



*Circle of Friends
Cookbook*

Volume 2

Barbecue Recipes





Sensational Sirloin Kabobs



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|---------------------------------------------------------|----------------------------------|
| 1/4 c. soy sauce | 2 green peppers, cubed |
| 3 T. brown sugar, packed | 2 yellow peppers, cubed |
| 3 T. white vinegar | 1/2 lb. mushrooms, stems removed |
| 1/2 t. garlic powder | 1 pt. cherry tomatoes |
| 1/2 t. seasoned salt | cooked rice |
| 1/2 t. garlic pepper | |
| 1/2 c. lemon-lime soda | |
| 2 lbs. beef sirloin steak,
cut into 1-1/2 inch cubes | |

Combine soy sauce, brown sugar, vinegar, seasonings and soda in a bowl; mix well and set aside. Arrange steak in a large plastic zipping bag. Pour soy sauce mixture over steak, reserving 1/2 cup for basting. Seal and refrigerate for 8 hours to overnight. Alternately thread steak, peppers, mushrooms and tomatoes onto skewers. Place on a lightly greased grill over high heat. Grill for about 10 minutes, turning occasionally, to desired doneness. Baste frequently with reserved marinade during the last 5 minutes of cooking. Serve over cooked rice. Serves 6 to 8.





Marinated Flank Steak



1-1/2 lbs. beef flank steak	1/2 bunch green onions, chopped
1/2 c. soy sauce	1 clove garlic, minced
1/4 c. red wine or beef broth	1 t. dill weed
2 T. Worcestershire sauce	1 t. celery seed
2 T. oil	
juice of one lime	

Place steak in a large plastic zipping bag; set aside. Combine remaining ingredients in a bowl; pour over steak in bag. Seal and refrigerate overnight. Remove steak from bag, discarding marinade. Grill over high heat for 8 to 10 minutes, flipping occasionally, to preferred doneness. Remove steak from grill; let steak rest 10 minutes before slicing on the diagonal. Makes 4 servings.





Grilled Herb Potatoes

4 baking potatoes
1/4 c. fresh chives, chopped
and divided
1 c. Italian salad dressing

1 onion, sliced
4 sprigs fresh sage
salt and pepper to taste

Cut each potato into 6 wedges. Lay 3 wedges together on a double square of aluminum foil; sprinkle with one tablespoon chives and 2 tablespoons salad dressing. Place an onion slice and a sprig of sage on remaining 3 wedges. Fit potato back together and sprinkle with an additional 2 to 3 tablespoons salad dressing. Wrap tightly in foil; repeat with remaining potatoes. Grill over medium heat for about one hour, until potatoes are tender. Discard sage; season with salt and pepper. Serves 4.





Country-Style Baby Back Ribs



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| 3 lbs. pork baby back ribs,
cut into serving-size pieces | 1 c. catsup |
| 2 T. olive oil | 1/4 c. brown sugar, packed |
| 1 onion, chopped | 1/4 c. red wine vinegar |
| 1 stalk celery, chopped | 2 T. Worcestershire sauce |
| 1 clove garlic, minced | 1 T. Dijon mustard |

Fill a large stockpot with water; bring to a boil over medium-high heat. Add ribs; reduce heat, cover and simmer for 40 minutes. Remove ribs and pat dry with paper towels; place in a shallow pan and set aside. To make sauce, heat oil in a medium saucepan. Sauté onion, celery and garlic over medium heat until tender, about 5 minutes. Add remaining ingredients; simmer for 10 minutes, stirring occasionally. Transfer mixture to a food processor; process until smooth, about one minute. Brush ribs with one cup sauce; reserve 1/2 cup sauce for serving with ribs. Cover ribs; chill for 30 minutes. Grill over medium-high heat for 5 minutes per side, or until slightly charred and heated through. Reduce heat to low; brush ribs with additional sauce and grill for 15 minutes, occasionally brushing with sauce. Serve with reserved sauce. Makes 4 servings.





