



# GRILLED BONELESS SHORT RIBS

## WITH SCALLION-SUMAC GREMOLATA



**SERVES**

4



**METHOD**

GRILL



**MINUTES**

45



**DIFFICULTY**

3/10

### INGREDIENTS

- 1½ tablespoons fish sauce
- 4 8-ounce boneless beef short ribs
- 3 garlic cloves, divided
- 2 tablespoons light brown sugar
- 6 scallions
- 2 teaspoons olive oil, plus more for grill grates
- 1/3 cup fresh flat-leaf parsley, finely chopped
- 2 teaspoons grated orange zest
- 1½ teaspoons sumac
- 1/2 teaspoon kosher salt
- 1/4 teaspoon black pepper
- 1/2 teaspoon sea salt flakes

Brush fish sauce on all sides of short ribs. Grate 2 garlic cloves using a Microplane; place in a small bowl. Add brown sugar to garlic, and stir to combine. Rub garlic mixture on all sides of short ribs. Let stand at room temperature while preparing grill.

Open bottom vent of grill completely. Light charcoal chimney starter filled with briquettes. When briquettes are covered with gray ash, pour them evenly onto bottom grate of grill. Drizzle scallions with oil; toss to coat. Coat top grill grate with oil. Cover and heat grill to medium-high (400°F to 450°F). Place scallions on oiled grate. Grill, uncovered, turning often, until medium-charred, 1 to 2 minutes. Transfer to a cutting board; let cool slightly.

Arrange short ribs on oiled grate. Grill, covered, flipping every 2 minutes, until a thermometer inserted in thickest portion registers 125°F to 130°F, 10 to 12 minutes. Remove short ribs from grill; let stand 5 minutes.

Mince remaining garlic clove; place in a small bowl. Add parsley, orange zest, sumac, kosher salt, and pepper. Rub together with fingers to combine.

Thinly slice grilled scallions. Add to parsley mixture; toss gently to combine. Cut short ribs against the grain into thin slices; sprinkle with flaky sea salt. Serve with gremolata.



2017 POPLAR GROVE "MUNSON MOUNTAIN VINEYARD"  
CABERNET FRANC, OKANAGAN VALLEY, BRITISH COLUMBIA

# CEDAR PLANK SMOKED STUFFED PORTOBELLO MUSHROOMS



**SERVES**

2



**METHOD**

GRILL



**MINUTES**

25



**DIFFICULTY**

3/10

## INGREDIENTS

1 5x11 inch cedar plank  
 1 cup Israeli couscous cooked to package directions  
 1 tablespoon Olive oil  
 1/4 cup red onions diced  
 1 small red pepper diced  
 2-3 garlic cloves diced  
 1 bunch kale/spinach, chopped  
 1 pinch Red pepper flakes  
 1/2 tablespoon smoked paprika  
**Salt and pepper to taste**  
 1 teaspoon dried oregano  
 2 medium portobello mushrooms, stems and gills removed

Soak plank in enough water to cover for at least one hour. Place a weight on top so the plank remains submerged.

Heat skillet on medium heat and add olive oil. Add onions and garlic sauce for 3 minutes then add peppers and spinach. Season with spices cooking for a minute or two more.

Add the couscous, mixing well and cook for a minute. Remove from heat and set aside.

Grill the planks uncovered over medium heat 3-5 minutes until planks begin to smoke.

Brush mushrooms on the bottom with olive oil and place them on the grill, caps up for 2 to 3 minutes. Remove and let them cool completely.

Place mushroom caps on the planks stem side up. Spoon couscous mixture into the mushroom caps. Cover and grill about 15 minutes or until mushrooms are browned and the stuffing is heated through.

Transfer planks with mushrooms to a serving platter. Garnish with fresh herbs.



# PORTERHOUSE

## WITH SUMMER AU POIVRE SAUCE



**SERVES**

2-4



**METHOD**

GRILL



**MINUTES**

40



**DIFFICULTY**

2/10

### INGREDIENTS

**Vegetable oil** (for grill)

2 tablespoons drained pickled green peppercorns, plus more for serving

1/2 cup (packed) basil leaves

1/2 cup (packed) mint leaves

1/2 cup extra-virgin olive oil

**Kosher salt**

1 2 pound porterhouse steak (about 2" thick), preferably prime or as well-marbled as you can find

Prepare a grill for high indirect heat (for a charcoal grill, bank coals on one side of grill; for a gas grill, leave one or two burners off); oil grate with vegetable oil. Coarsely chop 2 Tbsp. peppercorns, then coarsely chop basil and mint right on top of peppercorns. Transfer to a small bowl and mix in olive oil; season with salt. Coarsely chop a few more peppercorns and set aside for serving.

Season steak generously with salt. Grill over direct heat, keeping tenderloin (the smaller side) away from the most intense heat and turning steak about every minute or so to control flare-ups and ensure even browning, until deeply browned on all sides (including standing it on its side with tongs to render and brown fat around edges), 6–8 minutes.

Move steak over indirect heat (still positioning tenderloin side away from the heat) and grill, turning every 1–2 minutes and moving closer to or farther away from heat as needed to build even color, until an instant-read thermometer inserted into the thickest part of steak registers 120° for medium-rare, 10–12 minutes. Transfer to a wire rack set over a rimmed baking sheet and let rest 15–30 minutes.

Transfer to a cutting board and cut meat away from each side of the bone, then slice crosswise. Serve topped with sauce and reserved peppercorns.