

Rich's

for the home

Holiday Grilling Recipes

The following recipes are from our friends at Broilmaster

Download the free Broilmaster Recipe Book:

<http://www.broilmaster.com/assets//BROILMASTER/misc/BroilmasterRecipeBook.pdf>

ingredients

- 3 pounds top round steak –
 - 1 1/2 to 2 inches thick
- 1/2 cup softened butter
- 3 tablespoon finely chopped horseradish
- 3 tablespoon lemon juice
- 1/4 cup olive oil
- 1 clove minced garlic
- 1 teaspoon Worcestershire sauce
- 1/2 teaspoon salt
- 1/2 teaspoon crushed black pepper

| | |
|------------------------|-----------------|
| Method: | Direct Grill |
| Lid: | Open or Propped |
| Grids: | High |
| Temperature: | Hi |
| Smoker Shutter: | Open |

Grilled London Broil and Horseradish

4 to 6 Servings

Prep - Make horseradish condiment in advance by combining butter and chopped horseradish in a small bowl, add 2 tablespoons of lemon juice and beat well. Place on waxed paper and form into a 1 1/2 to 2-inch diameter roll. Wrap and refrigerate until firm. When ready to serve, cut into slices and place on hot meat.

Combine the remaining lemon juice, olive oil, garlic, salt and pepper in a small mixing bowl, mix well and pour over steak inside of a large plastic bag. Close bag securely, coating meat fully. Marinate overnight if possible.

Cooking - Place grids at high level and preheat grill to medium high. Pour remaining marinade into a saucepan and heat to boil; reduce heat. Grill steak on one side for 10 to 15 minutes and then turn. Brush with remaining marinade; turn and grill for similar times until degree of doneness is achieved.

Place finished London broil on a carving board and carve into strips. Pour the boiled marinade over sliced strips and add one or more slices of horseradish condiment on top of steak. Serve with salad and vegetables as desired.

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Prime Rib Rub

- 1/4 cup fresh ground black pepper
- 1 tablespoon cinnamon
- 2 tablespoons coarse salt
- 2 teaspoons ground thyme
- 2 teaspoons garlic powder
- 1 teaspoon onion powder



Combine all ingredients and store in an airtight container.

To use: rub mixture on prime rib at least 15 minutes before cooking.

ingredients

- 3 pounds fresh shrimp
- 1 tablespoon olive oil
- 3 cloves garlic
- Salt
- 1/2 teaspoon ground pepper
- 1/3 cup butter, melted
- Juice from 2 lemons
- 1 tablespoons Dijon or honey mustard
- 4 ounces fresh basil

| | |
|------------------------|--------------|
| Method: | Direct Grill |
| Lid: | Open |
| Grids: | Medium |
| Temperature: | Hi |
| Smoker Shutter: | Open |

Grilled Basil Shrimp (4 servings)

Prep - Peel and de-vein shrimp. Mince garlic and basil. In a shallow bowl, mix olive oil and melted butter. Stir in lemon juice, mustard, basil, and garlic. Season with salt and pepper. Add shrimp, and toss. Cover, and refrigerate for at least 1 hour.

Cooking - Set grids at medium height. Preheat grill to high heat. Remove shrimp from marinade, and place in your Broilmaster Shrimp and Veggie Basket. Cook for 3 to 4 minutes, turning with spatula, until shrimp turns red. Flesh should become pearly opaque. Remove from grill and serve hot with favorite salad, pasta or vegetables.

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The following recipe is from our friends at Big Green Egg

Find more great recipes for Big Green Egg: <http://www.biggreeneegg.com/recipes>

Try this as a side dish with roasted turkey:

Veggie Noodle Stir-Fry

<http://www.biggreeneegg.com/recipes/veggie-noodle-stir-fry/>

Serves 4 as a main course, or 8 as a side dish

Use a vegetable peeler to slice the carrots, zucchini, and squash into wide, thin ribbons, then cut the ribbons lengthwise into thin julienned slices with a knife. You will have a medley of brightly colored vegetables all intertwined like long, thin, beautiful noodles. This is a dish that cooks in a matter of minutes and would go well as a side dish with roasted chicken or pork.

Ingredients:

Sauce

½ cup freshly squeezed lemon juice (3 lemons)

½ cup freshly squeezed orange juice (1 orange)

½ cup rice wine vinegar

½ cup soy sauce

4 teaspoons red curry paste

½ cup peanut oil

1 cup sliced shallots

2 tablespoons minced fresh ginger

2 teaspoons minced garlic

2 cups julienned red bell pepper

2 cups snow peas

4 cups julienned Napa cabbage

2 cups julienned carrots

2 cups julienned zucchini

2 cups julienned yellow crookneck squash

4 cups bean sprouts

18 to 20 scallions, green parts only, cut in half lengthwise

1 cup firmly packed fresh basil leaves

1 cup firmly packed fresh cilantro leaves

½ cup firmly packed fresh mint leaves

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1 cup thinly sliced red radishes
1 cup chopped peanuts

Equipment: Porcelain coated grid, Dutch Oven
Set the EGG for direct cooking with the porcelain coated grid.
Preheat the EGG to 400°F.

Set the Dutch Oven on the grid and preheat for 10 minutes.

To make the sauce, use a whisk to stir the lemon juice, orange juice, vinegar, soy sauce, and red curry paste together in a small bowl.

Pour the peanut oil into the preheated Dutch Oven. Add the shallots, ginger, garlic, bell pepper, and snow peas. Close the lid of the EGG and sauté for 30 seconds. Add the cabbage, carrots, zucchini, squash, bean sprouts, and scallions and cook for 1 minute. Add the sauce and cook for 30 seconds. Remove the Dutch Oven from the heat, then add the basil, cilantro, and mint and stir.

Place the mixture in individual bowls and garnish with the radishes and peanuts. Serve immediately.
—From *Big Green Egg Cookbook*/Andrews McMeel Publishing

More Delicious Grilling Recipes from Rich's blog

Main Dishes:

Brine & BBQ Your Holiday Turkey

<http://www.richshomeblog.com/blog/2010/11/brine-barbeque-turkey-recipe.html>

Honey-Apple Pork Chops

<http://www.richshomeblog.com/blog/2009/09/whats-cooking-honeyapple-pork-chops.html>

Beer-Butt Chicken Recipe for the Big Green Egg

<http://www.richshomeblog.com/blog/2010/11/beer-butt-chicken-recipe-for-the-big-green-egg.html>

Warm Potato Salad With Beer, Grilled Honey Salmon, and Grilled Strawberry Kebobs

<http://www.richshomeblog.com/blog/2011/07/recipes-warm-potato-salad-with-beer-grilled-honey-salmon-grilled-strawberry-kebobs.html>

Char-Grilled Oysters Recipe for your Weber Grill

<http://www.richshomeblog.com/blog/2010/07/char-grilled-oysters-recipe.html>

Desserts:

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Molten Chocolate Cake Recipe for the Big Green Egg

<http://www.richshomeblog.com/blog/2010/04/molten-chocolate-cake-recipe-for-big-green-egg-win-the-big-green-egg-cookbook.html>

Berry Delicious BBQ Cheesecake

<http://www.richshomeblog.com/blog/2009/11/whats-cooking-berry-delicious-bbq-cheesecake.html>



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