



MASTER THE ART OF SMOKING AND GRILLING WITH CHARBROIL'S RECIPE COLLECTION

# RECIPE GUIDE



# THE BIG EASY® FRIED TURKEY

SERVINGS

8-10 servings

PREP TIME

15 minutes

COOK TIME

2 hours



BEGINNER



## INGREDIENTS

### FOR THE TURKEY

- 13 lb turkey
- 2 tbsp vegetable oil

### FOR THE RUB

- 13 lb turkey
- 2 tbsp vegetable oil



CHARBROIL®

## DIRECTIONS

- 1 Power up The Big Easy Oil-less Turkey Fryer.

### HOT TIP

The Big Easy was designed to be powered ON (all the way to the left) and OFF (all the way to the right). All recipes for The Big Easy are based on operating the fryer at full power.

- 2 Rinse the bird thoroughly with cool water and pat dry with paper towels.

- 3 Brush the outside of the turkey with vegetable oil using a basting brush. Then apply salt and your favorite rub.

- 4 Place the turkey in the roaster basket, breast-side up. Lower the basket into the cooking chamber. Insert a meat thermometer into the thickest part of the breast so that the tip does not touch bone and the dial is easy to read when the basket is in the cooker.

### HOT TIP

To minimize sticking, coat the wire frame of the cooking basket with oil before inserting turkey.

- 5 Cook until the internal temperature reaches 165°F, about 2 hours. Cook time varies based on weather conditions and the size of your turkey.

### HOT TIP

Cover the fryer with the wire mesh lid during the last 15 minutes of the cook for crispy skin, using infrared heat reflected back into cooking chamber. If used throughout cook, this heat can burn food before it is fully cooked.

- 6 Lift the roaster basket out of the chamber and set it on a shallow sheet pan. Allow the turkey to rest for 10 to 15 minutes. Then, remove the turkey from the basket.

- 7 Slice and serve with Grilled Hasselback Potatoes and Grilled Brussels Sprouts.

### HOT TIP

Call our Turkey Hotline at 1-800-526-1065 with any questions you may have about cooking with The Big Easy. It's available year-round, including Thanksgiving Day (8 am-4 pm EST).



# CARNE ASADA TACOS

SERVINGS

6-8 servings

PREP TIME

15 minutes

COOK TIME

20 minutes



INTERMEDIATE



## INGREDIENTS

### FOR THE MARINADE

- ½ cup cilantro paste
- ¼ cup jalapeño paste
- ⅓ cup olive oil
- ¼ cup reduced sodium soy sauce
- ½ cup orange juice
- Juice of 1 lime
- 6 cloves garlic, minced
- 1 tbsp ground cumin
- Kosher salt and freshly ground black pepper, to taste

### FOR THE TACOS

- 4 corn cobs, husked
- Canola oil, for brushing corn
- 2 tbsp butter, melted
- ½ tsp garlic powder
- ¼ tsp chipotle chili powder
- ¼ tsp smoked paprika
- ¼ tsp oregano
- salt and pepper, to taste
- ½ lime, zested
- 1.5 lbs flank steak
- Fajita size flour tortillas
- Fresh salsa or pico de gallo
- Queso fresco, for topping
- Lime wedges, for topping



## DIRECTIONS

- 1 To prepare the marinade, combine all ingredients into a bowl or gallon-sized ziploc. Using a meat tenderizer, pound steak to a uniform evenness.
- 2 Place steak in marinade and make sure it is well-coated. Refrigerate for at least 12 hours (24 hours is best).
- 3 Remove steak from the refrigerator and allow it to sit at room temperature for 20 minutes.
- 4 Preheat your grill to a medium-high heat.
- 5 To prepare the tacos, brush corn cobs evenly with canola oil. Grill for 10-12 minutes, turning every 2-3 minutes, or until corn is tender and reaches desired char.
- 6 Remove corn cobs from the grill and until they're cool enough to be handled. Remove kernels from the cob and set aside.
- 7 In a medium bowl, add butter, garlic powder, chipotle chili powder, smoked paprika, oregano, salt, pepper, and lime zest.
- 8 Add corn kernels. Toss until corn is evenly coated. Set aside.
- 9 Remove steak from marinade and place on grill. Cook for 4-5 minutes each side, or until desired internal temperature.
- 10 Remove steak from grill and allow to rest for 5 minutes.
- 11 Slice steak into quarters, then cut thin slices against the grain.
- 12 To build tacos: on a flour tortilla, layer steak, corn, pico de gallo, queso fresco, and cilantro then finish with a squirt of fresh lime juice. Enjoy!

