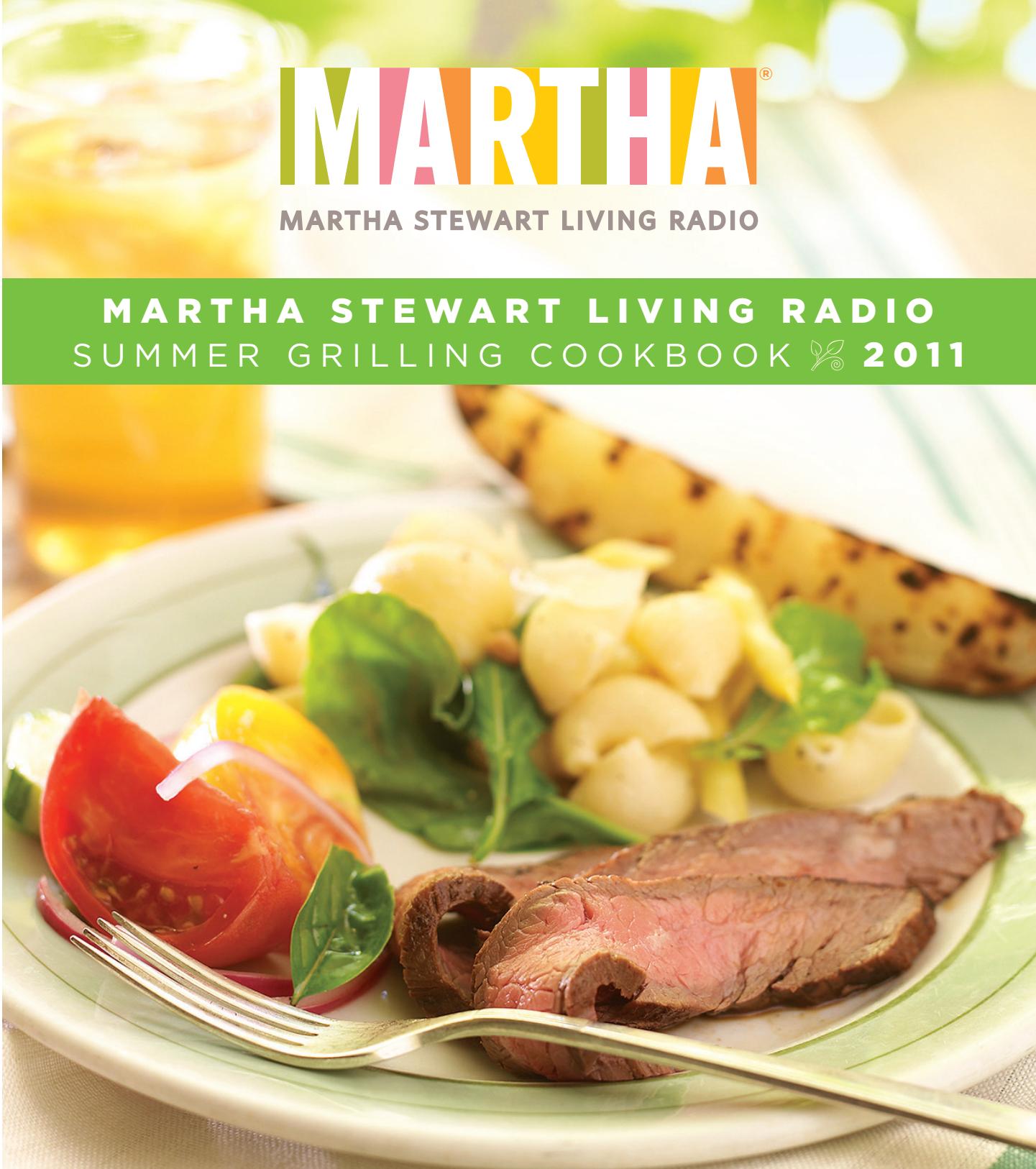


# MARTHA<sup>®</sup>



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**MARTHA STEWART LIVING RADIO**  
SUMMER GRILLING COOKBOOK  2011

SALADS & SIDES, MAIN DISHES, DESSERTS AND MORE

  
SATELLITE RADIO

# WELCOME



The sun is shining, the picnic table is set, you're gathered with family and friends, and now you're ready to grill!!

All of us at **Martha Stewart Living Radio** want to ensure that you, your family and friends have a delicious summer filled with some of the spiciest, juiciest, and tastiest meals.

We're delighted to share this collection of recipes, which includes delicious sides and appetizers, savory ribs and steaks, and finally, some cool and refreshing desserts.

From the innovative to the classic, our 2011 Summer Grilling Cookbook is filled with recipes from some of the nation's top barbecue and grilling experts, including Emeril Lagasse, Elizabeth Karmel, Chris Lilly, and Melissa Cookston.

Tune in to Martha Stewart Living Radio (SiriusXM 110) all summer for grilling tips and recipes from each of these renowned chefs.



**Martha Stewart Living Radio** is the nation's first 24-hour, seven-day-a-week radio service dedicated to creative living. Inspired by Martha Stewart, America's most trusted lifestyle expert, the channel promises listeners they will learn something new "every hour." The lifestyle experts at Martha Stewart Living Omnimedia, and Martha herself, deliver how-to guidance and advice in the core areas of cooking, gardening, crafting, decorating, petkeeping, wellness and weddings.

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# TABLE OF CONTENTS

## APPETIZERS & EXTRAS

<b>Coal-Fired Pico de Gallo</b> by Chris Lilly.....	5
<b>Chipotle BBQ Oysters with Homemade Salsa Fresca</b> by Emeril Lagasse .....	6
<b>Kenny's Wings of Fire with Blue Cheese Lover's Blue Cheese Dip</b> by Elizabeth Karmel .....	8
<b>Salt-Crusted Shrimp with Greek Islands Dipping Sauce</b> by Elizabeth Karmel .....	10
<b>Hog Wild Style Grilled Shrimp</b> by Ernie Mellor.....	11
<b>The Original BBQ Nachos</b> by Ernie Mellor .....	12
<b>Grilled Pickles</b> by Tim Love.....	14
<b>Blood Orange-Chipotle Glazed Shrimp</b> by Melissa Cookston .....	15
<b>Hot and Saucy Wings</b> by KC Masterpiece® .....	16

## MAIN DISHES

<b>Grilled Flank Steak with Scallions</b> by Martha Stewart .....	18
<b>Grilled Ratatouille</b> by Chris Lilly.....	19
<b>Loaf Pan Chicken</b> by Chris Lilly.....	20
<b>Grilled Marinated Flank Steak with Chimichurri Sauce</b> by Emeril Lagasse.....	21
<b>Grilled Texas Rib-Eye</b> by Tim Love.....	22
<b>Grilled Veal Strip Loin with Spinach and Grape Tomato Salad</b> by Nick Vergos.....	23
<b>Rick Browne's Beer-Butt Chicken</b> by Rick Browne .....	24
<b>Championship Baby Back Ribs</b> by Melissa Cookston .....	26
<b>Peach Glazed Pork Loin</b> by Melissa Cookston.....	27
<b>The Best Beef Satés in Singapore</b> by Steven Raichlen .....	28
<b>Salt &amp; Pepper Beef Ribs</b> by Kenny Callaghan .....	30

## SALADS & SIDES

<b>Mike Mills' Tangy Pit Beans</b> by Mike Mills .....	32
<b>Mike's Crunchy Coleslaw</b> by Mike Mills .....	33
<b>Buffalo Chicken Salad</b> by Chris Lilly .....	34
<b>Grilled Sweet Potato Salad</b> by Emeril Lagasse .....	35
<b>Asparagus with Lemon Marinade</b> by Rick Browne .....	36
<b>Tequila Sweet Potatoes</b> by Rick Browne .....	37
<b>Grilled Baby Artichokes</b> by Andrew Feinstone .....	38
<b>Grilled Caesar Salad</b> by Andrew Feinstone .....	39

## DESSERTS

<b>Lemon Blueberry Tart</b> by Martha Stewart .....	41
<b>Brownie-and-Peanut-Butter Ice Cream Sandwiches</b> by Martha Stewart .....	43
<b>Blueberry-Raspberry-Strawberry Lasagna</b> by Rick Browne .....	45
<b>Barbecued Ice Cream</b> by Rick Browne .....	46
<b>Very Berry Pizza</b> by Elizabeth Karmel.....	48
<b>Rum-Spiked Carpaccio of Pineapple with Toasted Coconut</b> by Elizabeth Karmel.....	49
<b>Mike Mills' Banana Pudding Parfait</b> by Mike Mills .....	50

## APPETIZERS & EXTRAS

### Grilled Pickles

by Tim Love

Page 14



Photo Credit: Arthur Bovino



Photo Credit: JOHN LEE PICTURES

BY CHRIS LILLY



## COAL-FIRED PICO DE GALLO

Everything is better on the charcoal grill. The added smoky flavor plus the hint of lime juice and cilantro takes this sweet and spicy salsa to a new level. I like to let the Pico de Gallo sit for 30 minutes so the flavors meld together, but it rarely lasts that long in my backyard!

### INGREDIENTS

**Makes 2 cups**

**Prep Time:** 10 minutes

**Cook Time:** 5 minutes

1 medium white onion

2 jalapeño peppers

1 banana pepper

6 plum tomatoes

1/3 cup chopped cilantro

2 cloves garlic, crushed

3/4 teaspoon salt

1/2 teaspoon sugar

1/2 lime, juiced

### DIRECTIONS

1. Build a charcoal fire for direct grilling with Kingsford® charcoal. While the grill is heating cut the onion into round slices, each 1/2-inch thick. Cut the peppers in half and remove the seeds and veins. Place the prepared vegetables and whole tomatoes directly over the hot coals (approximately 500 degrees) and cook for 5 minutes, turning once or until they char and start to soften.
2. Remove the vegetables from the grill and dice. Combine the diced vegetables, cilantro, garlic, salt, sugar and lime juice in a small bowl. Let the Pico De Gallo sit for 30 minutes so the flavors will meld together. Serve immediately or refrigerate and serve chilled.

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**Chris Lilly**, vice president of Big Bob Gibson Bar-B-Q, is one of America's best-known barbecue pitmasters. He has appeared on *The Today Show*, *Live with Regis and Kelly* and *The Martha Stewart Show* as well as numerous Food Network programs. Lilly has been featured in *Food and Wine*, *The New York Times*, *Relish*, *Southern Living*, *Travel and Leisure*, *The Wall Street Journal* and *The Washington Post*.

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Photos Credit: Steven Freeman

BY EMERIL LAGASSE

## CHIPOTLE BBQ OYSTERS WITH HOMEMADE SALSA FRESCA

This dish is definitely an inspiration from New Orleans' famous Drago's Restaurant. That and the countless times I've been invited to outdoor grilling events and someone would show up with a sack of oysters, an oyster knife, and a bottle of barbecue sauce . . . Here's my take on what to do with 'em.

### INGREDIENTS

**Serves 4 as a main course or 8 appetizer servings**

48 fresh oysters in their shells,  
scrubbed well under cold running water  
Chipotle BBQ Sauce (recipe follows)  
Homemade Salsa Fresca (recipe follows)

### DIRECTIONS

1. Preheat a grill to high.
2. Shuck the oysters and discard the top, flatter shells. (Loosen the oysters from the bottom shells by running the oyster knife carefully underneath the body of each oyster.) Return each oyster to its bottom, deeper shell.
3. Place the oysters on the grill, shell side down, and cook until the oysters begin to curl around the edges, 2 to 3 minutes.
4. Carefully spoon about a teaspoon of the Chipotle BBQ Sauce over each oyster, and continue to grill until the oysters are just cooked through and the sauce is bubbly around the edges, about 2 minutes longer.
5. Transfer the oysters to a platter or to serving plates, and top each one with a teaspoon of the Salsa Fresca. Serve immediately. (Careful—the shells will be hot!)

Continued on next page.

