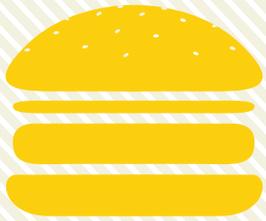


susquehanna

Style

The Ultimate
GRILLING
GUIDE



*Our Top 10 Sizzling
Summer Recipes*





Grilled Glazed Doughnuts with Chocolate Espresso Dunk

RECIPE COURTESY DAVID JOACHIM
Photography by Alison Conklin

MAKES 6 SERVINGS

INGREDIENTS

- 1 1/2 cups unsweetened cocoa powder
- 1 1/2 cups brown sugar, light or dark
- Pinch of salt
- 2 cups freshly made espresso or strong coffee
- 2 Tbs unsalted butter
- 6 glazed doughnuts, preferably cinnamon-glazed
- Cooking spray
- 1 1/2 cups half-and-half, warmed (optional)

Light a grill for direct medium-low heat, about 325°F. Mix together the cocoa powder, brown sugar and salt in a large heavy saucepan. Whisk in the espresso and continue whisking until the mixture is smooth. Cook over medium heat, stirring constantly with a wooden spoon or heat-resistant spatula, until the sauce comes to a boil. Reduce the heat and simmer for about 2 minutes, until slightly thickened and very smooth. Remove from the heat and add the butter, stirring until melted. Cover and keep warm.

Coat the doughnuts on both sides with cooking spray. Brush the grill grate and coat with oil. Grill the doughnuts until the glaze melts and they are browned on both sides, 30 seconds to 1 minute per side. Do not allow to burn.

Pour 1/2 cup warm chocolate dunk into each of 6 small coffee cups and serve one to each guest with a doughnut for dunking. Serve warm half-and-half on the side for adding to the chocolate dunk, if desired.



New Delhi Dog

RECIPE BY KEELY CHILDERS HEANY
Photography by Donovan Roberts Witmer

Grill sausages until done and assemble with the following including mango chutney (if desired) and naan:

CILANTRO CUKE RAITA (GARNISH FOR 12 DOGS)

- 2 cucumbers, seeded and finely chopped
- 4 Tbs cilantro, chopped
- 1 cup plain yogurt
- 2 tsp cumin

Mix ingredients together in a bowl and keep cool.

CHICKPEA "DAL" (GARNISH FOR 12 DOGS)

- 2 15.5 oz cans chickpeas
- 1 14.5 oz can crushed tomatoes
- 2 Tbs curry powder
- 1/2 tsp turmeric
- 1 tsp cumin
- 1/2 tsp garam masala (optional)

Heat tomato and chickpea mixture through on stovetop adding spices to desired flavor, about 5 min.



Grilled Plums with Local Goat Cheese and Balsamic Syrup

RECIPE COURTESY JASON VISCOUNT, EXECUTIVE CHEF OF BRICCO

Photography by Donovan Roberts Witmer

FOR THE WHITE BALSAMIC SYRUP:

- ½ cup white balsamic vinegar
- 2 Tbs sugar
- 1 vanilla bean, slit and seeds scraped out

Stir vinegar, vanilla bean and sugar in heavy small saucepan and boil slowly until liquid is reduced to ¼ cup or until slightly thick like warm syrup, about 10 minutes.

FOR THE PLUMS:

- 2 Tbs butter, melted
- 2 tsp brown sugar
- 4 large plums, halved and pitted
- 4 mint sprigs
- 4 oz Camelot Valley goat cheese
- ⅓ cup confectioners' sugar
- ½ tsp vanilla extract

Coat grill with cooking spray and preheat to medium-high. In a small bowl, whisk together melted butter and brown sugar. Brush mixture all over plums. Grill plums, flesh side down, 5 minutes, until soft and flip over and cook for 4 more minutes. In a food processor, or using a hand mixer, combine the goat cheese with the confectioners' sugar and vanilla and mix until smooth. Place plum in the center of the plate, scoop goat cheese mixture on top of the plum, and then drizzle with white balsamic syrup and garnish with mint sprig.



