How To Get The Most Out Of Your MHP Gas Grill

It’s Easy and Foods Taste Better.

MHP Outdoor Grills
First in Outdoor Gas Grills
mhpgrills.com
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**IMPORTANT ...SAFETY FIRST FOR SAFETY’S SAKE**

In grilling with the MHP Gas Grill, as with any kind of barbecuing, safety is an important consideration. Read and observe the IMPORTANT SAFEGUARDS found in your OWNER’S MANUAL packed with this grill. Observe these precautions to ensure a happy ending to all of your cookout adventures.

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Dear Customer,

It seems just yesterday when we invented and marketed the World’s First Outdoor Gas Grill. At the time most of us considered the gas grill an expensive novelty for the rich.

But times have changed. The gas grill generation is here and millions of American backyards, just like yours, are switching from charcoal to this convenient, time and energy saving discovery. Today it’s a necessity.

Like anything new, it takes a moment or two to get acquainted. In the years to come, your MHP Gas Grill will reward you, your family and friends with endless good eating in a fraction of the time.

It’s easy...not complicated. In the beginning all you need to know are a few basic techniques.

This book consists of vital grilling basics plus a great number of pages loaded with cooking ideas. We’ve found that once people learn the basics, they usually want more information and ideas for wider variety of gas grilling foods and meals.

All of the recipes in this book have suggested cooking times. These times are only guidelines, as personal taste and weather conditions differ greatly. We know you’ll enjoy many of these recipes, and will use them as a guide when creating your own favorites to outdoor cooking.

On final note. Now you can enjoy great outdoor flavor year-round. Your MHP Gas Grill offers the luxury of outdoor cooking in any kind of weather...anytime of the year...for every meal.

Enjoy:

Grill Division
Modern Home Products Corporation

A Family Owned and Operated USA Company
Questions and Answers

There is really no mystery to gas grill cooking. The best of two worlds are combined in the use of a gas grill, the flavor of charcoal cooking and the convenience and heat control of your kitchen oven.

Let's look at some of the most commonly asked questions about gas grill cooking:

Can I Get That Charcoal Flavor?
The fact is that charcoal does not flavor your outdoor meal, but is only a heat source. The MHP Gas Grill utilizes a special porcelain briquette above the exclusive patented burner that heats up fast and spreads the heat evenly. The great backyard taste that comes with barbecue cooking is caused by meat drippings falling on the heat source where they are vaporized and rise to add smoke flavor to the food.

What Control Setting Should I Use?
The greatest cause of gas grill cooking failures is excess heat. Understanding the three basic heat settings will help you find the precise heat you need. With experience grilling will become easier.

**HIGH**—Is used primarily for preheating and cleaning. It may also be used for quick searing of meats, such as steaks and chops.

**MEDIUM**—For broiling or quick cooking foods. Also use MEDIUM for searing foods that have been cooked at LOW, for more of a smoke flavor.
LOW—Most foods should be cooked at LOW. Even thick steaks, which have been seared on both sides at HIGH, will finish with better texture and more juices at LOW. All roasts, poultry, rotisserie and smoke cooking should be at LOW.

Do I Cook With The Lid Open Or Closed?
Like your kitchen oven, the MHP Gas Grill is designed to cook with the lid closed, except for quick searing. Cooking with the lid closed helps food retain natural juices, enhances flavor and keeps flare-ups to a minimum. Also, heat is reflected from the lid, and meat cooks not only from below, but, evenly on all sides from circulating hot air, (similar to convection oven) for faster, more fuel efficient cooking.

Can I Cook More Than One Thing At A Time?
You can prepare entire meals in the MHP Gas Grill…and you'll love it even more. Baked potatoes, corn-on-the-cob, stuffed tomatoes, peppers, squash, vegetables, garlic bread, baked apples, pies...grill them on the warming rack or alongside the meat for complete meals.

When And How Do I Use A Meat Thermometer?
Use an oven-safe meat thermometer when cooking large pieces of meat, poultry and game to determine when cooked thoroughly. The thermometer should be inserted into the thickest part of the meat. For accurate temperature reading, the tip of the thermometer should not touch fat layers, bone or gristle, or if using the rotisserie, the spit rod. The chart below will provide you with approximate temperatures for the degree of doneness for the different kinds of meats.

<table>
<thead>
<tr>
<th>Category</th>
<th>Food</th>
<th>Temperature (°F)</th>
<th>Rest Time*</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ground Meat &amp;</td>
<td>Beef, Pork, Veal, Lamb,</td>
<td>160</td>
<td>None</td>
</tr>
<tr>
<td>Meat Mixtures</td>
<td>Turkey, Chicken</td>
<td>165</td>
<td>None</td>
</tr>
<tr>
<td>Fresh Beef, Veal Lamb</td>
<td>Steaks, Roast</td>
<td>145</td>
<td>3 minutes</td>
</tr>
<tr>
<td></td>
<td>Chops</td>
<td>145</td>
<td>3 minutes</td>
</tr>
<tr>
<td>Poultry</td>
<td>Chicken &amp; Turkey, Whole</td>
<td>165</td>
<td>None</td>
</tr>
<tr>
<td></td>
<td>Poultry Breasts, Roasts</td>
<td>165</td>
<td>None</td>
</tr>
<tr>
<td></td>
<td>Poultry Thighs, Legs, Wings</td>
<td>165</td>
<td>None</td>
</tr>
<tr>
<td></td>
<td>Duck &amp; Goose</td>
<td>165</td>
<td>None</td>
</tr>
<tr>
<td></td>
<td>Stuffing (cooked alone or in Bird)</td>
<td>165</td>
<td>None</td>
</tr>
<tr>
<td>Pork and Ham</td>
<td>Fresh Pork</td>
<td>145</td>
<td>3 minutes</td>
</tr>
<tr>
<td></td>
<td>Fresh Ham (raw)</td>
<td>145</td>
<td>3 minutes</td>
</tr>
<tr>
<td></td>
<td>Precoked Ham (to reheat)</td>
<td>140</td>
<td>None</td>
</tr>
<tr>
<td>Sausage</td>
<td>Fresh Bratwurst, Italian &amp; Polish Eggs</td>
<td>170</td>
<td>None</td>
</tr>
<tr>
<td></td>
<td>Eggs............Cook Until Yolk and Whites Are Firm</td>
<td>160</td>
<td>None</td>
</tr>
<tr>
<td>Eggs &amp; Egg Dishes</td>
<td>Egg Dishes</td>
<td>145 (Cook Until Flesh is Opaque And Separates easily With a Fork)</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Shrimp, Lobster, and Crabs</td>
<td>(Cook Until Flesh is Pearly And Opaque)</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Clams, Oysters, and Mussels</td>
<td>(Cook Until Shells Open During Cooking)</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Cook Until</td>
<td></td>
<td></td>
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<tr>
<td></td>
<td>Scallops</td>
<td>(Cook Until Scallops Turn Milky White or Opaque and Firm)</td>
<td></td>
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</tbody>
</table>

*After you remove meat from the grill, allow it to rest for the specified amount of time. During the rest time, its temperature remains constant or continues to rise, which destroys harmful bacteria.
What Utensils Should I Use?
Always use long wooden-handle forks, spatulas or tongs, designed especially for outdoor cooking when testing or turning food in your grill. Keep hot pads or a mitt handy for removing food from cooking grids. For juicer, more flavorful meats, use tongs when handling and turning. Piercing the meat with a fork allows juices to escape.

Can I Use Aluminum Foil?
Aluminum foil is probably the most convenient accessory of all. Foil can be used to cook food on or in. It also serves as a drip pan and heat deflector. Vegetables cook best when wrapped in foil. Foil holds in natural liquids, and foods cook moist and tender. Delicate foods such as fish fillets and seafood may be cooked on foil placed directly on the cooking grid. When spit-cooking foods of uneven shape, smaller parts that may cook too fast, may be wrapped in foil.
Foil is also great to use in cleaning the grill. For stubborn grease or sauce build-up that is not removed during your normal cleaning process. Simply place a sheet of aluminum foil covering the Flavor Master briquettes. With the lid open, turn the control to HIGH and ignite. Close lid. After about 30 minutes the residue will be reduced to a white powder, which is easily brushed or wiped off after the grill has cooled.