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## CHIPOTLE BBQ OYSTERS WITH HOMEMADE SALSA FRESCA

### For the Chipotle BBQ Sauce

Makes about 2/3 cup

1/2 cup sugar

1/4 cup cider vinegar

2 tablespoons tomato paste

1 tablespoon dark Asian sesame oil

1 tablespoon molasses

1 tablespoon soy sauce

2 teaspoons chopped chipotle chiles in adobo sauce

1. Combine all the ingredients in a small saucepan and bring to a boil. Reduce the heat to medium-low and simmer until the mixture starts to become syrupy and dime-size bubbles form, 12 to 15 minutes. Remove from the heat and allow to cool slightly.
2. Transfer the sauce to a blender or food processor, filling it no more than halfway, and place a towel over the top of the machine. While exercising caution (hot liquids can expand when being processed and force the lid off a blender), pulse a few times; then process on high speed until smooth. This will keep up to 1 month in the refrigerator.

### For the homemade Salsa Fresca

Makes about 1 1/2 cups

1 cup peeled and chopped tomatillos or seeded chopped tomatoes

1/4 cup freshly squeezed lime juice

1/4 cup minced red onion

2 tablespoons chopped fresh cilantro

1 1/2 teaspoons minced jalapeño

1/2 teaspoon salt

1/8 teaspoon freshly ground black pepper

1. Combine all the ingredients in a small bowl, and mix together thoroughly. Cover and refrigerate until ready to use. This will keep up to 2 days.

Recipe courtesy Emeril Lagasse, from *Emeril at the Grill*, published by Harper Studio an imprint of Harper Collins, ©2009, Martha Stewart Living Omnimedia, Inc. All rights reserved.

Chef **Emeril Lagasse** is the chef/proprietor of 12 restaurants in major locations including New Orleans (Emeril's, NOLA and Emeril's Delmonico); Las Vegas (Emeril's New Orleans Fish House, Delmonico Steakhouse, Table 10, and Lagasse's Stadium); Orlando (Emeril's Orlando and Tchoup Chop); Miami (Emeril's Miami Beach); and Bethlehem, Pennsylvania (Burgers and More and Emeril's Chop House). Lagasse is also a national TV personality and has hosted over 2,000 shows on the Food Network.





BY ELIZABETH KARMEL

## KENNY'S WINGS OF FIRE

with Blue Cheese Lover's Blue Cheese Dip

### INGREDIENTS

**Serves 4 - 6**

**Grilling Method:** Direct/Medium-Low Heat

**Special Equipment:** Disposable foil roasting pan

#### For the Wing Rub

2 teaspoons freshly ground black pepper  
2 teaspoons ground white pepper  
2 teaspoons garlic powder  
2 teaspoons onion powder  
2 teaspoons ground oregano  
2 teaspoons sweet Spanish paprika  
2 teaspoons dry mustard powder  
2 teaspoons dried and ground sage  
2 teaspoons dried and ground rosemary  
4 to 5 pounds chicken wings or drumsticks,  
rinsed and dried

### DIRECTIONS

1. Make the rub: Combine all the spices until they are evenly distributed. Sprinkle the wings generously on all sides with the dry rub. Let the wings rest for at least 30 minutes.
2. Build a charcoal fire or preheat a gas grill.
3. Meanwhile, make the sauce: Mix together all of the sauce ingredients.
4. Place wings on the cooking grate over direct medium-low heat. Cover and cook for 10 to 15 minutes on each side. Kenny says, "The wings are done when they bounce after being dropped from 6 inches above the grill," or when the skin is brown and crisp and the meat has pulled away from the bone.
5. When thoroughly cooked, remove the wings and place them in a disposable aluminum pan. Pour the sauce into the pan of wings and stir thoroughly. Then cover the pan with foil and switch to indirect heat. Put the pan back on the grill for 15 minutes, stirring occasionally.

#### For the Wing Sauce

1/4 cup jalapeño hot sauce  
1/4 cup Louisiana hot sauce  
1/4 cup Tabasco sauce  
1/4 cup barbecue sauce  
3 tablespoons Worcestershire sauce  
3 tablespoons cayenne pepper  
3 tablespoons liquid from a jar of pickled jalapeños  
3 tablespoons red chile flakes

**Tip:** Every dried chile pepper or pepper hot sauce affects a different part of your tongue and throat. Decide what level of tickle is best for you and dial back the heat accordingly. This is Kenny's favorite "forehead glistening" combination.

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## KENNY'S WINGS OF FIRE

with Blue Cheese Lover's Blue Cheese Dip

### For the Blue Cheese Lover's Blue Cheese Dip

**Makes 2 cups**

1 cup mayonnaise

1/2 cup sour cream

4 ounces crumbled blue cheese or more to taste

1 tablespoon lemon juice

1 1/2 tablespoons grated shallot or onion

2 cloves garlic, grated

Salt and fresh ground pepper to taste

1. Combine all of the ingredients and refrigerate for at least 3 hours (this lets the flavors develop). Serve with your favorite raw vegetables.



Photo Credit: Taming the Flame: Secrets for Hot-and-Quick Grilling and Low-and-Slow BBQ

**Elizabeth Karmel** is a nationally known grilling and barbecue expert. She is the executive chef of Hill Country Barbecue Market, the award-winning Texas barbecue restaurant and live music venue in Manhattan, and the new Hill Country Chicken.

Elizabeth has written three award-winning grilling and barbecue cookbooks, including *Soaked, Slathered and Seasoned: A Complete Guide to Flavoring Food for the Grill*. She is the creator of the Grill Friends™ and Kitchen Friends™ line of cooking tools and [www.GirlsattheGrill.com](http://www.GirlsattheGrill.com).

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Photo Credit: Soaked, Slathered and Seasoned: A Complete Guide to Flavoring Food for the Grill

BY ELIZABETH KARMEL

## SALT-CRUSTED SHRIMP WITH GREEK ISLANDS DIPPING SAUCE

### INGREDIENTS

**Serves 4**

#### Grilling Method: Direct/Medium Heat

- 1 recipe Greek Islands Dipping Sauce  
(should sit at least 20 minutes  
or up to 12 hours)  
  
16 jumbo or colossal shrimp in the shell  
3 tablespoons olive oil  
1/4 cup kosher salt or other coarse salt

### DIRECTIONS

1. Build a charcoal fire or preheat a gas grill to medium. Put the shrimp in a large bowl and toss with the oil to coat lightly all over. Just before putting on the grill, sprinkle the salt evenly over the shrimp and toss well to make sure each shrimp is thoroughly coated in a crust of salt. Do not use fine-grain kosher salt, as it melts too quickly.
2. Place the shrimp in the center of the cooking grate, and grill for 3 to 4 minutes per side or until the shrimp are pink and the flesh is opaque. Serve immediately with the dipping sauce.
1. In a small bowl, whisk together the oil, lemon zest and juice. Stir in the garlic. Add the oregano leaves. Let sit for at least 20 to 30 minutes to marry the flavors — or make up to 12 hours in advance. Add a grind of pepper, just before serving. Use the sauce within 24 hours.

#### For the Greek Islands Dipping Sauce:

**Makes about 3/4 cup**

- 1/2 cup best-quality extra-virgin olive oil  
Grated zest from 1/2 lemon  
2 lemons, juiced  
2 cloves garlic, grated  
Leaves from 4 sprigs fresh oregano  
Freshly ground pepper

**Elizabeth Karmel** is a nationally known grilling and barbecue expert. She is the executive chef of Hill Country Barbecue Market, the award-winning Texas barbecue restaurant and live music venue in Manhattan, and the new Hill Country Chicken.

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BY ERNIE MELLOR



Photo Credit: John Robilio

## HOG WILD STYLE GRILLED SHRIMP

### INGREDIENTS

1 cup canola or veggie Oil  
1/2 cup chopped garlic  
1/4 cup lemon juice  
6 tablespoons HOG WILD Special Dry Sauce  
2 lbs. raw gulf shrimp, peeled and deveined,  
tail on or off

### DIRECTIONS

1. Mix all marinade ingredients and pour over the shrimp. Mix thoroughly. Put in refrigerator for at least 2 hours or overnight.
2. Prepare grill with medium to medium hot coals. Add hickory chips just before grilling.
3. Grill shrimp over direct heat until pink, 2-3 minutes cook time. Remove from grill and serve warm or move to refrigerator and chill down to serve cold.

**Note:** Serve with HOG WILD Killa' Wet Sauce or BBQ cocktail sauce or BBQ remoulade sauce. To make BBQ cocktail or BBQ remoulade, add 1/4 cup of Killa' Wet Sauce to 1 cup of your favorite cocktail or remoulade sauce recipe.

**Ernie Mellor** is the pitmaster and owner of HOG WILD-Real Memphis Barbeque and A Moveable Feast, a gourmet catering service. With 20-plus years of catering under his belt, Ernie has also made a name for himself on the barbecue competition circuit. He was a finalist at the 1993, 1998, and 2001 Memphis in May World Championship BBQ Cooking Contest and a finalist at the 1994 Kansas City Barbeque Society, BBQ Sauce Contest.



BY ERNIE MELLOR

## THE ORIGINAL BBQ NACHOS

### INGREDIENTS

#### Serves 4

2 pounds Hog Wild Style Flour Tortilla Chips, recipe follows, or corn tortilla chips

2 pounds pulled pork shoulder, recipe follows

1 pint BBQ sauce (recommended:  
HOG WILD Killa' Wet Sauce)

1 quart nacho cheese/queso sauce, recipe follows

3 tablespoons of your favorite dry rub (recommended:  
HOG WILD Special Dry Sauce)

### DIRECTIONS

1. Arrange chips on a large serving platter. Cover with BBQ pork shoulder. Top with BBQ sauce and then smother with the Nacho Cheese/Queso Sauce. Sprinkle generously with rub and then serve immediately.

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## THE ORIGINAL BBQ NACHOS

### For the Hog Wild Style Flour Tortilla Chips:

1 gallon vegetable or canola oil

2 tablespoons kosher salt

2 tablespoons of your favorite dry rub (recommended:  
HOG WILD Special Dry Sauce)

24 (10-inch) flour tortillas

1. Place oil in a deep fryer or in a large, heavy-bottomed dutch oven. Heat oil to 325 degrees.
2. Meanwhile, combine salt and dry rub in a small bowl. Cut tortillas into chip-sized triangles. When oil is 325 degrees, carefully add cut tortillas and deep fry for about 3 minutes, turning at least once until a light golden brown.
3. Remove chips from oil and dust with salt-dry rub mixture.

### For the Real Memphis BBQ-pulled Pork Shoulder (or Boston butt):

1 (8-pound) Boston butt pork roast

16 ounces your favorite wash (recommended:  
HOG WILD Hog Wash)

5 ounces your favorite dry rub (recommended:  
HOG WILD Special Dry Sauce)

1. Preheat a charcoal grill for indirect cooking to 225 to 250 degrees.
2. Inject the meat with wash. Alternatively, you can also marinate the pork in Hog Wash overnight in the refrigerator.
3. Season pork generously with dry rub.
4. Place meat on grill and cook until the internal temperature of the meat is consistently 180 degrees for at least 1 hour; it will take about 8 hours to reach 180 degrees internally. Remove meat from grill and let rest for at least 15 minutes.
5. Pull the meat with your hands and remove any fat or gristle. Gently sprinkle pulled meat with dry rub and then toss like a salad.

### For the Nacho Cheese/Queso Sauce:

1 pound pasteurized cheese (recommended: Velveeta)

8 ounces shredded Cheddar

8 ounces shredded Monterey Jack cheese

1 14-ounce can tomatoes with green chilies  
(recommended: Ro-tel)

1 tomato, diced

1/2 jalapeno pepper, finely diced

1/2 red onion, finely diced

2 green onions, chopped

1/2 teaspoon freshly ground black pepper

1 tablespoon ancho or chipotle (or other)  
ground chile pepper

Kosher salt

1. Combine all ingredients in a double boiler and stir until melted. Season with salt, to taste.

**Ernie Mellor** is the pitmaster and owner of HOG WILD-Real Memphis Barbeque and A Moveable Feast, a gourmet catering service.

With 20-plus years of catering under his belt, Ernie has also made a name for himself on the barbecue competition circuit.