Sizzlin' Chicken

2 T. garlic salt
1 t. onion salt
1 t. pepper
1 t. dried thyme

2 c. lemon juice
1 c. oil
2 to 3-lb. fryer chicken,
cut into pieces

Mix together seasonings in a 2-gallon plastic zipping bag. Add lemon juice and oil. Seal bag; shake until mixed well. Add chicken; refrigerate for 8 hours to overnight. Remove chicken from bag, discarding marinade. Place chicken on a grill over low heat. Cook, turning every 10 to 15 minutes, until chicken is no longer pink in the center, about 40 to 50 minutes. Makes 4 servings.





Grilled Brats & Beer Sauce

1/2 c. butter
1 onion, thinly sliced and
separated into rings
12-oz. can regular or
non-alcoholic beer

16-oz. pkg. bratwursts
5 to 6 hot dog buns, split

Melt butter in a saucepan over medium heat. Add onion and cook until tender; stir in beer. Cook bratwursts on a grill over medium heat, turning occasionally, until no longer pink in the center. Place bratwursts in buns; spoon onion and sauce evenly over bratwursts. Serves 5 to 6.





Zesty BBQ Shrimp

1 c. cider vinegar
2 T. brown sugar, packed
1 T. red pepper flakes
1 t. hot pepper sauce
1/2 c. catsup

1 t. onion powder
salt and pepper to taste
24 to 36 medium shrimp,
peeled and cleaned

Combine all ingredients except shrimp in a one-pint glass jar. Shake well; refrigerate sauce for at least 24 hours. Thread shrimp onto skewers. Grill over medium heat for 2 to 3 minutes on each side, frequently brushing with sauce, until shrimp turn pink. Serves 4 to 6.





Sweet & Easy Salmon

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| 2 T. butter | 2 t. soy sauce |
| 2 T. brown sugar, packed | 1/2 t. pepper |
| 1 to 2 cloves garlic, minced | 4 salmon fillets |
| 1 T. lemon juice | |

Combine all ingredients except salmon in a small saucepan. Cook and stir over medium heat until brown sugar is dissolved; cool. Place salmon in a 13"x9" glass baking pan; pour cooled marinade over top. Let stand for 10 to 15 minutes. Remove salmon from baking pan. Transfer marinade to a small saucepan. Bring to a boil over medium-high heat; boil for 3 minutes. Cook salmon on a lightly greased grill over high heat for 4 to 5 minutes on each side, basting occasionally with marinade. Serves 4.





Lakeside Fish & Veggies



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| 1 lb. whitefish fillets | 3 potatoes, peeled and thinly sliced |
| 2 cloves garlic, minced | 16 baby carrots |
| 1/2 t. dill weed | 1 stalk celery, diced |
| 1/4 t. dry mustard | 2 T. butter, diced |
| 1 lemon, peeled, sliced and seeded | 1/8 t. salt |

Arrange whitefish fillets in the center of a length of lightly greased aluminum foil. Sprinkle with garlic, dill and mustard; arrange lemon slices over top. Arrange potatoes, carrots and celery around fish. Top vegetables with butter; sprinkle with salt. Fold foil around fish and vegetables, sealing well. Grill over medium-high heat for 25 to 35 minutes, until fish flakes easily with a fork and vegetables are tender. Serves 4.





Grilled Sweet Corn with Lime-Chive Butter



8 ears sweet corn in husks **Garnish: Lime-Chive Butter**

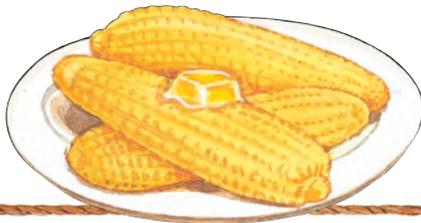
Gently pull back corn husks and remove silk; press husks back into place. Soak corn in ice water for 30 minutes; drain well. Grill over medium to medium-high heat for 15 to 20 minutes, turning occasionally, until husks are charred and corn is tender. Serve with Lime-Chive Butter. Makes 8 servings.