When Should I Use Seasoning and Sauces?
Sauces and marinades add a special tasty treat when grilled. Marinades are popular because they turn less expensive cuts of meat into tasty entrees. Large items such as roasts should be marinated at least 8 hours or overnight. Fish, poultry and ribs may be marinated successfully in an hour. Food in the marinade should be turned occasionally and kept cool under refrigeration.
Sugar based glazes and sauces will burn faster and should be brushed on during final stages of cooking or used as a table sauce.
Rubbing food with spices or your favorite dry rub prior to grilling is a trouble-free, fat-free way to add flavor to your meat. Grilling transforms the rub into a crunchy brown crust that seals in the juices and enhances the flavors of the food underneath. Be generous with your rub, applying it with a hearty, but not heavy, hand, and coat the entire surface. Rub it into the food a little so it will adhere, then cover and refrigerate for 15 minutes to 2 hours. Salt, which tends to dry out foods, is best added after cooking.

Can I Cook Frozen Food?
For best results, thaw all meat in the refrigerator. This allows for juicier, more flavorful meats. However, steaks may have very good results if frozen. Just remember to allow more cooking time. The microwave oven provides an alternative for thawing your meat, although it is our least recommended method. Fish and vegetables can be successfully grilled frozen.

How Economical Is A Gas Grill?
You will save on your utility bill using a gas grill instead of conventional oven or charcoal cooking. In the summer, you will save on air conditioning by not using your oven. There will be fewer dishes to wash and no charcoal or starter fluid to buy. Charcoal grilling costs 30 times more than natural gas and 10 times more than propane gas to cook an average meal.

Handling Food Safely
Always thaw your frozen products in the refrigerator. Never thaw at room temperature. Do not use the same cutting board or platter for raw meats and cooked meats. Wash hands, utensils, cutting boards and counters that contact raw food. Cook meats to the proper degree of doneness: never serve ground meats rare or raw. Do not allow cooked meats to stand at room temperature. Always refrigerate leftovers immediately.
More versatile than your kitchen oven...your MHP Gas Grill roasts, sears, broils, spit-roasts, bakes, steams and smokes. Each cooking technique will result in a distinctive flavor for entertaining friends or a welcomed treat for a family meal.

**Direct**—For grilling/searing steaks, chops, burgers, frankfurters, sausages, fish fillets, chicken parts or shish-ka-bobs. Your MHP Gas Grill is designed to cook with the lid closed, except for quick searing or more of a char flavor. Close lid to finish grilling, retaining natural juices and preventing flare-ups.

**Indirect (use one side of burner)** - For roasts, ribs, ham, whole chicken, turkey, game or whole fish. To use the indirect heat method, turn on one side of burner, then place food on the cooking grid over the side of burner that’s not lit.

**Indirect (use of water pan)** - An aluminum foil pan is centered on the briquettes to moderate the temperature and to add moisture and flavor. Fill the pan with water or other ingredients, (add to water; wine, apple juice, orange juice, herbs, spices, etc). The cooking juices from the food drops into the water pan creating a savory water vapor from which the foods absorbs flavor and moisture.

**Pan Roasting**— For large cuts of meat, pot roast, turkey, whole chickens, duckling, game or ham cooked in natural juices or seasoning. Place aluminum foil drip pan or shallow metal baking/roasting pan on top of cooking grid. For extra flavor, add your favorite vegetables or some wine or fruit juice or garlic, onions to the drip pan. Use liquid to baste or gravy.

**Smoke (addition of wood chips or chunks)** - Ordinary meat, whole fish, poultry and game becomes a taste sensation when smoked. Using the water pan technique and your favorite wood soaked in water for several hours or overnight. Place chips in the aluminum foil, poke a couple of small holes in the pack. Place holes side up directly on briquettes along side of water pan. MHP also sells a smoker box for your convenience.

**Rotisserie**—Poultry, lamb, beef and pork tastes more of themselves when spit-roasted. Meat is rotated over the heat keeping it constantly bathed in its own juices, insuring that all sides become done at one time. A drip pan can be used to collect the drippings for basting or gravy.
WHATEVER THE OCCASION YOU’RE BETTER OFF BARBECUING

From backyard brunches to birthday parties, from family reunions to holiday get-togethers, the occasion will be enhanced by the tempting aroma and delightful flavor of foods cooking on your MHP Gas Grill. Summer barbecues can’t be beat. But there is no simpler, more relaxed, just-plain-fun way to feed family or friends any time of day and any time of year than to fire up your MHP Gas Grill and cook the entire meal on the grill. To spark your imagination and start you on the road to creative gas grill cooking, we offer these Holiday Favorite suggestions:

**BBQer CHOICE PEACHY EASTER HAM**
3 to 5 pound boneless ham, tied
1/2 cup peach jam
1 Tbs. lemon juice
1/2 tsp. ground cloves
Place ham on rotisserie spit rod, balance and secure. Cook 1 hour at LOW. Mix jam, lemon juice and cloves. Spread ham with mixture and continue cooking about 45 min. more, or until thermometer reads 145° and the surface of ham is well glazed. Let rest 3 min. Serve with grilled peaches: use fresh or canned peach halves. Brush with butter, sprinkle with cinnamon or nutmeg. Serves 6 to 8.

**GLAZED CARROTS**
Pare and parboil 24 tender, young carrots. Place 4 carrots on each of 6 large squares of aluminum foil. Add 1 Tbs. butter and 1 Tbs. maple-blended syrup to each. Bring edges of foil together, twist to close tightly. Cook at LOW 20 min. Serves 6

**JULY 4th MEMPHIS SYLE BBQ PORK SHOULDER**
1 whole pork shoulder (about 8 pounds, bone-in)
2 cups apple cider vinegar
1/4 cup cayenne pepper sauce
1 Tbs. red pepper flakes (optional)
5 to 6 handful hickory wood chips, soaked in water overnight.
Mix vinegar, pepper sauce and red pepper flakes. Place shoulder on cooking grid over the water pan. Insert a meat thermometer in the thickest portion of the shoulder and cook slowly 6 to 8 hours. Baste often and add wood chips and/or water as needed. The meat should be cooked until it is just about ready to fall apart or to 145-150 on meat thermometer. Remove from the grill and allow the meat to cool just long enough to handle. Tear it up into shreds and serve with barbecue sauce of your choice on hamburger buns or as an entrée. A salad or coleslaw is a must with this, along with grilled tomatoes and scalloped potatoes.
BBQer CHOICE THANKSGIVING TURKEY WITH HERB STUFFING
12 pound turkey
12 oz. package herb seasoned stuffing mix
1 cup chopped onion
1 cup chopped celery
2 Tbs. butter
3 eggs beaten
1/2 cup chicken broth (or more)
4 to 5 handfuls wet wood chips (optional)

Sauté onion and celery in butter. Mix with stuffing. Add eggs and bouillon to moisten. Wash turkey. Pack stuffing loosely into cavity. Place turkey on cooking grid over water pan. Insert thermometer into turkey thigh keeping it away from the bone. Place wet wood chips in a MHP smoke box or foil pouch on briquettes, adding additional chips as needed for a smokier flavor. Maintain water in aluminum pan. Cook on LOW for 5-6 hours or until thermometer reads 165° F. Serves 10 to 12.

KOZIOL GREEN BEANS AND MUSHROOMS
1 package (12 ounces) frozen French-cut green beans
2 Tbs. butter
1/4 cup fresh mushrooms, sliced (or 1 small can)
1/2 tsp. salt
1/4 tsp. pepper
1 to Tbs. green onion, chopped

Combine ingredients and enclose in heavy-duty foil. Place on grill. Cook at LOW 30 min., turning 2 to 3 times during cooking. Serves 4.

BBQer CHOICE CHRISTMAS GOOSE
1 dressed goose with skin
1 cup dry red wine
1 cup Hearty Burgundy

Water to cover
1 onion sliced
Seasoned salt
Wood chips (optional)

Place goose in a large bowl, cover with wine, Burgundy and water. Add onion slices to the marinade. Cover and place in refrigerator overnight. Remove the goose from the marinade and wipe dry with paper towel. Sprinkle with an ample amount of seasoned salt. Place marinade in water pan. Place goose on cooking grid above water pan and cook 4 to 5 hours (or until internal temperature reaches 165°) at LOW.