He was a finalist at the 1993, 1998, and 2001 Memphis in May World Championship BBQ Cooking Contest  
and a finalist at the 1994 Kansas City Barbeque Society, BBQ Sauce Contest.





Photo Credit: Ellen Sackett

BY TIM LOVE



Photo Credit: Arthur Bovino

## GRILLED PICKLES

### INGREDIENTS

#### Serves 4

4 whole firm Kirby cucumbers  
2 tablespoons pickling spice  
1 sheet cheese cloth  
2 cups distilled white vinegar  
1 serrano chili, sliced  
Peanut oil  
Salt and pepper

### DIRECTIONS

1. Heat a charcoal grill to 450 degrees.
2. Cut cucumbers into spears leaving seed and skin intact.
3. Prepare a bouquet with the cheese cloth and pickling spice: Place pickling spices on the sheet of cheesecloth and tie to seal.
4. Place bouquet in a large bowl and add vinegar.
5. Oil cucumbers with peanut oil and season with salt and pepper. Place on hot grill for 45 seconds a side.
6. Place cucumbers in bowl with vinegar and cover with plastic wrap for 1 hour. Remove and seal in Mason jars or serve immediately.

---

**Tim Love** is chef and owner of The Lonesome Dove Western Bistro and The Love Shack in Fort Worth. Through his restaurants and his work in the community for such causes as the March of Dimes and Spoons Across America, Love has become the de facto culinary ambassador for the state of Texas, always doing his fans proud.



BY MELISSA COOKSTON

## BLOOD ORANGE - CHIPOTLE GLAZED SHRIMP

The sprightly flavors of blood orange blend with the earthy spiciness of the chipotles to give this dish a full flavor profile.

### INGREDIENTS

1 pound 21-25 count fresh gulf shrimp  
 1/2 pound thinly sliced bacon  
 1 1/2 cups blood orange juice  
 2 tablespoons finely minced fresh ginger  
 1 tablespoon lime juice  
 1 1/2 tablespoons minced chipotle peppers in adobo sauce  
 1 tablespoon dark brown sugar  
 1 teaspoon granulated garlic  
 1 teaspoon salt  
 1/4 cup extra-virgin olive oil  
 2 tablespoons honey

### DIRECTIONS

1. Peel and devein shrimp, leaving tails on.
2. Cut bacon slices in half crosswise and wrap shrimp, securing with a toothpick.
3. In a non-reactive bowl, mix all marinade ingredients except honey. Remove 1 cup of marinade, then pour rest over shrimp and marinate for 45 minutes. Add honey to remaining cup and stir until fully incorporated.
4. Place shrimp on a medium hot grill. While cooking, brush with honey marinade. Flip shrimp over after 3 minutes and continue cooking while basting. Shrimp will be cooked just as bacon gets done - about 3 to 4 minutes.
5. Remove toothpicks and serve.

**Melissa Cookston** is the pitmaster for Yazoo's Delta Q BBQ Team, one of the most successful BBQ teams in the country.

She has won numerous awards, including the 2010 Memphis in May World Championship and the 2010 National BBQ Championship. She is a frequent guest and contributor on television and in magazines.

You may read more about her or find more recipes, sauces and rubs at [yazoosdeltaq.com](http://yazoosdeltaq.com).

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RECIPE COURTESY OF KC MASTERPIECE® BARBECUE SAUCE

## KC MASTERPIECE® HOT AND SAUCY WINGS

### INGREDIENTS

**Serves 6 - 8**

**Prep time:** 1 hour (marinating)

**Cook Time:** 35 minutes

3 pounds chicken wings and drumettes,  
rinsed well and patted dry

1 1/2 cups KC Masterpiece® Buffalo Marinade

3/4 cup honey

1 tablespoon freshly grated orange zest

2 teaspoons smoked paprika

1/4 teaspoon cayenne pepper or to taste

2 tablespoons unsalted butter, melted

Salt and pepper

### For the Dip

3/4 cup mayonnaise

1/2 cup sour cream

1 tablespoon freshly squeezed lemon juice

1/2 cup crumbled blue cheese

### DIRECTIONS

1. In a large bowl, add the chicken wings and KC Masterpiece® Buffalo Marinade and stir until well coated. Cover the bowl tightly with plastic wrap and chill for at least 1 hour.
2. Preheat grill with charcoal until coals are just turning gray.
3. In a medium bowl, add the honey, orange zest, paprika, cayenne, butter, salt and pepper, and stir until well blended.
4. Arrange the wings, skin side up, in a single layer on the grill. Discard any leftover marinade. Cook the wings for 7 to 9 minutes over medium heat. Turn the wings over and cook for another 5 to 7 minutes. Then baste liberally with the honey glaze and cook for another 3 to 5 minutes or until the wings are crisp and the glaze has melted. Discard any leftover glaze.
5. In a small bowl, add the mayonnaise, sour cream and lemon juice, and stir until smooth. Fold in the blue cheese just until combined. Cover the dip tightly with plastic wrap and chill for 1 hour.
6. Serve the wings immediately with the dip.



The KC Masterpiece® story started in Kansas City 30 years ago, when Dr. Rich Davis - a local physician and barbecue aficionado - decided to make his own sauce. Shortly after, KC Masterpiece won the Best Sauce in the first American Royal Barbecue Competition. Since then, the rich taste of KC Masterpiece® Barbecue Sauce has grown in popularity and is still the number one sauce in Kansas City, barbecue's hometown.



## MAIN DISHES



Photo Credit: JOHN LEE PICTURES



BY MARTHA STEWART

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## GRILLED FLANK STEAK WITH SCALLIONS

Crowd-pleasing flank steak gets marinated overnight in soy and garlic before being given a quick turn on the grill.

### INGREDIENTS

#### Serves 4 - 6

1/4 cup soy sauce  
1/4 cup extra-virgin olive oil  
3 tablespoons fresh lemon juice  
6 garlic cloves, roughly chopped  
10 scallions, 2 thinly sliced  
1 pound, 14 ounces flank steak  
Coarse salt and freshly ground pepper

### DIRECTIONS

1. Whisk soy sauce, oil, lemon juice, garlic, and sliced scallions in a small bowl. Reserve 1/4 cup in a small bowl; cover, and refrigerate. Place steak in a nonreactive 9 x 13-inch dish, pour remaining marinade over meat, and turn steak to coat. Cover, and refrigerate overnight.
2. Preheat grill to medium-high. (If you are using a charcoal grill, coals are ready when you can hold your hand 5 inches above grill for 4 to 5 seconds.) Remove steak from marinade; discard marinade. Let steak stand, covered, at room temperature for 30 minutes. Season with salt and pepper, and grill to desired doneness, about 7 minutes per side for medium-rare. Transfer to a cutting board, and let stand for 10 minutes.
3. Coat whole scallions with reserved marinade. Grill, turning frequently, until scallions are tender, about 2 minutes. Discard remaining marinade. Thinly slice steak against the grain, and serve with grilled scallions.

As seen in the August 2008 issue of *Martha Stewart Living* magazine.  
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**Martha Stewart** is the author of dozens of best-selling books on cooking, entertaining, homekeeping, gardening, weddings, and decorating. She is the host of *The Martha Stewart Show*, the Emmy-winning daily syndicated television program, and founder of Martha Stewart Living Omnimedia, which publishes several magazines, including *Martha Stewart Living*; produces *Martha Stewart Living Radio*; and provides a wealth of ideas and information on [www.marthastewart.com](http://www.marthastewart.com).

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Photo Credit: JOHN LEE PICTURES

BY CHRIS LILLY

## GRILLED RATATOUILLE

Ratatouille is a popular dish from the French region of Provence that combines peppers, tomatoes, onions, eggplant, zucchini, garlic and herbs. The flavors explode when using the charcoal grill instead of the cooktop.

### INGREDIENTS

**Serves 5 - 6 as a main course or 10 - 12 as a side dish**

**Prep Time:** 30 minutes

**Cook Time:** 1 hour

1 pound Italian sausage

Olive oil

3 yellow squash cut in 1/2-inch pieces

2 zucchini cut in 1/2-inch pieces

1/2 eggplant cut into 1/2-inch pieces

2 yellow bell peppers cut into 1/2-inch pieces

2 green bell peppers cut into 1/2-inch pieces

2 medium onions sliced 1/2-inch thick

3 plum tomatoes diced

Salt

Black pepper

1 15-ounce can of cannellini beans

4 cloves garlic, crushed

2 sprigs thyme

1 sprig rosemary

1 bay leaf

1 cup tomato juice

### DIRECTIONS

1. Build a two-zone fire with charcoal by situating the coals on only one side of the grill, leaving the other side void. Place the Italian sausage over direct heat and grill for four minutes on each side. Remove the sausage from the grill and set aside to rest.
2. Lightly drizzle olive oil over each batch of vegetables and season with salt and pepper. Grill each batch of vegetables over direct heat in a grill basket stirring every 2 minutes until they soften and brown. Pour vegetables into a 9 x 13-inch baking pan as they are removed from the grill.
3. Dice the Italian sausage into 1/4-inch pieces and add to the baking dish. Drain the can of cannellini beans and stir into the baking pan. Add the garlic, thyme, rosemary, bay leaf and tomato juice.
4. Place the baking pan over indirect heat, close the grill lid, and cook uncovered at 300 degrees for 35 minutes. Remove the baking pan from the grill and pour the vegetables into a colander reserving the juice. Pour the juice back into the baking pan and reduce by half over the hot coals or until the sauce thickens. Add the vegetables back into the baking pan and stir coating with the reduced sauce. Season with salt and pepper and serve.

**Chris Lilly**, vice president of Big Bob Gibson Bar-B-Q, is one of America's best-known barbecue pitmasters. He has appeared on *The Today Show*, *Live with Regis and Kelly* and *The Martha Stewart Show* as well as numerous Food Network programs. Lilly has been featured in *Food and Wine*, *The New York Times*, *Relish*, *Southern Living*, *Travel and Leisure*, *The Wall Street Journal* and *The Washington Post*.

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Photo Credit: JOHN LEE PICTURES

BY CHRIS LILLY

## LOAF PAN CHICKEN

### INGREDIENTS

**Serves 4**

**Prep Time:** 15 minutes

**Cook Time:** 2 - 2 1/2 hours

3/4 cup applesauce

3 tablespoons Worcestershire sauce

1 whole chicken, 3 1/2 pounds,  
giblets and neck removed

### For the Dry Rub

1 tablespoon turbinado sugar

2 1/4 teaspoons paprika

1 1/2 teaspoons black pepper

1 - 1 1/2 teaspoons garlic salt

3/4 teaspoon celery salt

3/4 teaspoon salt

1/4 teaspoon ground cumin

1/4 teaspoon ground coriander

### DIRECTIONS

1. Build a fire for indirect cooking with Kingsford® charcoal by situating the coals on only one side of the cooker, leaving the other side void. Add a few small hickory logs for flavor.
2. In a small bowl, stir together the applesauce and Worcestershire sauce. Holding the chicken over a 9 x 5 x 3-inch loaf pan, pour the mixture over the chicken, making sure the chicken is thoroughly coated both inside and out. Let the excess liquid drip into the loaf pan.
3. In a small bowl combine the dry rub ingredients and mix well. Coat the entire chicken, both inside and out, with the dry rub. Place the chicken into the loaf pan, breast side up.
4. When the grill temperature reaches approximately 300 degrees, place the loaf pan on the grill grate away from the coals, close the cover, and cook for 2 hours, or until the internal temperature of chicken thigh reaches 175 degrees. Let the chicken cool a bit in the pan before cutting into serving pieces.

**Chris Lilly**, vice president of Big Bob Gibson Bar-B-Q, is one of America's best-known barbecue pitmasters. He has appeared on *The Today Show*, *Live with Regis and Kelly* and *The Martha Stewart Show* as well as numerous Food Network programs. Lilly has been featured in *Food and Wine*, *The New York Times*, *Relish*, *Southern Living*, *Travel and Leisure*, *The Wall Street Journal* and *The Washington Post*.



BY EMERIL LAGASSE

## GRILLED MARINATED FLANK STEAK WITH CHIMICHURRI SAUCE

Chimichurri sauce is an Argentinean specialty that is particularly at home next to grilled meats. If you've not yet tried it, I bet you'll fall in love with its intense, full flavor.