Tropical Grilled Lobster Tail with Coconut Jalapeno Cream and Dried Fruit Studded Cous Cous

CHEF JON WEAVER, THE OLDE GREENFIELD INN

Photography by Donovan Roberts Witmer

MAKES 2 SERVINGS

FOR THE MARINADE AND LOBSTER TAILS:

- 2 6-8 oz lobster tails, split
- 2 limes, juice and zest
- 6 oz pineapple juice
- 3 oz white wine
- 2 Tsp chopped garlic
- Salt and pepper to taste

Split lobster tails straight down the middle with a chef's knife or cut with kitchen shears. Combine marinade ingredients and coat tails for about 30 minutes. Place on hot grill and cook for 5-7 minutes, brushing with the rest of the marinade.

FOR THE COCONUT JALAPENO CREAM:

- 12 oz can coconut milk
- ½ jalapeno, chopped
- 6 oz heavy cream
- 3 oz toasted, shredded coconut

In a saucepot, combine coconut milk with cream and reduce by half. Add chopped jalapeno and toasted coconut, simmer for 5 minutes. To serve, place lobster tails over cous cous, top with coconut sauce and garnish with toasted coconut.

FOR THE COUS COUS:

- 8 oz cooked cous cous
- 4 oz assorted dried fruit (such as pineapple, mango, papaya)

Follow package instructions for cooking cous cous, adding dried fruit at the end of cooking time.



Marinated Watermelon Steak with Pink Peppercorn Rub

RECIPE COURTESY DAVID JOACHIM
Photography by Alison Conklin

MAKES 4 SERVINGS

INGREDIENTS

1 crosswise center-cut slice of a large watermelon, about 1 1/2-inches thick
3/4 cup light rum
5 Tbs unsalted butter, melted
1 Tbs chopped fresh mint
1 lime
Coarse salt
2 Tbs pink peppercorns, crushed
2 tsp sugar
2 Tbs honey

Remove green and white rind from the watermelon, and then cut crosswise into quarters to make 4 wedge-shaped steaks.

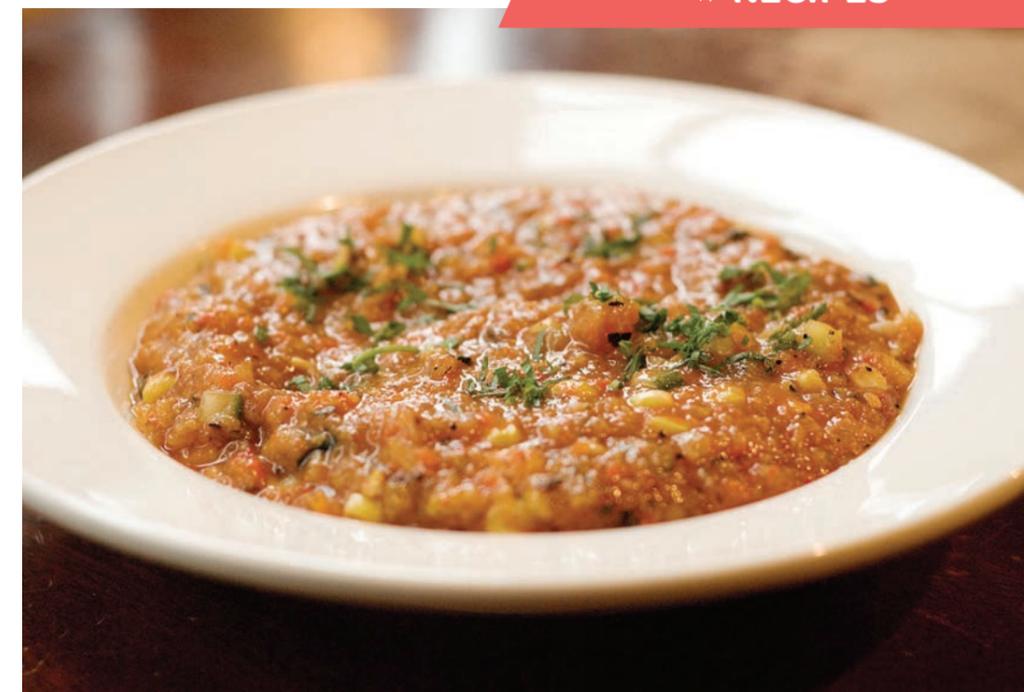
Combine rum, butter and mint in a 1-gallon zipper-lock bag. Grate zest from half the lime into the bag, then squeeze in all the juice. Add a pinch of salt and the watermelon steaks. Press out air, seal and shake gently to blend. Let stand at warm room temperature (at least 72 degrees) for 1 to 2 hours.