ASPARAGUS WITH LEMON BUTTER
1 package frozen or fresh asparagus spears
2 Tbs. lemon juice
3 Tbs. butter
Salt and pepper to taste

Place asparagus on heavy-duty aluminum foil cut large enough to fold. Place butter, salt, pepper and lemon juice over asparagus. Seal and place packet on grill. Cook at LOW 20 to 30 min. turning often. Serves 4.
**Sauces and Marinades**

**BASIC SAUCE**
3/4 cup olive oil 1/2 cup soy sauce
2 Tbs. Worcestershire sauce 1 Tbs. dry mustard
1 tsp. course pepper 1/4 cup wine vinegar
1 tsp. dried parsley flakes 2 cloves garlic, crushed
1/4 cup lemon juice
Combine all ingredients and mix well. Store in refrigerator until read to use. Yields 1 1/4 cups.

**BBQer CHOICE POULTRY MARINADE**
1/2 cup olive oil 1/3 cup dry white wine
1/4 cup white wine vinegar 1 clove garlic, crushed
1 tsp. dry mustard 1/2 tsp. poultry seasoning
1/2 tsp. celery salt 1 tsp. salt
1/4 tsp. black pepper
Combine ingredients together in a jar and shake. Pour over poultry. Let stand covered in the refrigerator 3 hours or more, turning several times. Brush pieces with marinade when turning on the grill or every 20 min. on a rotisserie.

**LAMB BASTING SAUCE**
3/4 cup dry white wine or sherry 1/4 cup oil
1/4 cup wine vinegar 2 cloves garlic, minced
1/4 cup chopped parsley 1/2 tsp. oregano
1/2 tsp. basil 1 1/2 tsp. salt
1/2 tsp. coarse ground pepper
Shake ingredients together in a jar. Baste lamb with sauce throughout entire cooking period.

**TEXAS BARBECUE SAUCE**
1 cup chili sauce 1 cup ketchup
1/4 cup Worcestershire sauce 1 tsp. chili powder
1/4 tsp. hot sauce 1 tsp. mustard
1 tsp. salt 1 tsp. pepper
1/4 cup wine vinegar 1/2 cup lemon juice
4 Tbs. honey 1/2 cup water
Combine ingredients in a saucepan. Bring to a boil. Cool. This sauce may be used as a basting for ribs, steaks, and poultry during the last few minutes of cooking. It is best served as a table sauce. If the sauce is too thick, thin with additional water. Sauce will keep several weeks if refrigerated.

**MUSHROOM STEAK SAUCE**
1 can (4 oz) sliced mushrooms drained 2/3 cups beef broth
1/4 tsp. hot sauce 1/2 tsp. onion salt
1 tsp. soy sauce 1/4 cup dry vermouth
1 1/2 tsp. cornstarch
Combine all ingredients except mushrooms in a saucepan. Bring to a boil, stirring constantly. Add mushrooms. Cook 5 min. longer, stirring often. Spoon over hot steaks.
MEXICAN BARBECUE PORK SAUCE
1/2 cup olive oil 1 onion, chopped
1 garlic clove, crushed 1/4 cup water
1/2 Tbs. salt 2 large tomatoes, cut-up
2 Tbs. chili powder 1/4 cup water
1 chili pepper, crushed, or cayenne pepper
Heat 1 Tbs. olive oil. Add onion and slowly fry until lightly browned. Add garlic, chili, salt, and tomatoes and simmer until thickened. Add remaining ingredients and cook 5-8 min. stirring constantly. Baste pork during cooking period.

SWEET AND SOUR BASTING SAUCE
1 cup crushed pineapple, undrained 2/3 cup white wine or chicken broth
2 Tbs. white wine vinegar 2 Tbs. olive oil
2 Tbs. soy sauce 1 tsp. lemon juice
1 clove garlic, crushed 1/2 tsp. dry mustard
2 Tbs. brown sugar 2 Tbs. onion, chopped
Combine ingredients in a saucepan and simmer 10 to 15 min. Brush over fish, steaks, poultry, lamb, pork or ribs during cooking.

DOWN SOUTH BARBECUE SAUCE
1 cup cider or red wine vinegar 1 clove garlic, crushed
1 Tbs. grated fresh ginger 1 cup brown sugar
1 Tbs. dry mustard 1 lemon, thinly slice and seeded
1 1/4 cups ketchup 3 Tbs. butter
5 Tbs. Worcestershire sauce 1 Tbs. lemon juice
Combine the vinegar, grated ginger, mustard, ketchup, Worcestershire sauce, garlic, brown sugar, and lemon slices in a stainless steel or enamel saucepan. Bring to boil, reduce the heat, and simmer 15 min. Add the butter, lemon juice and simmer 2 min. longer. Salt to taste. Strain and store in a covered jar in the refrigerator.

BBQer CHOICE SIMPLE BARBECUE SAUCE
4 cups ketchup 1 cup mustard
1 stick margarine 1/2 box brown sugar
1 Tbs. steak sauce
Combine all ingredients in saucepan and simmer until margarine has melted. Stirring constantly. Sauce will keep several weeks if refrigerated.

BASIC MEAT MARINADE I
3/4 cup wine 2/3 cup soy sauce
1/4 cup oil 3 Tbs. sherry
1/4 cup chopped onion 1 clove garlic, crushed
1 Tbs. Worcestershire sauce 2 Tbs. packed brown sugar

BASIC MEAT MARINADE II

FISH MARINADE I
Juice of 3 large fresh limes
2 Tbs. soy sauce
1 clove garlic, minced

FISH MARINADE II
Juice of 1/2 orange
Juice of 1/2 lemon
1 clove garlic, minced
For most of us, it’s the meat that makes the meal, whether it’s a succulent roast or a sizzling steak, a rack of lamb, or even the good old American standby, hamburgers. Successful meat grilling begins in the market, and the key to it is recognizing good-quality meat. Here are some things to look for:

**Color**—firmness, texture and color of the lean portion affects the quality of meat. The lean portion should be a bright red.

**Marbling**—flecks of fat with the lean portion is an important factor affecting quality in meat. It enhances palatability by increasing juiciness, flavor, and tenderness.

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**FLAVOR MASTER STEAK**

2 cups sliced onion
1 cup white wine
1/2 cup vegetable or olive oil
1/4 cup cider vinegar
1 Tbs. dried tarragon, crumbled
1/4 tsp. pepper
4 to 5 pounds chuck steak

Combine onions, wine, oil, vinegar, tarragon and pepper. Mix well. Place steak in shallow stainless steel or enameled pan. Add marinade. Cover. Let stand in refrigerator several hours, turning occasionally. Place meat on oiled cooking grid. Cook at LOW about 12 min. on each side for rare. 13 to 15 min. for medium. **Makes 6 servings.**

**LEMON CHUCK STEAK**

1 beef chuck steak cut 1 1/2 inches thick (about 4 pounds)
1 tsp. grated lemon peel
2/3 cup lemon juice
1/3 cup salad oil
1/4 tsp. pepper
1 tsp. Worcestershire sauce
1 tsp. prepared mustard
2 green onion tops, chopped

Score fat edges of meat. Place in shallow dish. Combine ingredients; pour over steak. Let stand up to 6 hours in refrigerator, turning steak several times. Remove steak from marinade and remove excess moisture. Cook at LOW about 12 min. each side for rare or 15 min. each side for medium. Brush occasionally with marinade. **Makes 6 to 8 servings.**

**MINUTE STEAK**

4 minute steaks (1/4 to 1/2 inches thick)
1/2 cup butter or margarine, melted
1 Tbs. lemon juice
2 Tbs. parsley, minced
1 Tbs. chives, minced

Mix the butter, lemon juice, parsley and chives together and coat steaks. Place on grill. Cook at HIGH 3 min. on each side, brushing frequently with butter mixture. Serve at once on toasted buns. **Serves 4**
**TERIYAKI STEAK**

2 pounds flank steak or top round  
1/4 cup green onions, chopped  
1/2 cup dry red wine  
1 cup beef broth  
1/3 cup soy sauce  
1 clove garlic, crushed  
3 Tbs. lemon or lime juice  
2 Tbs. honey  
1/4 tsp. ground ginger

Slice meat into 1 inch strips, cutting across the grain. Layer meat strips and green onions in a bowl. Mix remaining ingredients and pour over meat. Marinate overnight, refrigerated. Drain meat and reserve marinade. Thread meat on skewers and cook at LOW 8 to 10 min. per side, or to desired doneness, baste during cooking. **Serves 4.**

**FLAVOR MASTER TIP ROAST**

5 pounds sirloin tip roast  
4 cloves garlic, crushed  
1/2 tsp. dried thyme leaves  
2 Tbs. dried parsley, crushed  
1 tsp. dried rosemary leaves, crushed  
1/4 tsp. ground pepper