### INGREDIENTS

#### Serves 4 - 6

- 1 1/2 cups dry sherry
- 1/2 cup sherry vinegar
- 1 cup thinly sliced red onion
- 2 tablespoons minced garlic
- 1/2 cup olive oil
- One 1 1/2- to 2-pound flank steak
- 2 teaspoons salt
- 1 teaspoon freshly cracked black pepper
- Chimichurri Sauce (recipe follows), for serving

### DIRECTIONS

1. In a shallow nonreactive bowl that is large enough to hold the steak, combine the sherry, sherry vinegar, red onion, garlic, and olive oil. Stir to blend well. Lay the steak over the marinade and turn so that it is coated on both sides. Wrap the bowl loosely in plastic wrap and refrigerate overnight, turning the steak occasionally.
2. Preheat a grill to high.
3. Remove the steak from the marinade (discard the marinade), and season it with the salt and pepper. Grill the steak for 4 to 5 minutes per side for medium-rare. Remove it from the grill and let it rest for 5 minutes. Then thinly slice the steak across the grain, and serve it with the Chimichurri Sauce.
1. Combine the olive oil, vinegar, lemon juice, parsley, basil, garlic, shallots, and oregano in a food processor, and pulse until well blended (do not puree). Stir in the kosher salt, black pepper and crushed red pepper. Transfer the sauce to a nonreactive bowl, cover it with plastic wrap, and set it aside for at least 2 hours and up to 6 hours at room temperature. (The sauce will keep in an airtight nonreactive container in the refrigerator for up to 3 days.)

### For the Chimichurri Sauce

#### Makes about 2 1/2 cups

- 1 cup extra-virgin olive oil
- 2/3 cup sherry vinegar
- 2 tablespoons freshly squeezed lemon juice
- 1 cup chopped fresh flat-leaf parsley
- 1/4 cup chopped fresh basil
- 3 tablespoons minced garlic
- 2 tablespoons minced shallots
- 1 tablespoon chopped fresh oregano
- 1/2 teaspoon kosher salt
- 1/4 teaspoon freshly cracked black pepper
- 1/4 teaspoon crushed red pepper

Recipe courtesy Emeril Lagasse, from *Emeril at the Grill*, published by Harper Studio an imprint of Harper Collins, ©2009, Martha Stewart Living Omnimedia, Inc. All rights reserved.

Chef **Emeril Lagasse** is the chef/proprietor of 12 restaurants in major locations including New Orleans (Emeril's, NOLA and Emeril's Delmonico); Las Vegas (Emeril's New Orleans Fish House, Delmonico Steakhouse, Table 10, and Lagasse's Stadium); Orlando (Emeril's Orlando and Tchoup Chop); Miami (Emeril's Miami Beach); and Bethlehem, Pennsylvania (Burgers and More and Emeril's Chop House). Lagasse is also a national TV personality and has hosted over 2,000 shows on the Food Network.



Photo Credit: Ellen Sackett

BY TIM LOVE



Photo Credit: Arthur Bovino

## GRILLED TEXAS RIB-EYE

### INGREDIENTS

#### Serves 1 - 2

1 1/2-pound, bone-in rib eye steak  
(brought to room temperature)

Canola oil

Kosher salt

Coarse ground black pepper

### DIRECTIONS

1. Light a grill and get it hot.
2. Brush the steak with oil and season heavily with salt and with pepper.
3. Grill the steak over high heat for 1 1/2 minutes on each side.
4. Transfer the steak to a carving board and let rest for 10 minutes.
5. Return the steak to the hot grill, cover and cook for 4 to 6 minutes, turning once, until medium rare.
6. Return the steak to the carving board and let rest for 10 minutes.
7. Thinly slice the steak across the grain and serve.

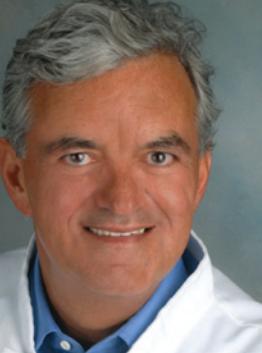
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**Tim Love** is chef and owner of The Lonesome Dove Western Bistro and The Love Shack in Fort Worth. Through his restaurants and his work in the community for such causes as the March of Dimes and Spoons Across America, Love has become the de facto culinary ambassador for the state of Texas, always doing his fans proud.

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BY NICK VERGOS



## GRILLED VEAL STRIP LOIN

with Spinach and Grape Tomato Salad

### INGREDIENTS

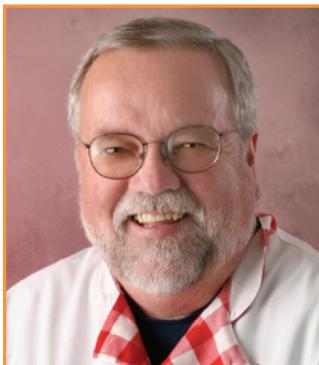
#### Serves 8 - 10

- 1 veal strip loin, about 4 pounds, trimmed  
2 tablespoons chopped fresh oregano  
2 1/2 teaspoons coarse (kosher) salt  
1 teaspoon fresh cracked black pepper  
2 garlic cloves, finely chopped  
1/2 cup extra-virgin olive oil  
1 tablespoon, or more to taste, red wine vinegar  
12 cups well-washed and dried spinach  
1 pint grape tomatoes

### DIRECTIONS

1. In a large bowl combine the oregano, salt, pepper, and garlic. Whisk in the olive oil.
2. Place the veal in a pan just large enough to hold it, or a large ziplock bag and spoon 6 tablespoons of the olive oil mixture over it. Rub it into the veal, cover and marinate at room temperature for an hour or refrigerate for up to 24 hours, turning the veal in the marinade occasionally. If marinating the veal overnight, place the bowl with the remaining olive oil mixture in the fridge.
3. Heat the grill to medium. Lift the veal from the marinade and place on the grill. Grill, turning the meat as it cooks until browned all over, about 6 minutes a side, and an instant read thermometer inserted into the veal registers 120 degrees. Remove from grill, tent with foil and let stand 10 minutes before thickly slicing.
4. Meanwhile, whisk the vinegar into the bowl with the olive oil mixture. Add the spinach and the tomatoes and toss to coat. Serve the sliced meat with any juices and the salad.

**Nick Vergos** is co-owner of Charlie Vergos Rendezvous Inc. and Rendezvous Shipping. Raised in the restaurant business, Nick believes that fewer and fresher ingredients are the key to fine tasting food. He has been invited to cook at the James Beard House, and has had the opportunity to cook in some of the finest kitchens in the United States, the Virgin Islands and even as far away as Thailand.



BY RICK BROWNE

## RICK BROWNE'S BEER-BUTT CHICKEN

This recipe uses a Chef Locke Beer-Butt Chicken plank to hold the beer can and flavor the chicken.

This vertical cooking method helps drain off the fat as the chicken cooks vertically, and the beer steams the inside of the chicken while the outside is cooked by the barbecue heat and steam from the cedar plank, producing a very moist bird. Planks are available at your favorite barbecue or grocery store or by going online to [www.tailgatingplanks.com/chef](http://www.tailgatingplanks.com/chef).

### INGREDIENTS

#### Serves 8 - 10

- 1 teaspoon brown sugar
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 1 teaspoon dried summer savory
- 1/4 teaspoon cayenne pepper
- 1 teaspoon paprika
- 1 teaspoon dry yellow mustard
- 1 tablespoon hickory sea salt
- 1 large chicken (4-5 pounds)
- 1 (12-ounce can of your favorite beer
- 1 cup) apple cider
- 2 tablespoons olive oil
- 2 tablespoons balsamic vinegar

### DIRECTIONS

1. Place an unopened can of beer in the hole of a Chef Locke Beer-Butt Chicken Plank and soak in water for 4-6 hours; weigh it down with other cans if necessary so that it is under water the entire time.
2. Preheat the barbecue to medium high (325 to 375 degrees) for direct and indirect heating, putting a water pan under the unheated part of the grill.
3. In a small bowl, mix together the brown sugar, garlic powder, onion powder, savory, cayenne pepper, paprika, mustard, and sea salt until well incorporated. Wash and dry the chicken and season it generously inside and out with the rub. Work the mixture well into the skin and under the skin wherever possible. Place the chicken on a plate, cover, and set aside to dry marinate at room temperature for 20 to 30 minutes.
4. Remove the plank and can from the water and, leaving the can in the plank, open it and pour half the beer into a spray bottle. Add the cider, olive oil, and balsamic vinegar to the spray bottle and set aside.
5. Sit the chicken on top of the beer can and place the plank directly over the flames or hot coals. Cook the chicken for 10 minutes, then move the plank to the unheated side of the grill and cook for 80 to 90 minutes over indirect heat, spraying the chicken all around with the basting spray several times. The chicken is done when the internal temperature reaches 180 degrees. Remove the chicken and plank from the grill and place it on a heatproof countertop.
6. After your guests have reacted appropriately, remove the chicken from the beer can with tongs while holding the hot plank with an oven mitt. (Careful! The can will be very hot.)

Photo on next page.

Continued from previous page.

## RICK BROWNE'S BEER-BUTT CHICKEN



Reprinted with permission from *1,001 Best Grilling Recipes*, by Rick Browne, Agate Surrey 2011.

**Rick Browne**, PhB,\* is the creator, host, and executive producer of public television's *Barbecue America* TV series. Additionally, he hosted *Ready, Aim...Grill* on the Outdoor Channel for the past two seasons. Rick has authored eleven barbecue and grilling cookbooks including his latest, *1,001 Best Grilling Recipes* – the largest (most recipes) barbecue cookbook ever published.

\*The PhB is an honorary Doctorate of Barbecue Philosophy awarded Rick by the Kansas City Barbecue Society, the nation's largest barbecue organization. He is one of only two-dozen people to have received this award.

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BY MELISSA COOKSTON

## CHAMPIONSHIP BABY BACK RIBS

### INGREDIENTS

- 1 rack loin-back ribs, 1 3/4 to 2 pounds
- 4 tablespoons Yazoo's Ultimate BBQ Rub, or your favorite BBQ seasoning blend, divided
- 4 ounces yellow mustard, divided
- 2 ounces honey
- 1 to 2 ounces apple juice
- 2 ounces Yazoo's Original Mild Sauce, or your favorite full-flavored BBQ sauce

### DIRECTIONS

1. Preheat smoker to 250 degrees with charcoal. Place cherry wood or other fruit wood chunks on fire so they will smolder as charcoal burns.
2. Remove membrane from back of ribs (bone side). Trim excess fat from meat side of ribs. Season back side with 1 tablespoon BBQ Rub, then spread 1 ounce mustard over seasoning and rub in to form a paste. Repeat on meat side of ribs.
3. Place ribs in smoker meat side up. After 2 hours remove ribs from smoker and place on a sheet of foil large enough to create an "envelope" around ribs. Season both sides with 1 tablespoon BBQ rub and 1 ounce mustard, then place on foil bone side down.
4. Drizzle honey over top of ribs, then fold foil to form envelope. Pour in apple juice and seal foil. Return ribs to smoker for 2 hours or until ribs are tender.
5. Remove Ribs from foil and glaze with BBQ sauce, then return ribs to cooker for 15 minutes for sauce to "set," then remove ribs and serve.

**Melissa Cookston** is the pitmaster for Yazoo's Delta Q BBQ Team, one of the most successful BBQ teams in the country.

She has won numerous awards, including the 2010 Memphis in May World Championship and the 2010 National BBQ Championship. She is a frequent guest and contributor on television and in magazines.

You may read more about her or find more recipes, sauces and rubs at [yazoosdeltaq.com](http://yazoosdeltaq.com).