Light a grill for indirect medium heat, about 350°F.

Combine the crushed pink peppercorns, sugar and 1/4 teaspoon salt in a small dish. Remove watermelon from marinade and pat dry with paper towels; reserve the marinade. Sprinkle the rub all over the steaks.

Brush grill grate and coat with oil. Grill watermelon directly over the heat until nice grill-marks appear, 3 to 4 minutes per side. Move watermelon away from the heat, close the lid and cook until very tender and slightly shrunken, 30 to 40 minutes.

Boil the marinade in a small saucepan until reduced to 1/3 cup, about 10 minutes. Stir in honey and drizzle over steaks.



Grilled Vegetable Gazpacho

RECIPE COURTESY LEHIGH VALLEY STYLE

SERVES 10

INGREDIENTS

4 large garlic cloves, roasted
2 large red bell peppers, cored and cut in half
2 large orange bell peppers, cored and cut in half
2 medium zucchini, sliced lengthwise 1/2 inch thick
1 large white onion, cut into 1/2-inch slabs
2 ears of corn, husked
2 Tbs vegetable oil
1 1/2 tsp ground cumin
1/2 tsp chili flakes
2 cups tomato juice
1/2 cup fresh orange juice
3 Tbs fresh lime juice
2 Tbs sherry vinegar
1/4 cup chopped fresh cilantro
1 small English cucumber, diced
Kosher salt and freshly ground pepper

Heat a gas or charcoal grill to high. Lightly brush the garlic, bell peppers, zucchini, onion and corn with the vegetable oil and season with salt and pepper. Grill the vegetables over moderately high heat, turning frequently until lightly charred and crisp-tender, about 10 minutes.

Squeeze garlic cloves from their paper skin and transfer to a large bowl. Using a large serrated knife, cut the charred corn kernels into the bowl. Put some aside to garnish with the cucumbers.

Add the peppers, along with the zucchini, onion, cumin, chili flakes, tomato juice, orange juice, lime juice and vinegar.

Working in batches, puree the vegetable mixture in a blender or food processor. Pour the gazpacho into a clean bowl and season with salt and pepper. Cover and refrigerate until chilled, about 2 hours.

Just before serving, stir the cilantro into the gazpacho. Ladle the soup into bowls and garnish with the cucumber and corn kernels.