In a small bowl combine garlic, thyme, parsley, rosemary and pepper. Cut about 20 slits in roast 2 inches deep and 1 1/2 inch long. Stuff a small amount of mixture into each slit. For a stronger flavor, cover and refrigerate for about 8 hours. Prepare grill for rotisserie use. Center a drip pan above the briquettes. Place meat on spit rod and secure. Rotiss at LOW until internal temperature is 145° F (approx. 1 1/4 to 1 1/2 hours, remove and let rest 3 min.). **Serves 6 to 8.**

**BBQer CHOICE SHISH-KABOB**

1/2 pound of sirloin per person  
3 carrots cut in 1 inch pieces  
12 cherry tomatoes  
1 can small onions, drained  
1 bell pepper, cut in 1 1/2 inch pieces  
2 potatoes, cut in 1 inch cubes

Alternate meat and vegetables on skewers. Cook at LOW basting with your favorite sauce. Allow 30 to 40 minutes cooking time. **Serves 6 to 8.**

**FLAVOR MASTER CHOPPED STEAK**

2 pounds lean ground sirloin  
1 tsp. garlic powder  
1/2 cup soy sauce  
1 tsp. coarse ground pepper  
1 cup Burgundy or dry red wine  
1 Tbs. parsley, finely chopped  
1 tsp. celery salt  
1 Tbs. green onion, finely chopped

Form meat into 6 patties and place in deep dish. Combine ingredients and pour over patties. Marinate 2 to 3 hours in refrigerator, turning occasionally. Cook at MEDIUM 5 to 7 min. per side, or to desired doneness. Baste with marinade during cooking. **Serves 6.**
**Meat Recipes**

**BBQer CHOICE MEAL SIZE BURGER**
4 pounds ground beef   2 Tbs. grated onion
2 Tbs. bottled steak sauce   8 slices, American or Provolone cheese
2 tsp. salt         Tomato slices
1 tsp. pepper       8 hamburger buns
Combine meat, sauce, salt, pepper and onion. Shape into 8 thick patties. Cook at MEDIUM 7 min. per side for medium or 10 min. per side for well-done. Place slice of cheese on top side of each bun and cook until cheese as melted. Serve with tomato slices. *Serves 8.*

**BBQer CHOICE ROTISSERIE EYE OF ROUND**
1 beef eye of round (3 1/2 to 4 pounds)   2 Tbs. oil
1/3 tsp. pepper    1/4 tsp. thyme
Wine Sauce (see recipe below)
Rub meat with oil an seasoning. Place meat on spit rod and cook at LOW 1 hour. Baste with Wine sauce and cook 30 min. longer. Check meat for doneness with a thermometer. 145° F for medium rare, 160° F for well done and 170° F for well done. *Serves 5 to 6.*

**WINE SAUCE**
1 cup olive or cooking oil 1 cup dry red wine
2 cloves garlic, crushed 1/2 tsp. thyme
1/4 cup parsley, minced 1/2 tsp. rosemary
1/2 tsp. coarse ground pepper
Combine and shake ingredients together in a jar. Allow mixture to stand at least 1 hour before using. Marinate meat at least 3 hours in refrigerator before cooking. Use remaining liquid for basting during cooking.

**SPIT LEG OF LAMB**
1 leg of lamb, (4 to 6 pounds boned and rolled)
1/2 tsp. pepper
1 tsp. salt
1 clove garlic, thinly sliced
1 Lamb Basting Sauce (see recipe page 10)
Rub lamb with salt and pepper. With sharp knife, cut small slashes in meat and insert garlic slice. Secure lamb on rotisserie spit rod, checking for even balance. Cook at LOW 1 hour, open lid and brush meat with Lamb Basting Sauce. Continue to cook for 1 to 2 hours longer, basting every 30 min. Check doneness with a thermometer (145° F). Let rest for at least 3 minutes before carving. *Serves 6.*

**FLAVOR MASTER LAMB CHOPS**
6 thick lamb chops 1 cup dry vermouth
1 cup cooking oil 1 TBS. lemon juice
1 medium onion, chopped 2 cloves garlic, minced
1 tsp. tarragon 1 tsp. sweet basil
1 tsp. seasoned pepper
Mix together seasoned ingredients. Place lamb chops in a dish and pour sauce over all. Let marinate in refrigerator for at least 4 hours, turning chops every 1/2 hour. Cook at MEDIUM 5 min. per side. Open lid and brush with marinade, cook at LOW until desired doneness. *Serves 4 to 6.*
BBQer CHOICE PEANUT BUTTERED PORK
5 to 6 pounds boned pork loin
1/2 cup orange juice
1 clove garlic, crushed
2 Tbs. olive oil
1/4 cup creamy peanut butter
Tie pork loin at 1 1/2 inch intervals with fat sides out. Balance roast on rotisserie spit rod and secure with forks, insert thermometer. Season with pepper. Turn on motor and cook at LOW approx. 2 hours until the thermometer reads 145° F.
Combine orange juice, peanut butter, garlic, and oil, mix well. Brush the sauce on roast and continue cooking and basting 15 min. longer. Let loin rest for 3 min. before carving. Serves 8.

FLAVOR MASTER GLAZED SPARERIBS
4 to 5 pounds meaty spareribs, cut-up
1 can (8 oz) tomato sauce
1/2 cup sherry
1/2 cup honey
2 Tbs. wine vinegar
1 clove garlic, minced
2 Tbs. onion, minced
1/4 tsp. Worcestershire sauce
Place ribs in a shallow baking dish. Cover with waxed paper. Place ribs in microwave and cook at HIGH 10 min. Combine remaining ingredients in a small bowl. Place ribs on grill and cook at LOW 15 to 20 min., basting frequently with sauce. Serves 4.

GEORGIA PEACHY HAM
3 to 5 pounds boneless ham, tied
1/2 cup peach jam
1 Tbs. lemon juice
1/2 tsp. ground cloves
Place ham on rotisserie spit rod, balance and secure. Cook 1 hour at LOW. Mix jam, lemon juice and cloves. Spread ham with mixture and continue cooking about 45 min. more or until the thermometer reads 145° F and the surface of the ham is well glazed. Let rest 3 min. before carving. Serves 6 to 8.

ROSY HAM SLICE
1/2 cup extra hot ketchup
1/2 cup orange marmalade
2 Tbs. finely chopped onion
2 Tbs. salad oil
1 Tbs. lemon juice
1 1/2 tsp. dry mustard
1 1-inch slice fully cooked ham (1 1/2 pounds)
Combine all ingredients except ham slice. Place ham slice on grill and cook at LOW for 7 min. each side. Brush with sauce and cook 7 min. more, baste once more. Heat remaining sauce, serve with ham. Serves 5 to 6.
All poultry is best cooked at LOW. A meat thermometer should be used to determine doneness in large birds. Smaller pieces are done when no pink juices appear when the flesh is pricked, and in large birds, when the leg joints turn loosely in their socket.

**MHP SWEET AND SPICY CHICKEN**
1/2 cup apricot preserves
2 Tbs. onion, chopped
1 Tbs. brown sugar
1/4 cup French dressing
2 Tbs. lemon juice
1/4 tsp. pepper
6 chicken breasts, boneless, skinless
Combine all ingredients except chicken in a bowl. Cook chicken at LOW 35 to 45 min. turning frequently. Brush with sauce during last 15 to 20 min. of cooking. Reserve remaining sauce for table dipping. *Serves 4 to 6.*

**BBQer CHOICE CHICKEN**
3 broiler/fryers (2 1/4 to 2 1/3 pounds each) split
1/4 cup melted butter or margarine
1 Tbs. bottled steak sauce
1/4 cup undiluted frozen orange juice concentrate
1/4 cup ketchup
Wipe chickens with damp cloth. Brush with melted butter. Place halves, cut side down, on grill. Cook at LOW 10 min. on each side. Combine ingredients in a small bowl and stir until well blended and smooth. Brush chicken halves generously with sauce. Continue cooking for 5 min. on each side or until chickens are tender. *Serves 6.*

**MEXICAN CHICKEN BAKE**
2 cups cooked chicken, cut-up
1 can (8 oz) whole tomatoes
2 Tbs. onion, chopped
2 Tbs. canned chopped green chilies
1/2 tsp. ground cumin
1 cup dairy sour cream
3/4 cup cheddar cheese, shredded
1 cup Monterey Jack cheese, shredded
1 egg
2 1/2 cups corn chips
1/4 cup cheddar cheese
Combine chicken, tomatoes, onion, chilies and cumin in small mixing bowl. Mix well. Combine sour cream, 3/4 cup cheddar cheese, Monterey Jack cheese, and egg. Grease 2 quart oven safe casserole. Spread half the corn chips in dish. Layer with half the chicken mixture and half the sour cream mixture. Repeat chicken and sour cream layers. Top with remaining corn chips and 1/4 cup cheddar cheese. Cook using INDIRECT METHOD (one side of the burner) at MEDIUM for 1 hour. *Serves 4 to 6.*
TARRAGON CHICKEN
2 chickens—halved
1/4 tsp. pepper
1/4 cup butter or margarine, melted
1 tsp. tarragon
1 cup dry white wine
1 cup heavy cream
In a saucepan combine pepper, butter, tarragon and wine and heat on rill or side burner. Place chickens on grill and cook at LOW 45 min. or until done, brushing frequently with marinade. Strain remaining marinade into cream and heat. Do not boil. Serve as a table sauce. Serves 4.