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Photo Credit: Raphye Alexius



Photo Credit: Larry Ohrburg

BY MELISSA COOKSTON

## PEACH GLAZED PORK LOIN

### INGREDIENTS

- 6 peaches, plus 1 peach per person
- 1/4 cup water
- 3 cups sugar
- one 8 pound bone-in pork loin
- 4 tablespoons Yazoo's Ultimate BBQ Rub, divided
- 1 tablespoon brown sugar per person

### DIRECTIONS

1. Peel and pit 6 peaches, then dice.
2. Place in pot with water and sugar and cook on medium heat until thickened, about 45 minutes. Pour into food processor and puree.
3. Rub pork loin with BBQ seasoning, and allow to marinate overnight.
4. Prepare smoker with charcoal and fruit wood chunks such as apple or cherry. Bring temperature to 250 degrees. Place pork loin in smoker and cook for 1 hour 45 minutes, or until internal temp reaches 145 degrees for medium-rare to medium. Remove from smoker and allow to rest.
5. Cut remaining peaches in half and remove pit, leaving skin on. Mix 1 tablespoon brown sugar with 1 teaspoon BBQ rub for each peach. Sprinkle the cut side of each peach with mixture, then allow to sit out at room temperature until brown sugar has liquefied.
6. Place on hot grill or in lightly oiled skillet, cut side down and allow to caramelize, about 3 minutes.
7. Cut loin into chops by cutting between each bone. Glaze with peach puree. Serve with grilled peaches.

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BY STEVEN RAICHLEN



Photo Credit: Planet BBQ

## THE BEST BEEF SATÉS IN SINGAPORE

Satés in Singapore play the same role as hot dogs in New York, a popular, affordable, and democratic street snack enjoyed at all hours of the day and night by rich and poor and everyone in between. So to have your saté named the best in Singapore by *The Straits Times* (think *The New York Times* of Southeast Asia) is no small accomplishment, especially if you're an *ang moh*, foreigner—in this case, an American: my stepson, Jake Klein. These satés were first served at the restaurant Wood, which featured Asia's first, and only, exclusively wood-burning kitchen (wood-burning grill, oven, smoker, and rotisserie). But even if you cook on a gas grill, the robust spicing of these satés will blast through loud and clear. For centuries Singapore and the Strait of Malacca were the epicenter of the Asian spice trade; the legacy lives on in these electrifying satés.

### INGREDIENTS

#### Serves 6 as an appetizer, 4 as a light main course

1 1/2 pounds rib eye steaks (about 1/2-inch thick)

3 tablespoons light brown sugar

2 tablespoons ground coriander

1 tablespoon ground turmeric

1 1/2 teaspoons ground cumin

1 1/2 teaspoons freshly ground black pepper

3 tablespoons Asian fish sauce or soy sauce

3 tablespoons vegetable oil

Singapore Cucumber Relish for serving,  
(optional, recipe follows)

Fried Garlic Peanut Sauce for serving,  
(optional, recipe follows)

### Special Equipment

8-inch bamboo skewers; an aluminum foil grill shield

### Make a Grill Shield

If your food starts to cook (or burn) more quickly than you desire, make a grill shield by folding a piece of heavy-duty aluminum foil in thirds, the way you would fold a letter, and sliding the shield under the food. The shield will block the heat, slowing the cooking process. An aluminum foil shield also works well for keeping the exposed ends of bamboo skewers from burning.

### DIRECTIONS

#### Advance preparation

2 to 12 hours for marinating the beef

1. Cut the steaks, including the fat, into 1/2-inch cubes and place them in a nonreactive mixing bowl. Stir in the brown sugar, coriander, turmeric, cumin, pepper, fish sauce, and oil. Let the beef marinate in the refrigerator, covered, for at least 2 hours; the longer it marinates, the richer the flavor will be.
2. Drain the cubes of beef, discarding the marinade. Thread the beef onto bamboo skewers, leaving the bottom half of each skewer bare for a handle and 1/4 inch exposed at the pointed end. The satés can be prepared several hours ahead to this stage. Refrigerate the satés, covered, until ready to grill.
3. Set up the grill for direct grilling and preheat it to high.
4. When ready to cook, brush and oil the grill grate. Arrange the satés on the hot grate, with the aluminum foil shield under the exposed ends of the skewers to keep them from burning. Grill the satés until cooked to taste, 1 to 2 minutes per side for medium-rare, a little longer for medium. (In general, Southeast Asians prefer their satés medium to medium-well done.) Use the poke test to check for doneness.
5. Serve the satés with Singapore Cucumber Relish and Fried Garlic Peanut Sauce, if desired. The traditional way to eat the satés is to skewer a piece of cucumber on the pointed end of the skewer, then dip the saté in the peanut sauce.

Continued on next page.

## THE BEST BEEF SATÉS IN SINGAPORE

### For the Singapore Cucumber Relish

Variations on this simple relish/salad turn up throughout Southeast Asia. The purpose is to give you a bite of cool, crisp crunch to counterpoint the spicy hot meat.

Makes 1 to 1 1/2 cups

2 Kirby (pickling) cucumbers, or 1 medium-size cucumber, cut in half lengthwise and seeded.  
**Note:** It is not necessary to peel or seed Kirby cucumbers.

1 shallot, minced (2 to 3 tablespoons), or 1 scallion, both white and green parts, trimmed and minced

1 small hot red chile, such as a bird or cayenne pepper, stemmed, seeded, and minced

2 tablespoons rice vinegar

1 tablespoon sugar

Coarse salt (kosher or sea) and freshly ground pepper

1. Cut the cucumber(s) into 1/4-inch dice. Place the cucumber(s), shallot, chile, rice vinegar and sugar in a mixing bowl and toss gently to mix. Season with salt and pepper to taste. The relish can be made up to 2 hours ahead.

### For the Fried Garlic Peanut Sauce

2 tablespoons vegetable oil

5 cloves garlic, 3 cloves thinly sliced crosswise and 2 cloves minced

1 shallot, minced

1 stalk lemongrass, trimmed and minced, or 2 strips (each 1/2 x 2 inches) lemon zest

1 to 3 small hot chiles, such as Thai chiles or serrano or jalapeño peppers, stemmed, seeded, and minced (for a hotter peanut sauce, leave the seeds in)

1 tablespoon dried shrimp, minced/1 teaspoon fish sauce (both optional)

3/4 cup peanut butter

1 cup unsweetened coconut milk, or as needed

2 tablespoons sugar, or more to taste

2 tablespoons soy sauce

1 teaspoon fresh lime juice, or more to taste

1 tablespoon finely chopped cilantro

Coarse salt (kosher or sea) and freshly ground pepper

1. Heat the oil in a wok or saucepan over medium-high heat. Add the sliced garlic and cook, stirring, until golden, 2 minutes. Remove the garlic with a slotted spoon to paper towels to drain. Add the 2 cloves of minced garlic, the shallot, lemongrass, chile(s), and dried shrimp or fish sauce, if using, to the wok and cook over medium-high heat until fragrant and lightly browned, 2 minutes.
2. Stir in the peanut butter, coconut milk, sugar, soy sauce, lime juice, and 3/4 cup water. Reduce the heat and gently simmer the sauce until it is thick but pourable, 5 to 8 minutes. Stir in the cilantro during the last 2 minutes of cooking.
3. Just before serving, stir in the fried garlic slices. If the sauce has gotten too thick and pasty, add a tablespoon or so of water. Taste and correct the seasoning, adding salt and pepper, and more sugar and lime juice if needed. The sauce should be richly flavored.

Recipe courtesy *Planet Barbecue* (Workman, 2010).

Journalist, TV host, and multi-award winning author, **Steven Raichlen** is the man who redefined our notion of barbecue. His bestselling books include the newly released *Planet Barbecue!*, *The Barbecue! Bible* and *How to Grill*. Each week, he hosts *Primal Grill* on PBS and French-language *Le Maître du Grill* in Quebec. He has appeared on *The Today Show*, *Good Morning America*, CNN, *The Oprah Winfrey Show*, *The View* and *Live! with Regis and Kelly*.





BY KENNY CALLAGHAN



Photo Credit: Quentin Bacon

## SALT & PEPPER BEEF RIBS

### INGREDIENTS

#### Serves 4

2 Racks of beef ribs

#### For the Rub

2 tablespoons butcher ground black pepper

1 tablespoon kosher salt

1 tablespoon dark brown sugar

1 teaspoon Spanish paprika

### DIRECTIONS

1. Mix all of the Rub ingredients together in a bowl. Be sure to mix well, to break up the brown sugar.
2. Remove the skin from the back of the beef ribs with a knife (or ask your butcher to do it for you).
3. With the Rub, coat both sides of the beef ribs evenly.
4. Place ribs in a 200-degree oven or smoker (preferably Hickory) and cook for 6 to 6 1/2 hours or until tender.
5. Serve ribs immediately or wrap in plastic wrap and refrigerate.
6. Refrigerated beef ribs will last up to 2 days in the refrigerator. To serve, simply reheat in the oven or on the grill.

**Kenny Callaghan** is the Executive Chef, Pitmaster and Partner of Blue Smoke and Jazz Standard where he has been a pioneer of the urban barbecue movement in New York City since its opening in Spring 2002. Kenny is a Co-Founder of the Big Apple Barbecue Block Party, one of the nation's premier barbecue events, which celebrates its 9th anniversary in June 2011.

## SALADS & SIDES



**Asparagus with Lemon Marinade**

by Rick Browne

Page 36

Photo Credit: Rick Browne



BY MIKE MILLS

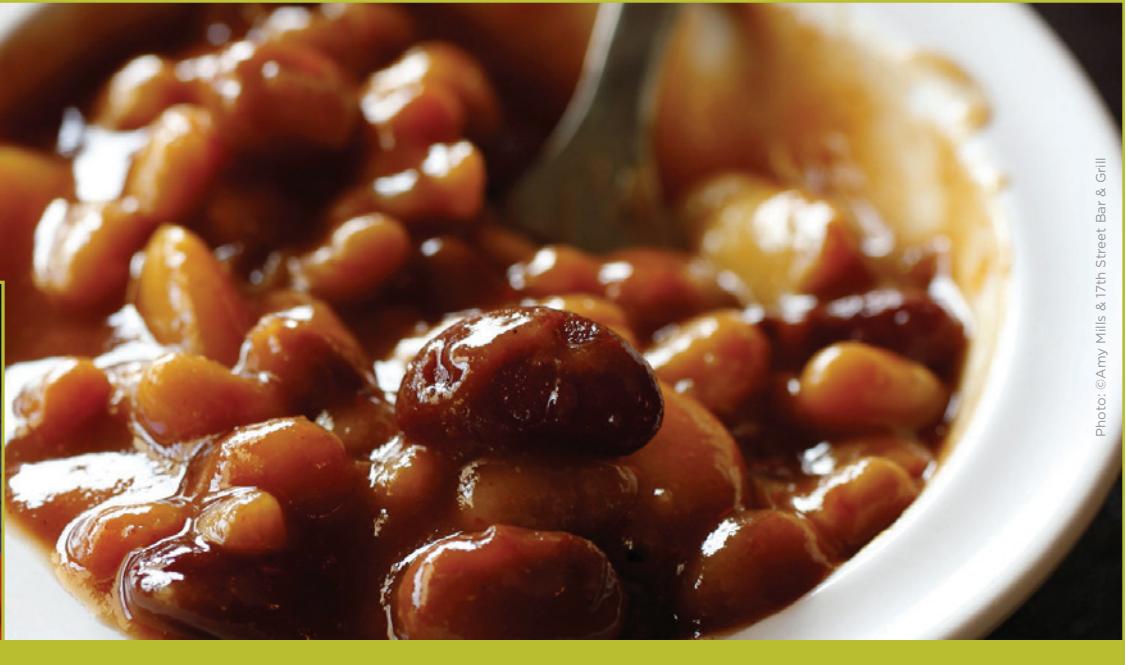


Photo: ©Amy Mills & 17th Street Bar & Grill

## MIKE MILLS' TANGY PIT BEANS

These baked beans are the most popular side dish in my restaurants. Their sweet, smoky flavor is an excellent complement to barbecue. Each type of bean has a different texture, so the different varieties used in this recipe make these beans a bit more interesting. At 17th Street and Memphis Championship Barbecue, I use pulled pork instead of bacon to achieve a bit of a smoky taste. You could also bake them with a few already-smoked ribs. Just take four or five already-smoked rib bones, with the meat still attached, and lay them across the top of the beans. Or you can push them down into the beans so they're covered. After baking, pull the meat off the bones, discard the bones, and gently mix the meat back into the beans.