Chili Garlic Grilled Shrimp Pizza

RECIPE COURTESY JASON
VISCOUNT, EXECUTIVE CHEF
OF BRICCO

Photography by Donovan Roberts Witmer

YIELDS FOUR 8-INCH PIZZAS

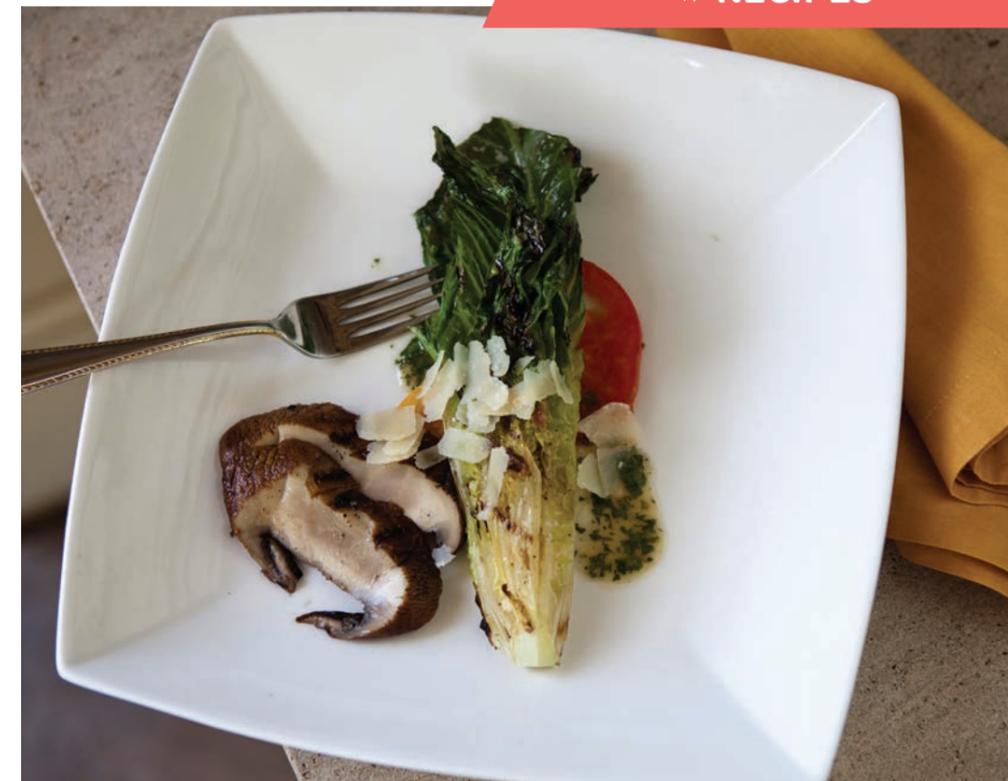
Pizza dough, store bought
2 cups (8 oz) shredded or
grated mozzarella cheese
1 cup (8 oz) grated Monterey
jack cheese
1 cup Dragons Breath Cheese
This Jalapeno cheddar is made in PA by Keswick
Creamery, just north of Harrisburg, and is
available at Bricco's specialty shop, Olewine's
2 tsp chopped fresh basil leaves
2 tsp chopped fresh cilantro leaves
1 tsp chopped fresh mint leaves
4 oz bean sprouts
¼ seedless cucumber, peeled and cut
into matchsticks
4 scallions, chopped
2 Tbs honey
2 Tbs cider vinegar
1 tsp grated ginger
20 chili garlic grilled shrimp (recipe follows)
Kosher salt
Freshly ground black pepper
½ oz freshly shaved Parmesan

Heat grill to around 400 degrees. Place a pizza stone on the middle of the grill and let stone get hot. On a lightly floured surface, stretch or roll out the dough into 8-inch circles. Brush each circle with oil and layer the ingredients among the 4 pizzas. Start with the cheeses and grilled shrimp. Bake until the pizza crusts are nicely browned, 10 to 12 minutes. In a bowl, mix honey and vinegar. Add cucumber, scallion, ginger, sprouts and herbs. Turn to coat evenly, and season with salt and pepper. Remove the pizzas from the grill, arrange the vegetable and herb salad on each of the pizzas, top with shaved Parmesan, cut into slices and serve immediately.

CHILI GARLIC GRILLED SHRIMP:

2 Tbs chili-garlic sauce
Look for this item in the Asian
food aisle or specialty stores
½ tsp ground cumin
½ tsp kosher salt
¼ tsp ground black pepper
20 each uncooked 16/20 shrimp,
peeled and de-veined
2 Tbs extra-virgin olive oil

Mix chili-garlic sauce, cumin, oil, salt and pepper in large bowl. Add shrimp and toss to coat. Marinate shrimp for 15 minutes and grill for 3 minutes on each side. Let cool. Split in half horizontally and reserve.