ORANGE GLAZED CORNISH HENS
3 Cornish hens, thawed, giblets removed
2/3 cup orange marinade
1 tsp. dried tarragon leaves
3/4 tsp. onion salt
Combine marinade, tarragon and onion salt in small bowl. Mix well. Prepare grill for rotisserie use. Tie legs and wings close to the body of each hen. Secure hens on rotisserie spit rod, check balance. Cook at MEDIUM for 1 hour or until thermometer reads 165° F. Brush again before serving or use as a table sauce. Serves 4 to 6.

ROAST HONEY GLAZE DUCK
1 pound duck per person
1/2 tsp. celery seed, crushed
Salt
1 Tbs. brown sugar
Wash duck thoroughly and dry. Prick skin and meat with a sharp fork. Salt inside of cavity. Secure legs, wings and tail. Salt outside of duck. Combine brown sugar, celery seed, honey and enough water to make a glaze. Place duck on grill, breast side down. Cook at MEDIUM INDIRECT (one side of burner) for 30 to 45 min., turn duck and cook 1 hour more. Reduce heat to LOW INDIRECT and brush with glaze every 15 min. Continue cooking 1 hour more. Total cooking time is 2 1/2 to 2 3/4 hours. With a thermometer the reading should be 165° F.

FLAVOR MASTER TURKEY PIECES
1 6 to 7 pound ready-to-cook turkey
1/4 cup salad oil
1/4 cup soy sauce
1 Tbs. honey
1 tsp. ground ginger
1 tsp. dry mustard
1 clove garlic, minced
Cut turkey in pieces as follows:
2 wings, 2 drumsticks, 2 thighs, 1 breast piece, and 2 back pieces. Combine remaining ingredients for marinade. Place turkey pieces in marinade overnight in refrigerator. Place pieces on grill (add wings and back 1/2 hour later) cook at LOW for 1 hour.
Poultry And Game Recipes

CHICKEN PEPPERCORN
2 pounds chicken pieces  
2 cups dry white wine  
2 Tbs. Worcestershire sauce  
3 Tbs. Drained green peppercorns, crushed  
2 Tbs. parsley, minced  
2 cloves garlic, minced  

Arrange chicken pieces in shallow glass baking dish. Combine remaining ingredients, pour over chicken. Cover and refrigerate for 2 to 3 hours. Drain and reserve marinade. Cook LOW for 45 minutes or until chicken is tender and juices are clear, turning and brushing with marinade occasionally. Serves 6.

CURRIED CHICKEN BREAST
2 pounds chicken breast  
1 cup dry white wine  
1 onion, grated  
1 Tbs. curry powder  
1/4 cup olive oil  
1/4 tsp. hot sauce  
1/2 tsp. pepper  
Salt to taste  

Bone chicken and cut into 1 inch pieces. Place chicken in a shallow baking dish. Combine remaining ingredients and pour over chicken. Marinate for 2 hours in refrigerator. Place chicken on MHP skewers and cook at LOW until chicken turns golden brown. 15 to 20 minutes, turning frequently. Brush with marinade during cooking. Serves 4.

ORANGE CHICKEN
1 whole chicken  
1 large orange, cut into fourths  
Vegetable oil  
1/4 tsp. dried rosemary leaves  
1/4 tsp. dried thyme leaves  
Paprika  

Stuff cavity of chicken with orange pieces. Brush chicken lightly with oil, sprinkle with rosemary, thyme and paprika. Using the INDIRECT cooking method with a water pan, cook at LOW for 1 hour or until thermometer reads 165° F. Remove chicken and let stand for 10 minutes before carving. Discard orange pieces. Serves 4.

SKEWERED CHICKEN (With Peanut Butter Dip page 19)
1 clove garlic, minced  
2 Tbs. soy sauce  
1 Tbs. lemon juice  
1 chicken breast, boned, skinned, cut into 5 x 1/2 inch strips  
1/4 tsp. ground coriander  
Peanut Butter Dip (recipe page 19)  

Combine garlic, soy, lemon juice, coriander, onion and oil in medium bowl. Add chicken to mixture; let stand 30 minutes. Drain, reserving marinade. Thread chicken on skewers. Cook on MEDIUM for 10 to 15 minutes, turning and brushing with reserved marinade occasionally. Serve with Peanut Butter Dip. Serves 12.
PEANUT BUTTER DIP
1/2 cup smooth peanut butter
1/3 cup milk
2 Tbs. finely chopped onion
2 Tbs. flaked coconut
2 Tbs. soy sauce
1 Tbs. packed brown sugar
Dash bottled hot pepper sauce
Process all ingredients in food processor or blender until smooth. *Makes about 1 cup.*

ORANGE/GINGER GAME HENS
3 game hens, halved
1 tsp. salt
1/4 tsp. pepper
1/4 cup olive oil
1 can (6 oz) orange juice concentrate
1 Tbs. soy sauce
3 Tbs. candied ginger, chopped
1/4 tsp. hot sauce
1 clove garlic, crushed
Sprinkle hen halves with salt and pepper and brush with olive oil. Combine remaining olive oil with all other ingredients and set aside. Place hen halves cut side down on oiled cooking grid. Cook at MEDIUM 15 minutes, turning hens and brushing with marinade every 5 minutes. Hen is done when meat pulls easily away from the bone and temperature reached 165°. *Serves 4 to 6.*

HONEY-PINEAPPLE CHICKEN BREASTS
1/4 cup clover honey
1/2 cup pineapple preserves
2 Tbs. finely chopped ginger root
2 Tbs. finely chopped mint leaves
6 boneless chicken breast halves (about 1 1/2 pounds)
Combine honey, preserves, ginger root and mint. Place chicken breasts on preheated grill using MEDIUM setting. Grill until chicken is tender, about 25 minutes, turning occasionally and basting with honey mixture. Serve with remaining honey mixture. *Serves 4 to 6.*

MHP’S BASKET CHICKEN
1 cup olive
1/2 cup dry white wine
1/2 tsp. thyme
1/2 tsp. hot sauce
1 clove garlic, minced
1 cup vinegar
tsp. salt
tsp. oregano
Tbs. chopped parsley
(2 to 2 1/2 pound) chickens, halved
Combine all seasoning ingredients in saucepan and heat to boiling. Brush chicken halves with sauce. Place halves in oiled MHP spit basket. Rotisserie-cook at MEDIUM 40 to 45 minutes, basting frequently. *Serves 4.*
**Fish and Shellfish Recipes**

In grilling fish, 10 min. at LOW per inch of thickness is almost perfect timing. When the fish flakes easily with a fork, it is done.

**SOME HANDLING AND COOKING TIPS:**

- Fish should be brushed with melted butter or oil before placed on the grill. Brush well with more butter or oil several times while it is cooking. Turn once.
- Avoid over handling fish during grilling. Cooked fish is delicate and will flake easily. Only turn once.
- With smaller fish or fillets, a MHP Sear Magic grid or wire basket makes turning easier. Coat grid or basket with a non-stick spray for easier handling.
- To grill frozen fish, partially defrost and then cook as you normally would.
- Another way to grill fish is in foil packets. Add lemon juice or white wine for more flavor.