### INGREDIENTS

#### Serves 10 - 15

- 2 tablespoons French's yellow mustard
- 3 cups Hunt's ketchup
- 1 cup diced onion
- 1 small to medium green or red pepper, diced
- 1 1/2 cups brown sugar
- 1/2 cup sorghum or honey
- 1 to 1 1/2 tablespoons 17th Street Magic Dust®
- 1 large can (28 ounces) pork and beans  
(such as Campbell's or Showboat)
- 1 can (19 ounces) large red kidney beans, rinsed
- 1 can (15 1/2 ounces) chili beans  
(such as Bush's Chili Starter)
- 1 can (15 1/2 ounces) large butter beans, rinsed
- 1 can (15 1/2 ounces) of a fifth bean, your choice, rinsed
- 4-5 uncooked bacon strips or a few cooked ribs  
or some pulled or chopped pork

### DIRECTIONS

1. Preheat the oven to 350 degrees.
2. In a large bowl, mix the mustard, ketchup, onion, red or green pepper, brown sugar, sorghum or honey, and Magic Dust well. Be sure to work out all of the lumps of brown sugar. Add the beans, stirring gently with clean hands or a large spatula; just enough to evenly distribute the mixture. Over mixing will cause the skins of the beans to burst and the consistency will become mushy, more like refried beans, which you don't want.
3. Pour into a 9 x 13-inch pan. Lay bacon strips across the top. Cover with aluminum foil and bake for 45 minutes. Remove foil and bake for an additional 15 minutes or until bubbly.

© 2011 Mike Mills & Amy Mills. Adapted from *Peace, Love, and Barbecue* (Rodale) and reprinted with permission from Rodale.

**Mike Mills**, affectionately known as "The Legend," in the world of barbecue, presides over the pits at his seven nationally acclaimed barbecue restaurants — four 17th Street Bar & Grill restaurants in Southern Illinois and three Memphis Championship Barbecue restaurants in Las Vegas. Mike is also a partner in Blue Smoke restaurant in New York City. He is the author of *Peace, Love, and Barbecue*, was honored with the Pioneer of Barbecue award at the Jack Daniel's World Invitational Barbecue Cooking Contest and inducted into the Barbecue Hall of Fame.



BY MIKE MILLS



Photo: ©Amy Mills & 17th Street Bar & Grill

## MIKE'S CRUNCHY COLESLAW

There are two kinds of coleslaw: creamy or vinegar-based. Both have their merits. I've eaten hundreds of helpings of cole slaw all over the country. The number of variations is amazing to me. At 17th Street Bar & Grill, we use a simple vinegar-based recipe that's always been very popular. A traditional way to use coleslaw is on a barbecue sandwich. Pile chopped or pulled meat on the bun and top the meat with a spoonful of coleslaw. This is also known as "chow" down South. The tart, crunchy cabbage goes perfectly with the smoky flavor of the meat.

### INGREDIENTS

#### Serves 10 - 15

1 head green cabbage, finely chopped (about 5 cups)  
1/4 head purple cabbage, finely chopped (about 1 cup)  
1 carrot, shredded

#### For the Dressing:

2 cups apple cider vinegar  
2 cups granulated sugar  
1 1/2 tablespoons canola oil or other mild vegetable oil  
1/2 cup chopped onion  
1/4 cup chopped green pepper  
3/4 teaspoon celery seed  
1/2 teaspoon salt  
1/2 teaspoon black pepper  
1/4 teaspoon fresh chopped garlic

### DIRECTIONS

1. You can use a food processor or a grater to shred the cabbage. I prefer to prep it by hand. Using a very large, sharp knife, slice the cabbage into 1/4-inch thick round slices. Lay the slices flat and finely chop them, first sideways, then up and down.
2. Toss the green cabbage, purple cabbage and carrots in a large bowl.
3. Make the dressing: In another large bowl mix the dressing ingredients, stirring until the sugar is dissolved.
4. Using a measuring cup, transfer half of the dressing to the bowl with the cabbage and carrots. Toss with clean hands or a large spatula to combine. Keep adding dressing, a 1/4 cup at a time, but be careful not to drench the cabbage. You may not need all of the dressing; any leftover can be saved, in a covered container in the refrigerator, for up to five days and used as a dressing for salad or to marinate vegetables.

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**Mike Mills**, affectionately known as "The Legend," in the world of barbecue, presides over the pits at his seven nationally acclaimed barbecue restaurants — four 17th Street Bar & Grill restaurants in Southern Illinois and three Memphis Championship Barbecue restaurants in Las Vegas. Mike is also a partner in Blue Smoke restaurant in New York City. He is the author of *Peace, Love, and Barbecue*, was honored with the Pioneer of Barbecue award at the Jack Daniel's World Invitational Barbecue Cooking Contest and inducted into the Barbecue Hall of Fame.



Photo Credit: JOHN LEE PICTURES

BY CHRIS LILLY



## BUFFALO CHICKEN SALAD

Pitmaster Note: Whether served on crackers before the party, on a bed of lettuce for a light lunch, or as a sandwich during the game, this Buffalo Chicken Salad is full of memorable flavors for every occasion.

### INGREDIENTS

**Serves 4**

**Prep Time:** 15 minutes

2 cups chopped barbecue chicken

1/4 cup chopped dried cranberries

1/4 cup chopped celery

3 tablespoons chopped pecans

1 tablespoon sweet pickle relish

5 tablespoons mayonnaise

3 1/2 tablespoons KC Masterpiece® Buffalo Marinade

1 teaspoon Worcestershire sauce

Salt

### DIRECTIONS

1. In a small bowl add the barbecue chicken, cranberries, celery, pecans and sweet pickle relish. Mix well and set aside.
2. In a separate bowl add the mayonnaise, KC Masterpiece® Buffalo Style Marinade, Worcestershire sauce and blend well. Stir the dressing into the chicken mixture and serve or refrigerate until needed.

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**Chris Lilly**, vice president of Big Bob Gibson Bar-B-Q, is one of America's best-known barbecue pitmasters. He has appeared on *The Today Show*, *Live! with Regis and Kelly* and *The Martha Stewart Show* as well as numerous Food Network programs. Lilly has been featured in *Food and Wine*, *The New York Times*, *Relish*, *Southern Living*, *Travel and Leisure*, *The Wall Street Journal* and *The Washington Post*.



Photos Credit: Steven Freeman

BY EMERIL LAGASSE



## GRILLED SWEET POTATO SALAD

There is nothing more "Louisiana" than sweet potatoes. We eat them baked, boiled, smashed, grilled, in gravies and casseroles—you name it. Well, here's our tribute to this incredible ingredient.

### INGREDIENTS

#### Serves 4 - 6

- 2 pounds sweet potatoes, peeled and cut into 1/2-inch-thick rounds  
1/4 cup plus 3 tablespoons olive oil  
1 teaspoon salt  
1/2 teaspoon freshly ground black pepper  
1 1/2 tablespoons freshly squeezed lime juice, or more to taste  
1 1/2 tablespoons roughly chopped fresh cilantro  
1/4 cup very thinly shaved red onion  
1 1/2 tablespoons crumbled Cotija cheese (or other mild crumbly cheese, such as farmer's cheese)

### DIRECTIONS

1. Preheat a grill to medium-high and the oven to 350 degrees.
2. Place the sweet potatoes in a bowl, and add the 3 tablespoons olive oil, salt, and pepper. Toss well. Then place the potatoes on the grill and cook until nice grill marks develop, 2 to 3 minutes on each side.
3. Transfer the potatoes to a baking sheet, place it in the oven, and bake until they are tender enough to easily pierce with a fork, 20 to 25 minutes. Remove from the oven and set aside to cool to room temperature.
4. Arrange the sweet potato slices on a platter, and drizzle the remaining 1/4 cup olive oil and the lime juice over them. Sprinkle with the cilantro, red onion and cheese, and serve.

Recipe courtesy Emeril Lagasse, from *Emeril at the Grill*, published by Harper Studio an imprint of Harper Collins, ©2009, Martha Stewart Living Omnimedia, Inc. All rights reserved.

Chef **Emeril Lagasse** is the chef/proprietor of 12 restaurants in major locations including New Orleans (Emeril's, NOLA and Emeril's Delmonico); Las Vegas (Emeril's New Orleans Fish House, Delmonico Steakhouse, Table 10, and Lagasse's Stadium); Orlando (Emeril's Orlando and Tchoup Chop); Miami (Emeril's Miami Beach); and Bethlehem, Pennsylvania (Burgers and More and Emeril's Chop House). Lagasse is also a national TV personality and has hosted over 2,000 shows on the Food Network.

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BY RICK BROWNE



Photo Credit: Rick Browne

## A S P A R A G U S   W I T H   L E M O N   M A R I N A D E

You can use green or white asparagus for this dish. The only difference is that the white asparagus is grown under the soil, so the lack of sunlight prevents the plant from making the chlorophyll that produces the green color.

Same plant, same taste, different color.

### INGREDIENTS

#### Serves 4

- 1 pound fresh asparagus
- 1/2 cup melted butter
- 2 teaspoons olive oil
- 2 tablespoons honey
- 3/4 teaspoon freshly ground black pepper
- 1 pinch kosher salt
- Juice of 1 lemon

### DIRECTIONS

1. Make sure the grill is clean and generously sprayed with nonstick grilling spray. Preheat the barbecue to medium high (350 to 400 degrees).
2. Wash the asparagus thoroughly and peel the bottom ends of thicker stems with a hand peeler if they seem woody. Using a sharp knife, cut an X vertically from the bottom about one-third of the way up the stalk. Place the asparagus in a shallow glass baking pan.
3. In a small bowl, whisk together the butter, oil, honey, pepper, salt, and lemon juice. Pour this mixture over the asparagus and let it marinate for 15 to 30 minutes. Drain the asparagus, reserving the marinade.
4. Place the asparagus crosswise on the grill and cook until the stalks are lightly browned and tender, about 4 minutes, turning once with tongs.
5. Transfer the asparagus to a heated serving platter and drizzle the remaining lemon marinade over the asparagus spears. Serve immediately.

**Note:** To make grilling asparagus easier, skewer 5-6 stalks side-by-side with 2 bamboo or metal skewers; this makes the "raft" of asparagus easier to turn over when grilling.

Reprinted with permission from *1,001 Best Grilling Recipes*, by Rick Browne, Agate Surrey 2011.

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\*The PhB is an honorary Doctorate of Barbecue Philosophy awarded Rick by the Kansas City Barbecue Society, the nation's largest barbecue organization. He is one of only two-dozen people to have received this award.





BY RICK BROWNE

## TEQUILA SWEET POTATOES

This is an unusual way to serve sweet potatoes, to be sure, but the potato strands soak up the tequila, lime juice, and butter better than slices. However, you could make this dish using thin slices as well.

### INGREDIENTS

#### Serves 4 - 6

1 pound dark orange sweet potatoes, peeled  
1 cup butter, melted, divided  
3/4 cup tequila, divided  
6 tablespoons brown sugar  
6 tablespoons lime juice, divided  
1 teaspoon salt

### DIRECTIONS

1. Preheat the barbecue to medium low (200 to 250 degrees).
2. With a hand grater or a large grating disc on a food processor, grate the sweet potatoes into 2- to 3-inch long matchstick-sized strands.
3. Pour half the butter into a cast-iron skillet or roasting pan. Add the grated sweet potatoes.
4. Add 1/4 cup of the tequila to the remaining melted butter. Add the brown sugar, 2 tablespoons of the lime juice, and the salt and stir. Pour this mixture over the sweet potatoes in the skillet.
5. Place the skillet in the barbecue and cook for about an hour.
6. Remove the pan from the barbecue and add another 1/4 cup of the tequila and 2 more tablespoons of the lime juice. Stir and press the potatoes down. Return the skillet to the barbecue and continue cooking until the potatoes are tender and starting to brown around the edges.
7. Bring the pan to the table and drizzle the remaining tequila and lime juice over the top of the sweet potatoes. Stir and serve.