# BLINI TWO WAYS

SERVINGS

4 servings

PREP TIME

20 minutes

COOK TIME

70 minutes



BEGINNER



## INGREDIENTS

### FOR THE SAVORY BLINI

- 1 lb yukon gold potatoes
- 3 large egg yolks
- 1 large egg
- ½ cup sour cream
- ¼ cup all-purpose flour
- 1 ½ tsp kosher salt
- ½ tsp black pepper
- ¼ tsp baking soda
- ¼ tsp ground nutmeg
- 2 tbsp unsalted butter
- Smoked salmon
- Crème fraîche
- Caviar
- Dill sprigs

### FOR THE CARDAMOM WHIPPED CREAM

- 2 ½ cups heavy whipping cream
- ½ cup powdered sugar
- 1 ½ tsp vanilla extract
- 1 tsp ground cardamom

### FOR THE SWEET BLINI

- 1 egg
- 1 ¼ cup buttermilk
- 1 tsp vanilla extract
- 2 tbsp canola oil
- 1 cup all-purpose flour
- ¼ cup sugar
- 2 tsp baking powder
- ½ tsp baking soda
- ½ tsp salt
- Prepared cardamom whipped cream
- Raspberry jam
- Blackberries
- Fresh mint



## DIRECTIONS

- 1 Begin by preheating your oven to 425°F. Prick the potatoes all over with a fork. Bake on a foil-lined sheet until tender, about 1 hour. Let cool until able to be handled.
- 2 While the potatoes are cooking, prepare the cardamom whipped cream. In a medium bowl, whip together all ingredients until stiff peaks form. Chill until ready for use.
- 3 When the potatoes are out of the oven and cooling, continue to prepare the savory blini. Whisk together the egg yolks, whole egg and sour cream in a medium bowl. Set aside.
- 4 Slice potatoes lengthwise and scoop out pulp from skins. Discard skins. Press pulp through a ricer held over a large bowl.
- 5 Add flour, baking soda, salt, pepper and nutmeg to the riced potatoes. Lightly fluff potatoes with a fork to integrate flavors.
- 6 Whisk in the prepared sour cream mixture until fully combined and the texture of pancake batter. Cover and let set for 10-15 minutes.
- 7 Prepare the sweet blini batter. In a small mixing bowl, whisk the egg. Whisk in buttermilk, oil and vanilla. Set aside.
- 8 In a large mixing bowl, combine flour, sugar, baking powder, baking soda and salt.
- 9 Add your wet mixture to your dry ingredients and use a whisk to mix until combined. Set aside.
- 10 Preheat your griddle to medium heat. Brush griddle top with butter.
- 11 Spoon savory blini batter on griddle about one tablespoon at a time. Cook for about 60-90 seconds or until the batter bubbles and the underside is golden brown. Flip and cook until the other side is golden brown, about 1 more minute.
- 12 Remove from the griddle and set aside. Wipe griddle of any batter residue and regrease before repeating with any remaining savory blini batter.
- 13 After cooking all the savory blini, wipe down the griddle and add more butter before beginning to cook the sweet blini.
- 14 Spoon sweet blini batter on griddle about one tablespoon at a time. Cook for about 30 seconds or until the batter bubbles and the underside is golden brown. Flip and cook until the other side is golden brown, about 20-30 seconds.
- 15 Remove from the griddle and set aside. Wipe griddle of any batter residue and regrease before repeating with any remaining sweet blini batter.
- 16 When finished cooking, assemble your blini.
- 17 To build the savory blini, top each blini with a folded piece of smoked salmon, a dollop of crème fraîche, caviar and a dill sprig.
- 18 To build the sweet blini, top each blini with a dollop of cardamom whipped cream, a little raspberry jam, half a blackberry and some chopped mint.
- 19 Serve your Blini Two Ways.