**EASY GRILLING RECIPES ON YOUR MHP:**

**BASTING SAUCE FOR YOUR MHP:**
Combine orange juice concentrate, lemon or lime juice and melted butter. Brush on fish during cooking.

**GRILLED TROUT**
Baste with butter and lemon juice. Just before serving, garnish with slivered toasted almonds and chopped parsley. Serve with lemon wedges.

**SEAFOOD BUTTER BASTE**
Combine 1/4 cup melted butter, 1/4 cup lemon juice, dry sherry or dry vermouth, 1/4 tsp. each of rosemary and thyme. Use to baste frequently during cooking.

**EASY FISH MARINADE**
Combine equal parts oil, lemon juice, Worcestershire sauce and dill. Pour over fish, cover and refrigerate several hours before cooking.

**ORANGE ROUGHY FILLETS**
6 orange roughy fillets
1/4 cup melted butter
1/4 cup lemon juice
Paprika

Place fillets on well buttered aluminum foil or MHP's Sear Magic grid. Brush fillets with butter and lemon mix. Sprinkle with paprika, salt and pepper. Cook at MEDIUM for 15 to 20 min. Salt & pepper to taste. *Serves 6.*

**CRAB CAKES**
2 cups crab meat
1 cup bread crumbs
2 eggs
2 Tbs. Worcestershire sauce

Combine all ingredients. Mix well. Form into 4 to 6 patties. Wrap each patty in well greased aluminum foil. Cook at MEDIUM for 10 to 15 min. Salt and pepper to taste. *Serves 4.*
TROUT WITH LEMON BUTTER
6 brook trout (10 to oz each)
1 Tbs. finely minced green onion                      2 Tbs. lemon juice
1 tsp. salt                                             Dash of pepper
1 cup butter or margarine, melted                     6 parsley sprigs
Combine green onions, salt, butter, lemon juice and pepper. Brush inside and out with butter mix. Place a parsley sprig in cavity of each fish. Wrap each in aluminum foil, and secure edges tightly. Cook at LOW for 25 to 30 min. or until fish flakes with a fork. Open foil to let barbecue smoke during final 5 min. Baste frequently with remaining butter mix. Serves 6.

VERMOUTH SALMON STEAKS
2 pounds salmon steaks, 1 inch thick                    1 cup dry vermouth
3/4 cup lemon juice                                      2 Tbs. chopped chives
2 tsp. seasoned salt                                     1/2 tsp. pepper
Place steaks in a shallow pan. Combine ingredients and pour over fish. Marinate 4 hours in refrigerator, turning occasionally. Place steaks on greased cooking grid. Cook at LOW for 5 to 8 min. per side. Baste with marinade during cooking. Fish is done when it flakes with a fork. Serves 4 to 6.

FLAVOR MASTER FROG LEGS
3 to 4 frog legs per person
1 cup white wine                                          1/2 cup salad oil
1/2 tsp. celery salt                                      1/4 tsp. dried onion
1/4 tsp. pepper                                          1 tsp. marjoram
1 tsp. thyme                                              1/4 cup butter, melted
Combine and mix in blender the wine, celery salt, pepper, thyme, oil, dried onion and marjoram. Cut frog legs in half at the joint. Marinate for 1 to hours in refrigerator. Remove from marinade and dry. Salt and pepper. Cook at MEDIUM until golden grown. Add melted butter to marinade and brush frog legs before serving.

BARBECUE SHRIMP
2 pounds large raw shrimp, peeled and divined           1/3 cup butter or margarine
1/2 tsp. curry powder                                    1 clove minced garlic
1/2 tsp. salt                                             Freshly ground pepper
1/2 tsp. parsley, snipped
Cream butter with all ingredients except shrimp. Divide shrimp equally on 6 pieces of heavy-duty aluminum foil or coated Sear Magic grid. Top with butter mixture. Bring foil up around shrimp, seal tightly. Place packets on cooking grid and cook at MEDIUM about 5 to 7 minutes. Serve in foil packages. Serves 6.

BROILED LIVE LOBSTER THE MHP WAY
Spit the lobster from end to end with a large knife, inserting the knife point at the head. Or have it done at your local fish-market. Place the shell side down on the cooking grid. Cook about 5 min. at LOW. Brush flesh side with melted butter or curry butter consisting of butter or margarine with 1 tsp. curry powder and 1 Tbs. lemon juice. Turn and cook flesh side down until meat is opaque and tender when pierced with a fork, about 3 to 5 min.

BBQer CHOICE LOBSTER TAILS
Thaw lobster tails completely. Cut under-side membrane around edges and remove. Grasp tail in both hands and bend backwards until it cracks. (to prevent curling). Or insert skewer to keep tail flat. Place shell side down on cooking grid. Cook about 5 minutes at LOW. Brush flesh side with melted butter or curry butter consisting of butter or margarine with 1 tsp. curry powder and 1 Tbs. lemon juice. Turn and cook flesh side down until meat is opaque and tender when pierced with a fork, about 3 to 5 minutes.
Smoke-Cooking On Your MHP

A blend of smoking and a moist roasting process begin to describe the water smoke-cooking technique. A water pan is placed on the Flavor Master briquettes, above the burner, to moderate the temperature and to add moisture and flavor. The cooking juices drip into the water pan creating a savory water vapor from which the foods absorbs flavor and moisture in addition to smoke. The results are delectable, tender and juicy foods with a distinctive flavor.

The first lesson in smoke-cooking is that it is an adaptable method that performs well for the creative cook. Experimentation is a part of smoke-cooking. Even timing is not critical because the cooking process is quite slow. There is a great deal more to determining the flavor outcome than the variety of food itself. The type and quantity of wood, marinades, water pan ingredients, burning of herbs, seasonings and spices and brining or dry curing are all a part of creative cookery.

Wood chips, chunks or sticks are all acceptable for smoke-cooking. For best results, soak in water for several hours or overnight before using. Place chips in the convenient MHP reusable smoker box or wrap chips and/or chunks in aluminum foil, poke a couple of small holes in the foil pack and place directly on briquettes. Wood may be added several times during cooking for a smokier flavor. A few chunks or a small handful of chips is usually sufficient for each addition of wood. Almost any hardwood can be used for smoking. Soft wood like pine is not acceptable due to the residue and unpleasant flavor.

Wood and Wood Substitutes

<table>
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<tr>
<th>Alder</th>
<th>Cherry</th>
<th>Hickory Nuts</th>
<th>Oak</th>
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<tr>
<td>Aspen</td>
<td>Coconuts</td>
<td>Mangrove</td>
<td>Orange</td>
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<tr>
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<td>Dry Cornsobs</td>
<td>Maple</td>
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<td>Guava</td>
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<tr>
<td>Butternut</td>
<td>Hickory</td>
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Herbs and Spices

Herbs and spices can be used in the marinade, in the water pan or even rubbed in the meat itself as a dry cure would. They may even be burned over the Flavor Master briquettes as in some Chinese recipes. First these ingredients may be soaked in water to slow down their disintegration. See the herbs and spice chart on page 30.

Water Pan Ingredients (add to water)

<table>
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<tr>
<th>Apple Juice</th>
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<tr>
<td>Bay Leaves</td>
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<td>Wine</td>
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**BASIC FISH BRINE**
- 10 cups water
- 1 cup salt
- Juice of a lemon
- 1/2 cup brown sugar
- 1 clove garlic, minced

**BASIC DRY CURE (for meat, fish and fowl)**
- 2 Tbs. salt
- 2 Tbs. brown sugar
- 2 large bay leaves
- 1 Tbs. minced onion

**WISCONSIN BRATS**
- 8 fresh brat sausages
- 2-3 large sweet onion, sliced thick
- 4 Tbs. butter
- 2 cans beer
- 4 whole black peppercorns
- 1 Tbs. chopped parsley
- 1 tsp. thyme
- 2 cups water
- 2 handfuls wood chips

Prepare grill for smoke cooking. Combine beer, seasonings, onions, and water in water pan. Place brats on cooking grid and smoke cook 2-3 hours or until done. Add additional water or beer if necessary. Remove onions with a slotted spoon to serve with brats. *Serves 4.*

**OLD FASHION SMOKEHOUSE RIBS**
- 1 medium onion, chopped
- 1 bottle (14 oz.) ketchup
- 1/4 cup vinegar
- 1/4 cup brown sugar
- 1 Tbs. Worcestershire sauce
- 1 tsp. salt
- 4 pounds pork spareribs
- 1 Tbs. liquid smoke
- 3-4 handfuls hickory chips

