

Grilled Sirloin, Pork Chop, Corn, Pizza, Ribs & Veggies



INGREDIENTS

For the Gorgonzola Stuffed Sirloin:

10 oz. thick cut top sirloin
(at least ¾ " thick)
½ cup Gorgonzola cheese
1 tbs. olive oil
1 tsp prime rib seasoning
Salt and pepper

For the BBQ Pork Chop:

12 oz. Frenched pork chop
(frenched is a term where
the bone is exposed
and clean of meat)
2 tbl. BBQ sauce
1 tsp Byron's Butt Rub

DIRECTIONS

For the Gorgonzola Stuffed Sirloin:

Prepare your grill and have ready to cook. Take your steak. Take your top sirloin laying flat on a cutting board and with a very sharp paring knife cut a pocket evenly down one side. Be careful not to cut at an angle as you will puncture either the top or the bottom of the steak. Once you have made your pocket stuff the pocket heavily with the Gorgonzola cheese which will make a large bump in the middle of your steak. Once you have stuffed the steak lay flat again on cutting board and press the bump flat. Season each side of the steak with olive oil, salt and pepper and the prime rib seasoning. Place on seasoned grill at 45 degree angles to achieve the diamond grill marks and grill to desired temperature. This Steak is topped with a demiglace sauce that you can buy at any grocery store and follow directions to prepare.

For the BBQ Pork Chop:

Take the chop and lay flat on cutting board and butterfly the open or nonbone side of the chop. Season with the rub and apply to grill. Grilling both sides for desired grill marks then open the butterfly and grill the inside. Once cooked to desired temperature, apply BBQ sauce evenly to all sides of chop. Apply at the end of the grilling as BBQ sauce is heavy in sugar which will burn easily.

For the Ribs:

Choose your favorite cut, baby backs, St. Louis cut, spare, etc. on an off set heat source of the grill place ribs once seasoned bone side up keeping the temperature at 200 to 250 degrees. This is a slow cook process that will tenderize the ribs as they cook. 6-8 hours. Once smoked apply to direct heat of grill and grill until they sizzle. Apply BBQ sauce at end as BBQ sauce is heavy in sugar which will burn easily.

specialty of:
Chef Bear Cohen

Westlake Ace Hardware
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INGREDIENTS

For the Grilled Corn:

1 ear corn
1 stick butter (sweet cream)
Salt and pepper

For the Veggie Kabobs:

Roma Tomato
Red onion
Mushroom
Sweet peppers
Zucchini
Yellow squash
Corn Cobbetts Wheels
Extra virgin olive oil
Salt and pepper

For the Flatbread Pizza:

¼ cup marinara sauce
½ cup mozzarella cheese
Fresh spinach
Artichokes
Pepperoni
Pizza sausage
Grilled steak
Yellow onions
Green pepper
Dried oregano

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DIRECTIONS

For the Grilled Corn:

Take ear of corn and peel back the ears but NOT pulling them off. Remove all silt and clean corn cob completely. Very heavily apply butter soft not melted all over kernels. A very, very, heavy application is needed. It will seem to be way too much but the majority of seasoning is going to absorb in the ears. Apply very heavy application of salt and pepper same rule applies as previously stated. Apply to direct heat on the grill turning every couple of minutes. Some of the ears will cha...it is ok. This takes about 10 minutes or so depending on how hot your grill is. When the kernels are golden and soft the corn is finished. Pull back the ears and enjoy!

For the Veggie Kabobs:

Take your corn cobbets and cut into 1' slices, cut all other veggies in very large pieces. As you cook they will all shrink. Start you kabob with the corn cob wheel to stabilize your kabob and apply all other veggies and end with another Corn Cobb wheel locking all the veggies to your kabob. Apply extra virgin olive oil and salt and pepper and place on grill. Cook to desired temperature.

For the Flatbread Pizza:

On a pizza stone placed on the grill warming up. Take your flat bread or pizza dough and prepare it starting with your pizza sauce. If your using flat bread go very sparingly with the sauce. Just enough to create the flavor but not enough to soak the crust causing it to be wet. Add a small amount of cheese. Then top first half with pepperoni and pizza sausage, onions and peppers then apply another sprinkle of cheese again. On second half top with fresh spinach, artichokes, grilled steak cut into thin strips again top with sprinkle of cheese and dusting entire pizza with dried oregano to taste. Place on pizza stone and cover grill with lid. 7-10 minutes remove from stone and cut into desired pieces.

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