Grilled Portobello and Romaine Salad

RECIPE COURTESY JASON VISCOUNT, EXECUTIVE CHEF OF BRICCO

Photography by Donovan Roberts Witmer

INGREDIENTS

2 Tbs sherry vinegar
1 fillet anchovy, minced; or anchovy paste
1 tsp Dijon mustard
1 tsp kosher salt
Freshly ground black pepper
2 Tbs extra-virgin olive oil
4 Tbs grape seed oil
⅓ cup roughly chopped Italian parsley leaves
1 Tbs chopped tarragon leaves
4 portobello mushrooms, stems removed and discarded
4 ripe plum tomatoes, halved
1 head romaine, quartered, root end attached

Preheat grill to medium. Whisk vinegar with anchovy, mustard, salt, and pepper in a small bowl. Gradually whisk in the oil, starting with a few drops and then adding the rest in a steady stream to make a smooth, slightly thick vinaigrette. Whisk in the parsley and tarragon and set aside. Place romaine, mushrooms and tomatoes out on a sheet pan, lightly brush them with olive oil and season with salt and pepper. Place the mushrooms on the grill smooth or cut side down. Grill until mushrooms soften, about 3 minutes. Turn them over and cook until slightly charred around the edges and the center is very tender, about 2 minutes more. Put the tomatoes on the grill skin side down and grill until juicy and charred, about 8 minutes. Grill the romaine, turning to slightly char all sides, until the core end is tender, about 5 minutes. Divide the wedges of romaine, mushroom caps and tomatoes among 4 plates. Drizzle the vinaigrette over the salads and serve.



Hoisin Marinade for Pork

RECIPE COURTESY KELLY THOS. SHAY
Photography by Donovan Roberts Witmer

INGREDIENTS

¼ cup hoisin sauce
¼ cup rice wine
2 ½ Tbs soy sauce
1 ½ Tbs brown sugar
1 ½ Tbs ketchup
3 cloves garlic, minced

Combine all ingredients in a blender or food processor. Pour into zip-top plastic bag. Add cubed pork tenderloin and allow to marinate overnight. Flip bag several times during the marination process to allow meat to be well coated. Skewer cubes of meat with any variety of vegetables. Cook over a hot grill for 15-20 minutes, turning frequently so that the high sugar content of the marinade doesn't burn.



10 | SIZZLING SUMMER RECIPES



Grilled Asparagus with Meyer Lemon Aioli

RECIPE COURTESY JASON VISCOUNT, EXECUTIVE CHEF OF BRICCO
Photography by Donovan Roberts Witmer

INGREDIENTS

1 cup freshly squeezed Meyer lemon juice
1 Meyer lemon
1 Tbs coarsely chopped fresh tarragon leaves
1 egg yolk
Salt and freshly ground black pepper
1 cup grape seed oil, plus more for tossing with and brushing on asparagus
2 large bunches asparagus, about 2 pounds total, trimmed and cooked for 2 minutes in boiling salted water, then cooled
Long curls of Meyer lemon zest, for garnish
Coarsely chopped toasted pistachios

FOR THE AIOLI:

Prepare this item ahead of time. Put the lemon juice in a small non-reactive saucepan and bring to a boil. Cook until reduced to ½ cup. Let cool to room temperature. Peel the lemons, removing all the white pith, and segment over a bowl to catch both the

segments and the juices. Cover and refrigerate until very cold. Combine the reduced juice, tarragon, egg yolk, and salt and pepper, to taste, in a blender and blend until well mixed. With the machine running, add the 1 cup oil, at first by drops, and then, as mixture emulsifies, in a thin, steady stream until all the oil is incorporated. Taste, for seasoning. Scrape into a bowl, cover, and refrigerate until needed. You should have about 1 2/3 cups mayonnaise.

FOR THE ASPARAGUS:

Prepare the grill on medium heat. Toss the asparagus with about 1 Tbs oil and season with salt and pepper. Grill over medium to low heat, turning the spears as needed, until they take on a little color and are just tender, about 6 minutes. Cover the grill, if necessary, to maintain the heat. Arrange the asparagus on a platter with the reserved lemon segments. Drizzle with the mayonnaise. Garnish with lemon zest and pistachios.