Sauté onion in small amount of vegetable oil until tender. Add remaining ingredients (except ribs) and bring to boil. Reduce heat and simmer about 5 minutes. Brush generously on ribs and place in refrigerator for 1 to 2 hours. Prepare grill for smoke cooking. Smoke cook at LOW for 3 1/2 hours. After 3 hours, brush ribs with more sauce. Cook an additional 1/2 hour. *Serves 6.*

**BARBECUE SMOKE CHICKEN**
- 1 chicken, cut into pieces
- 1 cup brown sugar
- 1 tsp. chili powder
- 1 1/2 Tbs. Worcestershire sauce
- 1 cup water
- 1 tsp. dry mustard
- 1/2 large onion, chopped
- 2 handfuls wood chips

Without water pan, prepare grill for smoke-cooking. Place chicken in a 9 x 13 inch baking dish. Mix remaining ingredients and pour over chicken. Smoke cook at LOW for 2 hours or until tender. *Serves 4 to 5.*
**Smoke-Cooking On Your MHP**

**POLYNESIAN POT ROAST**
3 1/2 to 4 1/2 pound pot roast
1/2 cup soy sauce
1/2 cup sherry
1 cup water
2 cloves minced garlic
1 tsp. ground ginger
1 tsp. seasoned pepper
Wood chips

Put meat in a heavy duty plastic bag or glass baking dish. Combine all remaining ingredients and pour over roast. Tightly close bag and turn to coat meat with marinade, or turn meat in glass or ceramic baking dish several times to cover with marinade, cover dish. Refrigerate several hours or overnight, turning meat in marinade once or twice. To cook, place roast on cooking grid over the water pan. Reserve marinade for basting. Smoke-cook 4 to 5 hours at LOW. Serves 6 to 8.

**BBQer CHOICE HAWAIIAN RIBS**

Barbecue sauce
3 to 4 pounds meaty back ribs
Fresh ginger cut into strips
3 broken cinnamon sticks
4 or 5 handfuls wet wood chips

Marinate ribs in barbecue sauce, cover and refrigerate for at least 2 hours. Prepare grill for smoke-cooking as directed. Add ginger and cinnamon sticks to water pan. Place ribs on cooking grid over the water pan. For a smokier flavor, add a handful of hickory chips at approx. 30 to 45 min. intervals. Spread additional barbecue sauce over ribs during the last 2 min. of cooking. Thick meaty ribs need 3 to 4 hours of cooking at LOW. Serves 4.

**APPLE SMOKED PORK ROAST**
3 to 4 pounds boneless pork roast
8 whole cloves
2 cinnamon sticks
6 cups apple cider
2 cups water
4 or 5 handfuls wet apple wood chips

Combine spices with 1 cup apple cider and simmer on the Stove or side burner for 5 min. Combine it with remaining cider and water in the water pan. Prepare grill for smoke-cooking as directed. For a smokier flavor, add wood chips several times during the cooking process. Smoke-cook 4 to 5 hours at LOW. Serves 6.
SMOKED FRESH HAM
2 cans (12 oz each) beer
6 cups water
1 large onion, sliced
2 bay leaves
1/4 tsp. thyme leaves
2 minced garlic cloves
2 chicken bouillon cubes
1/4 tsp. pepper
6 pounds fresh ham shank
Liquid smoke
Prepare grill for smoke-cooking as directed. Combine beer, water, onion, bay leaves, thyme, garlic, bouillon and pepper in water pan. Trim ham of skin and excess fat. Place ham on cooking grid over water pan. Spray or brush ham with liquid smoke. Insert thermometer in center of largest muscle away from bone or fat. Smoke ham at LOW about 5 to 6 hours or until meat thermometer reads 145° F. Remove ham from grill. Turn grill to MEDIUM and boil to reduce liquid in water pan to half of original amount. Skim off any fat and discard bay leaves. Measure liquid. For each cup of liquid, blend 1 Tbs. corn starch with 1 tbs. cold water in a cup. Stir cornstarch mixture into liquid in a saucepan. Cook and stir over medium heat until sauce thickens and boils. Taste and adjust seasonings if needed. Serve sauce over sliced smoked fresh ham.

MHP SMOKED FISH
Fish takes on a surprisingly rich, almost sweet flavor and beautiful brown color when smoke-cooked.
1 quart water
1/4 cup salt
1 Tbs. dried tarragon leaves
2 to 3 handfuls mesquite wood chips
2 to 3 pounds fresh or frozen fish fillets (thawed), steaks or small whole fish
Make a brine of water and salt. Pour into a large glass baking dish or other shallow container. Arrange fish in brine, cover and refrigerate several hours or overnight. Prepare grill for smoke-cooking. Add tarragon to 2/3 full water pan. Cook 1 to 2 hours until fish flakes easily with fork.

SMOKE QUAIL
4 quail
1 cup dry mustard
1 tsp. dry mustard
4 green onions, sliced
1/2 cup orange juice
1 celery stalk, cut in quarters
1 onion, quartered
4 slices bacon
3 handfuls wood chips
Clean birds, marinate in sherry, mustard, green onions and orange juice overnight in refrigerator, turning occasionally. Prepare grill for smoke-cooking. Remove birds from marinade and place two chunks of celery and one piece of onion in each cavity. Place 1 slice of bacon over each and smoke-cook at LOW for 3-5 hours. Cornish hens may be substituted for Quail. Serves 2.
Vegetables can be cooked in their skins, either on the MHP warming rack or alongside your meat on the cooking grid. To cook on grid, oil skins lightly or wrap in foil. For added cooking convenience, use the MHP rib rack accessory for ribs, corn, potatoes and other foods. Fresh frozen vegetables can be, sealed in foil packets or grilled alongside the meat on the MHP Sear Magic reversible grids. Turn food once or twice. Chunks of vegetables can also be grilled on MHP skewers for an attractive accompaniment to poultry, meat and seafood.

**ROASTED CORN**
Remove husks from fresh corn. Remove silk with a stiff brush. Place each ear on a piece of aluminum foil. Spread corn on grill and cook at MEDIUM 15 to 20 min. or until tender, turn ears frequently. Serve with butter and salt.

**FOILED POTATOES**
Scrub medium baking potatoes or sweet potatoes. Brush with salad oil. Wrap each in foil. Place on grill and cook at MEDIUM 45 min. turning occasionally. Potatoes are done when soft. Use knife to pierce to determine when done. Cut crisscross in top of package, push on ends to fluff. Top with butter and season to taste.

**FOIL WRAPPED POTATO SLICES**
These cook more quickly than whole potatoes. Cut each potato lengthwise in 3 or 4 slices. Place 1 cut potato in a sheet of aluminum foil, add butter or margarine and salt. Seal the edges of the foil by crimping, place each on grill. Cook at MEDIUM 25 to 35 min, turning once or twice so heat reaches all sides.

**SEASONED POTATO SLICES**
6 medium potatoes 1 bell pepper, diced
1 onion, chopped 1/4 cup butter, melted
Seasoned salt
Peel potatoes and slice into quarters lengthwise. Place each potato on a sheet of aluminum foil and sprinkle onion, seasoned salt and pepper. Fold edges and pour butter over. Seal foil and place on grill. Cook at LOW 45 min. or until tender. Turn several times. Serve in foil packets. Serves 6.

**GRILLED TOMATOES**
Cut tomatoes in half. Brush cut surface with bottled Italian salad dressing, sprinkle with salt, pepper and dried basil, crushed. Place on grill, cut side up. Cook at LOW 10 to 15 min. or until heated through. (Don’t turn).

**STUFFED TOMATOES**
3 large, solid beefsteak tomatoes 4 tsp. parsley, chopped
1 1/2 tsp. garlic salt 4 tsp. butter, melted
6 tsp. grated Parmesan cheese
Wash and cut tomatoes in half. Place cut side up on aluminum foil. Brush tomatoes with melted butter. Sprinkle spices equally on each. Top with parsley. Wrap foil loosely over tomatoes and place on grill. Cook at MEDIUM 10 to 15 min. Serves 6.
SKEWERED VEGETABLES
Marinate any or all of these in bottled Italian-style dressing for 1/2 hour before cooking: green pepper strips, whole mushrooms, cherry tomatoes, cubes of eggplant, cubes of tender zucchini or yellow summer squash. Thread vegetables alternately on MHP skewers. Cook at LOW until tender and lightly browned. Serves 8 to 10.