Lime-Chive Butter:

1/2 c. butter, softened	1 t. lime zest
1/3 c. fresh chives, finely chopped	1/2 t. salt
2 t. lime juice	1/4 t. paprika
	1/8 t. cayenne pepper

Blend together all ingredients; chill. Makes about 2/3 cup.





Dijon Grilled Fish

1/2 c. margarine
2 T. Dijon mustard
1 t. seasoned salt

2 T. lemon juice
1 lb. orange roughy fillets
paprika to taste

Combine margarine, mustard, salt and lemon juice in a saucepan; simmer over medium heat for 10 minutes. Let cool. Place fish in a large plastic zipping bag; pour sauce over fish. Refrigerate for 30 minutes. Drain, reserving sauce. Pour sauce into a small saucepan. Bring to a boil and cook for 3 to 5 minutes; cool. Grill fish over medium heat for 3 to 6 minutes on each side, using sauce for basting. Sprinkle with paprika. Serves 2 to 4.





Pineapple-Mallow Pies

2 T. butter, softened
8 slices bread
15-1/4 oz. can crushed
pineapple, drained

1 to 1-1/4 c. mini
marshmallows

Spread butter over 2 slices of bread. Place first slice, butter-side down, in one side of a pie iron. Top bread with about 1/4 cup pineapple; sprinkle generously with marshmallows. Place second slice of bread over marshmallows, butter-side up; close pie iron. Toast over medium-high heat until marshmallows are melted and pie is golden, about 10 minutes. Repeat to make 3 more pies. Serves 4.





Caramelized Fruit

1/4 c. butter, melted
1/3 c. brown sugar, packed
4 peaches, halved and pitted

8 slices pineapple
4 red plums, halved
and pitted

Combine butter and brown sugar in a bowl; mix well. Add fruit and toss gently to coat. Arrange fruit, cut-side down, on a sheet of heavy-duty aluminum foil with edges pinched to form a rim. Place on a grill over medium heat; cook until fruit is caramelized around the edges. Turn fruit and cook, moving frequently to avoid burning, for 5 to 10 minutes longer. Serves 8.



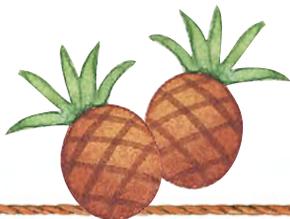


Hawaiian Grilled Pork Chops



20-oz. can pineapple slices	1/4 c. onion, minced
6 pork chops	1 clove garlic, minced
1/2 c. soy sauce	1 T. brown sugar, packed
1/3 c. oil	

Drain pineapple, reserving 1/4 cup juice; set pineapple and juice aside. Place chops in a large shallow dish; set aside. Combine reserved juice and remaining ingredients in a small bowl; mix well. Pour juice mixture over chops; cover and refrigerate for at least 2 hours. Remove chops, reserving marinade. Pour marinade into a small saucepan. Bring to a boil and cook for 3 to 5 minutes; cool. Grill chops over medium heat for 4 to 5 minutes per side, basting frequently with marinade, until no longer pink in the center. Top each chop with a pineapple slice during the last 5 minutes of cooking. Serves 6.





Grilled BBQ Chicken Pizza



13.8-oz. tube refrigerated
pizza dough

1 c. barbecue sauce

2 boneless, skinless chicken
breasts, cooked and cut
into strips

8-oz. pkg. shredded
mozzarella cheese

1/2 c. green onions, chopped

Spray a baking sheet with non-stick vegetable spray; lay out dough on baking sheet according to package directions. Spread sauce over dough; arrange chicken strips on top. Sprinkle with cheese. Carefully lift pizza off baking sheet and onto a lightly greased grill; cook over low heat for 10 minutes. Use a spatula to remove pizza from grill; sprinkle with green onions. Slice into squares. Serves 4.





