



### Grilled Mandarin Skirt Steaks

PREP TIME: 15 MINUTES

MARINATING TIME: 1 TO 2 HOURS

GRILLING TIME: 4 TO 6 MINUTES

#### MARINADE

Zest and juice of 4 large tangerines or small oranges [about  $\frac{2}{3}$  cup]

$\frac{1}{4}$  cup soy sauce

2 tablespoons vegetable oil

2 tablespoons minced fresh ginger

2 teaspoons minced garlic

2 teaspoons hot chili-garlic sauce, such as sriracha

2 skirt steaks, about 1 pound each and  $\frac{1}{2}$  inch thick

1. To make the marinade: In a small bowl, whisk the marinade ingredients.
2. Cut each skirt steak into 8- to 10-inch pieces. Place the steaks in a large, resealable plastic bag and pour in the marinade. Press the air out of the bag and seal tightly. Turn the bag several times to distribute the marinade. Refrigerate for 1 to 2 hours.
3. Allow the steaks to stand at room temperature for 20 to 30 minutes before grilling. Remove the steaks from the bag and discard the marinade. Lightly pat the steaks dry with paper towels. Grill the steaks over *Direct High* heat until cooked to desired doneness, 4 to 6 minutes for medium-rare, turning once. Remove from the grill and let rest for 2 to 3 minutes. Cut crosswise into  $\frac{1}{4}$ -inch slices. Serve warm.

MAKES 4 TO 6 SERVINGS



### Chicago-Style Hot Dogs

PREP TIME: 10 MINUTES

GRILLING TIME: 4 TO 5 MINUTES

2 medium ripe tomatoes, cut crosswise into  $\frac{1}{4}$ -inch slices

8 beef hot dogs

8 hot dog buns, preferably poppy seed

16 pepperoncini peppers

2 dill pickles, cut into spears

$\frac{1}{2}$  cup finely chopped yellow onion

$\frac{1}{2}$  cup sweet pickle relish

Yellow mustard

Celery salt

1. Cut each tomato slice in half to make half moons.
2. Grill the hot dogs over *Direct Medium* heat until browned, 4 to 5 minutes, turning once. During the last 30 seconds, grill the hot dog buns, cut side down. Place a grilled hot dog in each bun with two tomato slices, two peppers, a pickle spear, chopped onion, pickle relish, and mustard. Finish with a generous dash of celery salt. Serve warm.

MAKES 8 SERVINGS



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## Cuban Pork Sandwiches

PREP TIME: 20 MINUTES

MARINATING TIME: 4 TO 6 HOURS

GRILLING TIME: 45 TO 55 MINUTES

### MARINADE

- 1/2 cup fresh orange juice
- 1/2 cup fresh lemonade
- 1/2 cup finely chopped yellow onion
- 1/4 cup extra virgin olive oil
- 2 tablespoons minced garlic
- 2 tablespoons dried oregano
- 2 tablespoons fresh lime juice

- 1 boneless pork loin roast, about 2 pounds, trimmed of excess fat
- 1/2 teaspoon kosher salt
- 1/2 teaspoon freshly ground black pepper
- 8 French rolls
- 8 tablespoons unsalted butter, softened
- 8 slices Swiss cheese
- 8 slices deli ham
- 24 dill pickle slices

1. To make the marinade: In a medium bowl, whisk the marinade ingredients.
2. Place the roast in a large, resealable plastic bag and pour in the marinade. Press the air out of the bag and seal tightly. Turn the bag to distribute the

marinade, place in a bowl, and refrigerate for 4 to 6 hours, turning occasionally.

3. Remove the roast from the bag and discard the marinade. Pat dry with paper towels and allow to stand at room temperature for 20 to 30 minutes before grilling. Season with the salt and pepper. Sear over *Direct Medium* heat until well marked, about 10 minutes, turning once. Continue grilling over *Indirect Medium* heat until the internal temperature reaches 155°F, 35 to 45 minutes. Transfer to a carving board and loosely cover with foil. Let rest for about 10 minutes. Slice crosswise as thinly as possible.

4. Just before serving, split the rolls, spread the inside of each roll with 1 tablespoon butter, and grill them, cut side down, over *Direct Medium* heat until toasted, about 30 seconds. Layer each roll with Swiss cheese, ham, pickle slices, and sliced pork loin.

5. Flatten the sandwiches on a cutting board with the palm of your hand and then grill them over *Direct Medium* heat for 30 seconds. Turn the sandwiches and press down firmly with a spatula [you can even place a cast-iron skillet on top of the sandwiches] and grill for 30 seconds more. Serve warm or at room temperature.

MAKES 8 SERVINGS



## **Jamaican Halibut** *with Tropical Salsa*

PREP TIME: 30 MINUTES  
MARINATING TIME: 1 HOUR  
GRILLING TIME: 6 TO 8 MINUTES

### MARINADE

- 1 cup fresh orange juice
  - 1/2 cup Jamaican dark rum
  - 1/4 cup soy sauce
  - 2 tablespoons fresh lime juice
  - 1 tablespoon freshly grated ginger
  - 1 tablespoon dried thyme
  - 1 teaspoon kosher salt
  - 1/2 teaspoon ground allspice
  - 1/2 teaspoon ground cayenne pepper
- 4 halibut fillets, about 6 ounces each and 1 inch thick

### SALSA

- 1 cup finely diced ripe pineapple
- 1/2 cup finely diced ripe banana
- 1/2 cup finely diced cucumber
- 1 1/2 tablespoons fresh lime juice
- 1 tablespoon minced red bell pepper
- 4 green onions, thinly sliced
- 1/2 teaspoon dark sesame oil
- 1/2 teaspoon kosher salt
- 1/2 teaspoon Tabasco® sauce
- 1/4 teaspoon freshly ground black pepper

Vegetable oil

1. To make the marinade: In a medium bowl, whisk the marinade ingredients. Add the fillets and turn to coat them evenly. Cover with plastic wrap and refrigerate for 1 hour, turning once or twice.
2. To make the salsa: In a medium bowl, combine the salsa ingredients.
3. Remove the halibut from the bowl, pat dry with paper towels, and discard the marinade. Brush or spray both sides with oil. Grill over *Direct High* heat until the halibut just begins to flake when you poke it with the tip of a knife [see page 227], 6 to 8 minutes, turning once. Serve warm with the salsa.

**MAKES 4 SERVINGS**