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Photo Credit: Ted McQuown



BY ANDREW FEINSTONE

## GRILLED BABY ARTICHOKE S

### INGREDIENTS

12 baby artichokes, rinsed well  
2 lemons, juiced  
1/2 cup olive oil  
1 teaspoon sea salt  
1 teaspoon fresh ground black pepper  
1/2 teaspoon hickory salt

### DIRECTIONS

1. Fill a large pot 1/4 full with water and bring to boil.
2. Remove bottom leaves and peel stems of the artichokes and add them to the boiling water. Simmer covered about 10 minutes, until tender.
3. Drain the artichokes in a colander until cool enough to handle. Cut the artichokes in half.
4. In a bowl, combine olive oil, lemon juice, salt, and pepper. Add the artichokes and toss to coat and place on sheet pan to marinate about 10 minutes, then dust with hickory salt.
5. Preheat grill to medium-high.
6. Grill artichokes, turning until lightly charred around the edges, about 5 minutes. Place on a platter and serve.

Boscos Brewing Company Brewmaster, **Chuck Skypeck**, recommends pairing the Grilled Baby Artichokes with **Ghost River Golden Ale**, one of Boscos' handcrafted beers.

**Andrew Feinstone** co-founded Boscos Brewing Company in 1992 with partner Jerry Feinstone. The first Boscos, located in Germantown and "Tennessee's Original Brewpub," was the first on-premise craft brewery in Tennessee. Additional breweries were opened in Nashville in 1996, Memphis in 2000, and Little Rock, Arkansas in 2004.



BY ANDREW FEINSTONE



## GRILLED CAESAR SALAD

### INGREDIENTS

3 heads of romaine hearts  
1 lemon  
1/4 cup olive oil  
Caesar Dressing (recipe follows)

### DIRECTIONS

1. Wash romaine hearts and dry, then cut in half in place on sheet pan.
  2. Zest and juice lemon, combine with oil and drizzle over romaine hearts.
  3. Preheat grill and carefully place on grill, turning when warmed through and lightly charred around the edges, 2 minutes. Place on platter and drizzle with Caesar dressing and Parmesan cheese.
- 
1. Combine garlic, mustard, lemon juice, anchovies, salt, and pepper and blend together. Slowly whisk in your olive oil until thick.

### For the Caesar Dressing

6 cloves garlic minced  
1 tablespoon Dijon mustard  
2 lemons, juiced  
4 anchovy fillets  
Salt  
Freshly ground pepper  
1/2 cup olive oil

Boscos Brewing Company Brewmaster, **Chuck Skypeck**, recommends pairing the Grilled Baby Artichokes with **Ghost River Golden Ale**, one of Boscos' handcrafted beers.

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## DRINKS & DESSERT

Brownie-and-Peanut-Butter  
Ice Cream Sandwiches  
by Martha Stewart  
Page 43



Photo by Victoria Pearson. Copyright © 2008, Martha Stewart Living Omnimedia, Inc.  
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BY MARTHA STEWART



## LEMON-BLUEBERRY TART

This glorious lemon-blueberry tart, filled with a tangy lemon curd, is topped with whipped crème fraîche and a garnish of candied lemon zest.

### INGREDIENTS

#### Serves 8

All-purpose flour, for dusting

Pâte Sucrée

Lemon Curd

1 cup crème fraîche

1 tablespoon confectioners' sugar

1 cup blueberries, washed and picked over

3 tablespoons apricot jam

1 tablespoon Candied Lemon Zest,  
dredged in granulated sugar

### DIRECTIONS

1. Preheat oven to 375 degrees. Lightly flour a clean work surface. Roll out pâte sucrée to 1/8-inch thickness. Place dough in the bottom of an 8-inch tart pan with a removable bottom; place in refrigerator about 30 minutes.
2. Place tart pan on a baking sheet. Using a fork, prick crust all over. Carefully line pastry with parchment paper, pressing it into the corners and edges, and weight with beans, rice, or pie weights. Bake about 20 minutes. Remove the paper and weights, and continue baking until crust is golden, about 10 minutes more. Transfer to a cooling rack. Spread lemon curd in tart shell, and return to oven until curd is set, about 10 minutes. Transfer to a cooling rack, and let cool to room temperature.
3. Place crème fraîche and confectioners' sugar in a medium bowl. Whisk until stiff peaks form, 2 to 3 minutes. Dollop in the center of cooled tart.
4. Place blueberries in a small bowl. In a small saucepan, warm apricot jam over medium heat, and add 2 teaspoons water until thin, 3 to 4 minutes. Using a fine sieve, strain jam directly over blueberries. Toss blueberries until coated with jam mixture. Pile blueberries on top of crème fraîche. Garnish with candied lemon zest, and serve.

Continued on next page.

## LEMON-BLUEBERRY TART

### For the Pâte Sucré

**Makes enough for two 4 x 14-inch tarts**

2 1/2 cups all-purpose flour

3 tablespoons sugar

Pinch of salt

1 cup (2 sticks) unsalted butter, cut into pieces

2 large egg yolks, lightly beaten

1/4 cup ice water, plus more if needed

1. Pulse flour, sugar, and salt in a food processor to combine. Add butter; process until mixture resembles coarse meal, about 10 seconds.
2. Add yolks; pulse. With machine running, add ice water in a slow, steady stream through feed tube until dough just holds together (no longer than 20 seconds).
3. Divide in half; shape each into a rectangle. Wrap in plastic. Refrigerate at least 2 hours (up to 2 days), or freeze up to 1 month.

### For the Lemon Curd

**Makes about 2 cups**

8 large egg yolks

Finely grated zest of 2 lemons

1/2 cup plus 2 tablespoons freshly squeezed lemon juice (about 3 lemons)

1 cup sugar

1/8 teaspoon salt

1 1/4 sticks (10 tablespoons) unsalted butter, cold, cut into pieces

1. Combine yolks, lemon zest, lemon juice, and sugar in a heavy-bottom saucepan; whisk to combine.
2. Cook over medium-high heat, stirring constantly with a wooden spoon (be sure to scrape the sides of the pan), until the mixture is thick enough to coat the back of the spoon, 8 to 10 minutes, and registers 160 degrees on an instant-read thermometer.
3. Remove saucepan from heat. Add salt and butter, one piece at a time, stirring until smooth.
4. Strain through a fine sieve into a medium bowl. Cover with plastic wrap, pressing it directly onto the surface of the curd to prevent a skin from forming. Refrigerate until chilled and set, at least 1 hour or up to 1 day.

### For the Candied Lemon Zest

**Garnishes 8 servings**

4 lemons, well scrubbed

2 cups sugar

1 cup cool water

1. Remove zest from lemons with a vegetable peeler, keeping pieces long. Remove white pith using a paring knife. Cut into a fine julienne using a very sharp knife. Place julienned zest in a small bowl; cover with boiling water. Let stand 30 minutes; drain.
2. Bring sugar and the cool water to a boil in a small saucepan over medium-high heat. When sugar is completely dissolved, add julienned zest, reduce heat to medium low, and cook 10 minutes. Remove from heat, cover, and let stand overnight. Store zest in syrup in an airtight container in the refrigerator for up to 2 weeks.

As seen in the May 1999 issue of *Martha Stewart Living* magazine.  
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**Martha Stewart** is the author of dozens of best-selling books on cooking, entertaining, homekeeping, gardening, weddings, and decorating. She is the host of *The Martha Stewart Show*, the Emmy-winning daily syndicated television program, and founder of Martha Stewart Living Omnimedia, which publishes several magazines, including *Martha Stewart Living*; produces *Martha Stewart Living Radio*; and provides a wealth of ideas and information on [www.marthastewart.com](http://www.marthastewart.com).





BY MARTHA STEWART



## BROWNIE-AND-PEANUT-BUTTER ICE CREAM SANDWICHES

Have you ever spooned peanut butter out of the jar while munching on a chocolate bar? Next time, try sandwiching ice cream swirled with crunchy peanut butter between slim, fudgy, indulgent chocolate brownies. You'll never go back.

### INGREDIENTS

#### Makes 3 dozen

Vegetable-oil cooking spray  
2 cups all-purpose flour  
1 1/2 teaspoons baking powder  
1 1/2 teaspoons salt  
11 ounces (2 sticks plus 6 tablespoons) unsalted butter, room temperature  
7 ounces unsweetened chocolate  
2 2/3 cups sugar  
4 large eggs  
2 teaspoons pure vanilla extract  
Peanut Butter Ice Cream  
(recipe on next page)

### DIRECTIONS

- Preheat oven to 350 degrees. Coat two 13 x 18-inch rimmed baking sheets with cooking spray, line with parchment, and spray parchment.
- Whisk flour, baking powder, and salt in a medium bowl. Melt butter and chocolate in a large heatproof bowl set over a pot of simmering water, stirring until smooth. Remove from heat, add sugar, and stir until dissolved. Stir in eggs, 1 at a time, and then stir in vanilla. Stir in flour mixture until just incorporated. (Do not overmix.)
- Divide batter between pans. Use an offset spatula to spread batter into thin, even layers. Bake, rotating pans once, until batter just begins to set, 8 to 10 minutes. (The surfaces will look dry, and testers inserted in the centers will come out wet.) Let cool completely in pans on wire racks.
- To assemble, place the flat side of a large wire rack over 1 brownie, and invert rack, brownie, and pan together. Remove pan and parchment. Repeat with remaining brownie. Place a clean rimmed baking sheet over 1 brownie, and invert pan, brownie, and rack together. Remove rack. The brownie should be in the pan, top side up.
- Spread ice cream in a smooth, even layer over brownie in pan. Align pan lengthwise with remaining brownie on rack, and use rack to quickly and carefully flip brownie onto ice cream. Remove rack. Press top brownie gently. Cover and freeze until firm, at least overnight (or up to 1 week).
- Uncover, and cut into squares. Serve immediately (or cover and freeze ice cream sandwiches overnight).

Continued on next page.

## BROWNIE-AND-PEANUT-BUTTER ICE CREAM SANDWICHES

### For the Peanut Butter Ice Cream

Makes 4 cups

2 cups heavy cream  
2 cups whole milk  
1 cup salted cocktail peanuts  
6 large egg yolks  
2/3 cup sugar  
1/4 teaspoon salt  
1/2 teaspoon pure vanilla extract  
1 cup chunky peanut butter

1. Heat cream, milk, and peanuts in a medium saucepan over medium heat until bubbles begin to form around edges. Remove from heat, cover, and let steep at room temperature for 3 hours (or refrigerate overnight).
2. Prepare an ice-water bath. Uncover cream mixture, and reheat until hot but not boiling. Whisk yolks, sugar, and salt in a large bowl. Add cream mixture in a slow, steady stream, whisking constantly until well combined. Return mixture to saucepan, and stir constantly over medium heat until thick enough to coat the back of a spoon, about 8 minutes. (Do not let the mixture come to a simmer.)
3. Strain through a fine sieve into a bowl. Discard solids. Set the bowl in the ice-water bath. Stir in vanilla, and let cool, stirring occasionally, until cold, about 20 minutes.
4. Freeze mixture in an ice cream maker according to manufacturer's directions. Transfer to a large bowl, and fold in peanut butter until ice cream is swirled. Use immediately, or freeze for up to 1 week.

As seen in the July 2008 issue of *Martha Stewart Living* magazine.  
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BY RICK BROWNE

## BLUEBERRY-RASPBERRY-STRAWBERRY LASAGNA

### INGREDIENTS

#### Serves 6 - 8

1 8-ounce package no-boil lasagna  
15 ounces ricotta cheese  
2/3 cup granulated sugar  
1 large egg  
1 cup all-purpose flour  
1 cup firmly packed brown sugar  
1 teaspoon ground cinnamon  
1/2 teaspoon ground nutmeg  
1 pinch ground cloves  
1 pinch chili powder  
1/2 cup melted butter  
1 pint raspberries  
1 pint strawberries, sliced  
1 pint blueberries  
Whipped cream, for serving

### DIRECTIONS

1. Preheat the barbecue to 350 degrees for indirect heating. Butter a 9 x 13-inch metal baking pan.
2. Bring a large pot of water to a boil and cook the noodles for 1 minute. Drain the noodles and put them into a bowl of ice water to stop the cooking. Drain them again and lay on paper towels to dry. Lay 3 noodles in the bottom of the prepared glass or metal baking pan.
3. In a mixing bowl, combine the ricotta, granulated sugar, and egg and beat until almost smooth. In a separate bowl, combine the flour, brown sugar, cinnamon, nutmeg, cloves, chili powder, and butter and mix well.
4. In a third bowl, gently fold the raspberries and sliced strawberries into the blueberries, being careful not to crush the raspberries.
5. Top the first layer of lasagna noodles with one-third of the berry mixture, one-third of the ricotta mixture, and one-third of the flour mixture. Add 2 more layers of all 3 components. Bake for 45 minutes over indirect heat. Remove the pan from the heat, let the lasagna cool, and serve with a dollop of whipped cream on each plate.