Blue Cheese Burgers for a Crowd



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| 4-oz. pkg. crumbled blue cheese | 1 t. Worcestershire sauce |
| 3 lbs. ground beef | 1-1/2 t. salt |
| 1/2 c. fresh chives, minced | 1 t. pepper |
| 1/4 t. hot pepper sauce | 1 t. dry mustard |
| | 12 hamburger buns, split |

Combine all ingredients except buns in a large bowl; mix well. Cover and refrigerate for at least 2 hours. Form mixture into 12 patties. Cook on a grill over high heat, flipping occasionally, to desired doneness. Serve on buns. Makes 12.





Grilled Balsamic Vegetables



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| 1 lb. white eggplant,
quartered | 1/2 lb. green beans, trimmed |
| 1 lb. purple eggplant,
quartered | 1/4 c. olive oil |
| 1 lb. yellow squash, halved | 2 T. balsamic vinegar |
| 1 lb. zucchini, halved | 1/2 t. salt |
| | 1/2 t. pepper |

Combine vegetables in a large bowl; set aside. Whisk together remaining ingredients in a separate bowl; drizzle over vegetables, tossing to coat. Place vegetables, cut-side down if applicable, on a grill over high heat. Grill for 3 to 5 minutes; flip vegetables. Grill for an additional 3 to 5 minutes, until vegetables are tender. Makes 8 servings.





Stop-You-in-Your-Tracks Grilled Salsa

10 roma tomatoes, divided
8 jalapeño peppers, divided
1/2 bunch cilantro, minced
1 onion, chopped

6 to 10 cloves garlic, minced
1-1/2 T. lemon juice
salt and pepper to taste

Combine 5 tomatoes and 4 jalapeños in a saucepan; cover with water and simmer over medium heat for 25 minutes. Meanwhile, arrange remaining tomatoes and peppers on a grill over high heat. Grill, turning occasionally, until tender and slightly blackened on all sides. Remove stems from peppers; discard stems and dice peppers. Combine all tomatoes, peppers and remaining ingredients in a blender; blend to desired consistency. Chill before serving. Makes 3 to 4 cups.





Grilled Garlic Burgers

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| 1-3/4 lbs. lean ground beef | 1 T. oil |
| 2 T. garlic, minced | 2 T. mustard |
| 1/2 c. onion, finely chopped | 1/2 c. plus 2 T. catsup |
| 2 t. salt | 2 T. sour cream |
| 2 t. pepper | 4 onion buns, split |
| 6-oz. jar prepared horseradish | |

In a bowl, mix together beef, garlic, onion, salt and pepper. Shape into 4 patties; sprinkle with horseradish to taste, pressing into patties. Cook burgers on a grill over high heat for 4 to 5 minutes per side, until desired doneness. While burgers are cooking, mix together mustard, catsup and sour cream. Top burgers with catsup mixture and serve on buns. Serves 4.





Lime & Ginger Grilled Salmon

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| 2-lb. skinless salmon fillet | 1/2 t. salt |
| 2 T. fresh ginger, peeled and minced | 1/2 t. pepper |
| 2 T. lime zest | 1/2 t. lime juice |
| | 2 T. butter, melted |

Sprinkle salmon with ginger, zest, salt and pepper. In a small bowl, combine juice and butter. Brush salmon with juice mixture and grill over high heat for 5 minutes per side, or until fish flakes easily with a fork. Makes 4 servings.





Key Lime Grilled Chicken



3 T. soy sauce
1 T. honey
1 T. olive oil
juice of one lime

3 cloves garlic, minced
4 boneless, skinless chicken
breasts

In a small bowl, whisk together soy sauce, honey, olive oil, juice and garlic. Place chicken in a large plastic zipping bag; pour marinade over chicken. Cover and refrigerate for one hour. Remove chicken from bag, discarding marinade. Grill chicken over medium heat for about 10 to 15 minutes per side, until center is no longer pink. Serves 4.