BBQer CHOICE AGRATIN POTATOES
1/4 cup all-purpose flour
2 Tbs. chopped onion
1 1/2 cup half and half
2 packages (12 oz. each) frozen shredded hash brown potatoes, thawed
Grease 1 1/2 quart oven-safe casserole. In large plastic bag, combine flour and pepper. Add potatoes, Shake to coat. Place 1/2 the mixture in prepared casserole. Sprinkle with 1 Tbs. onion and 1/2 cup cheese. Layer with remaining potato mixture, onion and cheese. Pour half and half over layer. Cover, cook at MEDIUM 1 to 1 1/2 hours using INDIRECT heat. Serves 4 to 6.

ACORN SQUASH
1/2 squash per person
1 Tbs. brown sugar per 1/2 squash
2 Tbs. butter per 1/2 squash
Cut squash in half lengthwise. Remove seeds. Put brown sugar and butter in each half. Wrap in aluminum foil. Cook at MEDIUM 50 to 60 min. depending on size. Squash is done when soft when pierce with knife.

GRILLED SWEET POTATOES WITH APRICOT BUTTER
8 medium sweet potatoes
6 Tbs. margarine or butter, softened
2 Tbs. apricot preserves
1/4 tsp. ground cinnamon
1/4 tsp. ground nutmeg
Cook potatoes at MEDIUM for 35 minutes, or until soft when pressed. Beat margarine until fluffy in small bowl, beat in preserves, cinnamon and nutmeg. Open tops of potatoes and fluff with a fork, spoon margarine mixture into potatoes. Serves 8.

FLAVOR MASTER EGGPLANT WITH RED PEPPERS
1 eggplant, peeled, cut into 1/4 inch slices
2 large red peppers, seeded, cut into fourths
1 cup olive or vegetable oil
3 Tbs. lemon juice
4 cloves garlic, minced
1 tsp. dried basil leaves
1 tsp. dried parsley leaves
1/4 tsp. salt
1/4 tsp. pepper
Mix oil, lemon juice, garlic, basil, parsley, salt and pepper. Place eggplant and peppers in large bag, add marinade an seal. Place bag in large bowl. Let stand 1 to 3 hours, turning occasionally. Drain vegetables, reserving marinade. Place vegetables on grill and cook at MEDIUM for 20 min. or until vegetables are tender and brown. Turn vegetables an baste with reserved marinade occasionally. Serves 4.
**Easy Grilled Breads**

**GRILLED GARLIC SLICES:** On grill, melt a little butter in shallow pan, add garlic powder or minced garlic to taste. Toast thick slices of French bread on grill. Dip into butter. Serve hot.

**ROLLS ON A SPIT:** Thread brown-and-serve rolls on rotisserie spit rod. Brush with melted butter, rotis at MEDIUM 10 to 15 min. until golden brown.

**ONION CHEESE LOAF:** Cut French bread loaf in 1-inch slices, cutting to, but not through, bottom of loaf. Combine 1/3 cup softened butter and 3 Tbs. prepared mustard and spread between slashes. Insert slices of process American cheese and thin slices of onion in slashes. Wrap loaf in foil. Cook at MEDIUM 15 to 20 min.

**FIESTA BREAD**
- 1/4 cup butter or margarine, softened
- 1 cup cheddar cheese, grated
- 1/2 cup ketchup
- 1/3 cup ripe olives, chopped
- 1/3 cup green pepper, chopped
- 1/3 cup onion, chopped
- 1 large or 2 small loves French bread

Combine butter or margarine, cheese, ketchup, olives, green pepper, and onion. Mix thoroughly. Split bread lengthwise in half. Spread each half with mixture. Wrap each half loosely in aluminum foil. Cook at MEDIUM 15 to 20 min. or until slightly brown. Cut in slices to serve.

**QUICK PIZZA**
- 4 English muffins
- 1/2 cup tomato sauce
- 1/2 cup olive oil
- 1/4 tsp. garlic or onion salt
- 1/4 tsp. oregano
- 2 Tbs. grated Parmesan cheese
- 8 slices Mozzarella or Jack cheese
- 1/2 cup canned sliced mushrooms, drained
- 1/2 cup olives, sliced

Combine tomato sauce, oil, garlic or onion salt, oregano and Parmesan cheese. Cut muffins in half and place on grill cut side down. Cook at MEDIUM until toasted. Turn muffins and spoon on sauce. Top with sliced cheese, mushrooms and olives. Place a sheet of foil over pizzas and cook 3 to 5 min. or until cheese is melted. *Makes 8 pizzas.*

**GRILLED BANANAS**
Peel bananas (allow 1 per person) and brush with butter or margarine. Spread with thin coating of orange marmalade and sprinkle with lemon juice. Wrap each in foil. Cook at MEDIUM for 15 minutes.
KOZIOL DEEP DISH SKILLET PIZZA
1 loaf frozen white bread thawed 3/4 tsp. dried basil leaves
12 oz bulk pork sausage, browned and drained 1/2 tsp. sugar
1 can (4oz.) mushrooms, drained 1/4 tsp. ground oregano
2 Tbs. onions, chopped Pinch red pepper flakes
1 can (16 oz) whole tomatoes, drained and cut-up 2 cups Mozzarella cheese
1 can (8 oz) tomato sauce 1/2 cup Parmesan cheese
Grease 12 inch cast-iron skillet or grill-safe baking dish. Spread dough evenly in bottom and slightly up sides of skillet. Sprinkle with cooked sausage, mushrooms and onions. In small mixing bowl, combine tomatoes, tomato sauce, basil, sugar, oregano and red pepper. Spread on pizza, top with cheese. Using the INDIRECT method, cook at MEDIUM 40 to 50 min. or until crust is golden brown. Let pizza stand for 10 min. before cutting. Serves 4 to 6.

MHP GRILLED COBBLER
1/2 stick of butter
1/2 cup flour
1 cup sugar, divided
1/4 tsp. salt
1 tsp. baking powder
1 cup milk
2 cups fresh or frozen blackberries
Dot sides of a baking dish with butter, melt balance in baking dish. In small bowl, mix together flour, 1/2 cup sugar, salt and baking powder. Add milk and mix well. Pour batter into baking dish. Add blackberries and sprinkle top with 1/2 cup sugar. Cook at MEDIUM 50 to 60 min. The batter will make a top crust for pie. Any cooked, canned or fresh fruit can be used. (For peaches add 1/2 tsp. mace).

PINEAPPLE ON THE SPIT
Pare 1 medium pineapple, leaving crown attached. Remove eyes and replace with 15 to 20 whole cloves. Center pineapple on rotisserie spit rod, secure with holding forks. Wrap crown in foil. Rotiss at LOW 30 minutes, basting often with mixture of 1/2 cup maple flavored syrup and 1/2 tsp. cinnamon. Slice, serve hot.

FRUIT KEBOBS
6 firm apricots or small peaches
2 firm bananas
1 fresh pineapple
1 apple
1 orange or 1 grapefruit
1/4 cup margarine or butter, melted
1 Tbs. Cointreau or fruit liqueur
1 cup honey
1 tsp. fresh mint, chopped
Pare fruit and cut into large bite size pieces. Combine (except butter) remaining ingredients and pour over fruit. Marinate 1 hour. Alternate fruit on 6 MHP skewers and brush with butter. Cook at MEDIUM 5 minutes and turn. Cook 3 minutes longer, or until fruit is lightly browned. Brush with butter and marinade several times during cooking. Serve hot. Serves 6.
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For added Versatility, Convenience and Outdoor Cooking Enjoyment.

Now that you know the basic techniques, it’s time to add the accessories that makes gas grill cooking even more fun and convenient. Successful chefs know the importance of the right utensils and equipment. Some items like hot pads/mitts, long handled spatulas, forks and tongs are essential. When you’re cooking with a gas grill, specialized accessories make barbecuing easier, more convenient and enjoyable for everyone, from the cook or chef to the onlooker. The items shown is a representation of accessories available to go with your MHP Gas Grill.

Rotisseries  Rotisserie Baskets
Long Handle Stainless Steel Spatulas  Sports Tool Sets
Corn Roaster Holder  Broiler Baskets  Rib & Potatoes Rack
Long Handle Brushes  Grill Clean-Up Kit  All-Weather Covers

For availability of our complete accessory line, contact your local MHP Retailer or visit us at www.mhpgrills.com.