Reprinted with permission from *1,001 Best Grilling Recipes*, by Rick Browne, Agate Surrey 2011.

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Photo Credit: Rick Browne

BY RICK BROWNE

## BARBECUED ICE CREAM

I introduced this recipe to national television with a live appearance on *Live! with Regis and Kelly* in 2001. Since then, I've repeated the demonstration of this fun dish on the *Today Show*, *FOX & Friends*, *CBS Good Morning*, and many of the country's largest daytime TV stations. *People Magazine* once called me the "Godfather of Beer Butt Chicken," an accolade I love.

### INGREDIENTS

#### Serves 6 - 8

- 8-10 large egg whites
- 1 teaspoon cream of tartar
- 1 cup granulated sugar
- 1 (1 pound) large Sara Lee pound cake, thawed
- 1 (8-ounce) jar raspberry or apricot jam (or other favorite)
- 3 Klondike ice cream bars (your favorite flavor or a mix of flavors)
- 1 (8-ounce) jar chocolate-mint fudge sauce
- 1 small bunch fresh mint leaves, for garnish
- Chocolate sprinkles, for garnish

### DIRECTIONS

1. Wrap a 12-inch square, 1/2-inch thick wooden plank in 2 to 3 layers of heavy-duty aluminum foil.
2. Get a good, hot (600 to 700 degrees) fire going in a grill or smoker. If you use charcoal or briquettes in a grill, use enough to cover the bottom of the grill pan. If you use a gas grill, turn all the burners to high.
3. Using an electric mixer, whip together the egg whites, cream of tartar, and sugar into a very stiff meringue, so that when you pull the beaters away, sharp points stand up. Refrigerate the mixture until ready to use.
4. Set the foil-wrapped plank on the counter. Use a sharp, serrated knife to cut the pound cake in half horizontally, and lay one half on the foil.
5. Spread the jam on each half of the cake. Place the Klondike bars on the bottom layer of the cake, then cover it with the top layer.
6. Using a rubber spatula, completely cover the cake on all sides with meringue, being sure to spread the meringue all the way down to the foil all around the cake. If you leave any gaps between the meringue and foil, the ice cream may melt and spoil the dessert.

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## BARBECUED ICE CREAM

7. Place the plank in the center of the grill and immediately close the cover. Check it after 2 minutes, and as soon as you see the peaks of meringue turning brown, remove the dessert from the cooker.
8. Spoon a generous pool of fudge sauce on each serving plate. With an electric knife (an ordinary knife could crush the meringue and ice cream, ruining the look of the dish), cut vertical slices through the dessert, and put the slices on the plates. Garnish with the fresh mint leaves, shake chocolate sprinkles over the meringue, and serve immediately.



Photo Credit: Rick Browne

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Photo Credit: Pizza on the Grill, 100 Fasty Fire-Roasted Recipes for Pizza & More

BY ELIZABETH KARMEL

## VERY BERRY PIZZA

### INGREDIENTS

**Serves 2 - 4**

- 1 cup ricotta cheese
- 1/2 teaspoon vanilla extract
- 2 tablespoons granulated sugar
- 2 tablespoons crystallized ginger, finely chopped
- Grated zest of half lemon
- 1/4 cup uncooked grits or polenta (for rolling dough)
- 1 4-inch ball of prepared pizza dough, at room temperature
- 2 tablespoons vegetable oil, such as canola, or a nut oil such as walnut
- 1/2 pint blueberries, washed and dried
- 1/2 pint raspberries, washed and dried
- 1/2 pint strawberries, washed, dried, hulled, and sliced
- 1/4 cup of your favorite honey

**Variation:** add store-bought or home-made passion fruit puree to the ricotta cheese mixture

### DIRECTIONS

**Gas grill: preheat to high**  
**Charcoal grill: build fire**

1. For the base: Mix ricotta cheese with vanilla, sugar, ginger, and lemon zest. Reserve for topping.
2. Sprinkle work surface with grits or polenta. Place dough directly in the middle of the work surface. Gently roll or stretch out dough into a 12-inch rectangle or circle, about 1/4-inch thick. Brush both sides generously with oil and set aside. When ready to grill:

**Gas grill: reduce heat to medium**

**Charcoal grill: move all of the gray-ashed briquettes to one side**

3. Pick up the dough by the two corners closest to you. In one motion, lay it down flat—directly over the heat source—onto the cooking grate from back to front. Immediately close lid and grill for 3 minutes (no peeking!), check crust, and if necessary, continue grilling until the bottom of the crust is well marked and nicely browned.
4. Use tongs to transfer crust from grill to peel and close lid. Flip crust and grill until second side is well browned. (Since we are not melting cheese or warming any toppings, you do not need to switch to indirect heat). Remove crust from grill and immediately spread it evenly with ricotta cheese spread.
5. Let your inner artist dictate how you arrange the blueberries, raspberries and strawberry slices on top of the pizza. Finish with a generous drizzle of honey. Slice and serve immediately.

**Elizabeth Karmel** is a nationally known grilling and barbecue expert. She is the executive chef of Hill Country Barbecue Market, the award-winning Texas barbecue restaurant and live music venue in Manhattan, and the new Hill Country Chicken.

Elizabeth has written three award-winning grilling and barbecue cookbooks, including *Soaked, Slathered and Seasoned: A Complete Guide to Flavoring Food for the Grill*. She is the creator of the Grill Friends™ and Kitchen Friends™ line of cooking tools and [www.GirlsattheGrill.com](http://www.GirlsattheGrill.com).



Photo Credit: Soaked, Slathered and Seasoned: A Complete Guide to Flavoring Food for the Grill

BY ELIZABETH KARMEL

## RUM-SPIKED CARPACCIO OF PINEAPPLE WITH TOASTED COCONUT

### INGREDIENTS

Serves 4 - 8

#### Grilling Method: Direct/Medium Low Heat

1 golden pineapple, peeled, pared, and cored

1 recipe Butter-Rum Glaze (below)

1/8 cup dried unsweetened coconut, toasted

1 sprig fresh mint for garnish

### DIRECTIONS

1. Using a pineapple slicer or a knife, cut the pineapple into very thin rings and set aside. Pour the Butter-Rum Glaze into a shallow plate. Dip the pineapple slices into the glaze. Reserve the remaining glaze for serving.
2. Place the pineapple rings on a very clean cooking grate and grill for 2 to 3 minutes per side, or until marked and warmed through. Be careful not to leave them on much longer, as the pineapple burns easily.
3. Place the grilled pineapple on a plate in an overlapping circle. Brush lightly with remaining Butter-Rum Glaze and sprinkle with the toasted coconut. Serve immediately or at room temperature, garnished with the mint.

#### For the Butter-Rum Glaze:

Makes 1/2 cup

2 tablespoons unsalted butter

1/2 cup golden spiced rum, preferably Captain Morgan

1. In a small saucepan, mix the butter and rum. Set over low heat to melt the butter. Be sure to use low heat or the rum might ignite. Stir until well blended.
2. You can use warm, or let cool and transfer to a clean glass jar. The glaze will keep, tightly covered, in the refrigerator for up to 1 week. Reheat before using.

**Elizabeth Karmel** is a nationally known grilling and barbecue expert. She is the executive chef of Hill Country Barbecue Market, the award-winning Texas barbecue restaurant and live music venue in Manhattan, and the new Hill Country Chicken.

Elizabeth has written three award-winning grilling and barbecue cookbooks, including *Soaked, Slathered and Seasoned: A Complete Guide to Flavoring Food for the Grill*. She is the creator of the Grill Friends™ and Kitchen Friends™ line of cooking tools and [www.GirlsattheGrill.com](http://www.GirlsattheGrill.com).

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BY MIKE MILLS

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## MIKE MILLS' BANANA PUDDING PARFAIT

Banana pudding is a traditional North Carolina barbecue dessert.  
Traditionally made in a 13 x 9-inch pan, we serve them in Mason jars for a pleasing presentation.

### INGREDIENTS

#### Makes 8 Parfaits

Custard (recipe follows)

Whipped Cream (recipe follows)

1 box (12 ounces) vanilla wafers

4 medium bananas, sliced into 1/8 to 1/4-inch rounds

### DIRECTIONS

- Assemble the banana pudding parfaits: In pint-sized wide mouth Mason jars, layer an inch of pudding, banana slices, vanilla wafers, and 1/2 inch of whipped cream. Repeat until the jar is full. Top with a dollop of whipped cream and garnish with a vanilla wafer.

**Variation:** If you'd prefer, layer the bananas and vanilla wafers in a 13 x 9-inch pan and pour the custard over. Cool and then top with meringue and bake it to brown the meringue. (Recipe on next page.)

Continued on next page.

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## MIKE MILLS' BANANA PUDDING PARFAIT

### For the Custard

3 cups sugar  
1/2 cup cornstarch  
5 cups milk  
8 large egg yolks  
2 teaspoons vanilla extract  
1/4 teaspoon finely ground kosher salt

1. Fill the bottom of a large, wide double boiler with a couple inches of water and set it on the stove.
2. Combine the sugar, cornstarch, milk and egg yolks in a large stainless steel bowl or the top of the double boiler. Whisk thoroughly to dissolve the sugar and cornstarch completely.
3. Set the bowl onto the pot of water on the stove and check to make sure the water doesn't touch the bottom of the bowl.
4. Turn on the heat. Don't boil the custard, but do bring the water in the lower pot to a slight perk. Cook the custard, whisking constantly, until thickened. It should stick and cling to the whisk when it's done.
5. Remove from the heat and add the vanilla and salt.

### For the Whipped Cream

1 cup heavy cream  
1/4 cup sugar  
1 teaspoon vanilla extract

1. Make the whipped cream: Use a mixer to beat the heavy cream in a large bowl on high speed until almost stiff.
2. Gradually add the sugar and vanilla and continue beating until the cream holds stiff peaks.
3. Using a rubber spatula spread the whipped cream over the top of the pudding.

### For the Meringue

8 egg whites  
1 cup sugar  
1 teaspoon cream of tartar

1. Use a mixer to beat the egg whites in a cool, squeaky-clean metal or glass bowl on high speed until frothy.
2. Gradually add the sugar and continue beating until combined.
3. Add the cream of tartar and beat until the whites have tripled in volume and form stiff peaks.
4. Using a rubber spatula, spread the meringue over the top of the pudding. Bake for 10 to 15 minutes or until the meringue is slightly browned. Serves 10 to 12 if made in a 9 x 13-inch pan.

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**Mike Mills**, affectionately known as "The Legend", in the world of barbecue, presides over the pits at his seven nationally acclaimed barbecue restaurants — four 17th Street Bar & Grill restaurants in Southern Illinois and three Memphis Championship Barbecue restaurants in Las Vegas. Mike is also a partner in Blue Smoke restaurant in New York City. He is the author of *Peace, Love, and Barbecue*, was honored with the Pioneer of Barbecue award at the Jack Daniel's World Invitational Barbecue Cooking Contest and inducted into the Barbecue Hall of Fame.



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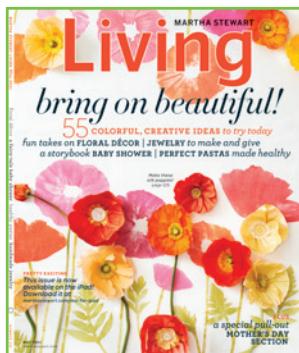




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