Lemon-Garlic Grilled Chicken

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| 4 boneless, skinless chicken breasts | 2 T. oil |
| 1/8 t. salt | 2 T. lemon juice |
| 1/8 t. pepper | 2 cloves garlic, minced |
| 3/4 c. chili sauce | 3 T. fresh basil, chopped |

Sprinkle chicken with salt and pepper; set aside. In a bowl, mix together remaining ingredients; brush some sauce over chicken. Grill chicken over medium heat for 10 to 15 minutes per side, basting every 10 minutes with sauce, until center is no longer pink. Serves 4.



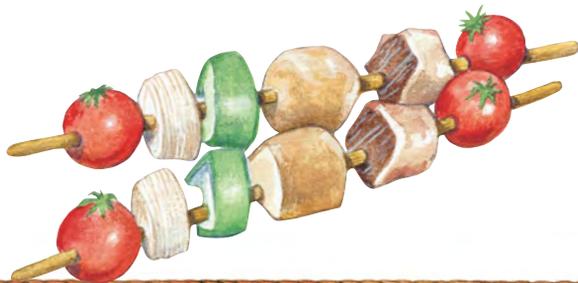


Grilled Vegetable Kabobs



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| 1/2 c. Italian salad dressing | 8 onions, sliced into wedges |
| 1 T. fresh parsley, minced | 8 cherry tomatoes |
| 1 t. fresh basil, chopped | 8 mushrooms |
| 1/2 t. fresh chives, chopped | 2 c. cooked rice |
| 2 yellow squash, sliced
one-inch thick | |

Combine salad dressing, parsley, basil and chives in a small bowl; cover and chill. Alternate squash slices, onion wedges, tomatoes and mushrooms evenly between 8 skewers. Brush kabobs with dressing mixture, reserving excess dressing mixture. Place skewers on a lightly greased grill over medium heat. Cook, turning and basting frequently with reserved dressing mixture, for 15 minutes, or until vegetables are tender. To serve, place 1/2 cup rice on each plate and top with 2 vegetable kabobs. Serves 4.





Great Chicken BBQ Sauce



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|-----------------------------|----------------------|
| 1 c. catsup | 2 t. salt |
| 1/4 c. Worcestershire sauce | 1 t. dry mustard |
| 1/4 c. brown sugar, packed | 1/2 t. garlic powder |
| 2 T. cider vinegar | |

Mix together all ingredients in a small saucepan. Simmer over low heat for one hour, stirring occasionally. Use to baste chicken pieces while grilling. Makes about 1-1/2 cups.





Best-Dad-in-the-Land BBQ Rub



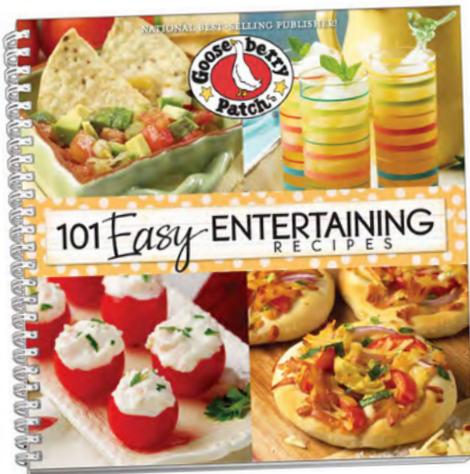
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| 16-oz. bottle seasoned salt | 2 t. dry mustard |
| 1 c. brown sugar, packed | 1 t. ground ginger |
| 2/3 c. chili powder | 1 t. ground nutmeg |
| 1/4 c. paprika | 1 t. ground cloves |
| 2 T. garlic salt | 1 t. mesquite-flavored seasoning mix |
| 1-1/2 T. pepper | |

Combine all ingredients in a bowl; mix well. Store in an airtight container in a cool, dry place for up to 6 weeks. To use, sprinkle over meats before grilling. Makes about 3 cups.





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