# BIRRIA GRILLED CHEESE

SERVINGS

4 servings

PREP TIME

30 minutes

COOK TIME

5 hours



INTERMEDIATE



## INGREDIENTS

### FOR THE RECIPE

- 5 lb. beef short ribs (can also use roast, brisket, etc.)
- 4 cups beef broth
- 5 guajillo peppers
- 2 ancho chile peppers
- 2 ancho de arbol peppers
- 3-4 chipotle peppers
- 2 roma tomatoes
- 4 cups water
- 1 onion
- 10 cloves fresh garlic
- 2 cinnamon sticks
- 2 bay leaves
- 2 tbsp mexican oregano
- 2 tbsp cumin
- Salt and pepper, to taste
- Oaxaca cheese, shredded
- Loaf of brioche bread

CHARBROIL

## DIRECTIONS

- 1 Preheat charcoal grill.
- 2 Season beef with salt and pepper. Sear over charcoal and set aside.
- 3 Cut the stems off of peppers and remove seeds. Half onion and tomatoes. Place a Dutch oven on a grill with some olive oil. Add peppers, tomatoes, onion, and garlic to the pot. Cook until fragrant.
- 4 Add short ribs to the pot. Pour beef broth and water into the pot. Add seasonings listed above. Bring to a simmer and cover. Cook until veggies are soft, about an hour.
- 5 Transfer peppers, onion, tomatoes, and garlic to a blender. Add a little bit of liquid from the pot. Blend until smooth and transfer back to the pot.
- 6 Continue to simmer, stirring occasionally until beef is fall-apart tender. Once beef is tender remove and shred. Pour some of the consommé over the beef and stir to combine.
- 7 Add a couple tablespoons of the consommé to about 4-6 tbs of softened butter. Stir to combine.
- 8 Spread butter mixture onto bread. Next assemble grilled cheeses to your liking. I used shredded Oaxaca cheese first, then the beef mixture, onion and cilantro, followed by more cheese.
- 9 Toast each sandwich until golden brown and cheese is melted.
- 10 Dip in remaining consommé and enjoy!



# CAST IRON BACON & CHEESE POTATOES

SERVINGS

4 servings

PREP TIME

15 minutes

COOK TIME

1.5 hours



BEGINNER



## INGREDIENTS

### FOR THE COWBOY BUTTER

- 1 cup softened butter
- 1 tbsp lemon juice
- 1 tbsp dijon mustard
- 1 clove garlic, minced
- 1 tbsp fresh parsley, chopped
- ½ shallot, minced
- 1 tbsp prepared horseradish
- ½ tsp salt
- ½ tsp pepper

### FOR THE POTATOES

- 4 white potatoes, diced
- 3 tbsp Cowboy butter
- 1 ¼ cups whole milk
- 2 cups cheddar cheese, grated
- ½ cup crumbled bacon
- Sour cream, for topping
- Chives, for topping



## DIRECTIONS

**1** Combine all Cowboy Butter ingredients in a bowl, place on parchment paper and roll into a log. Refrigerate at least 10 minutes before serving.

**2** Cut 3 tablespoons of Cowboy Butter and place into a preheated, cast iron skillet. Add diced potatoes and cook over medium heat for 20 minutes.

### HOT TIP

Cook steak or chicken with this side dish and top each serving with 1/4-inch thick slices of the remaining cowboy butter.

**3** Preheat your grill to 250°F for 2-zone cooking.

### HOT TIP

Create two zones by turning half of burners to medium and leave the other halfway closed.

**4** Add whole milk to potatoes and place skillet in grill. Close the lid and cook over indirect heat for 1 hour at 250°F.

**5** Turn the 2 open burners on high until your grill reaches 350°F. Top potatoes with shredded cheese and crumbled bacon, close the lid and cook for another 5 minutes.



# GRILLED BREAKFAST BURRITO

SERVINGS

2 servings

PREP TIME

15 minutes

COOK TIME

10 minutes



BEGINNER



## INGREDIENTS

### FOR THE RECIPE

- 3 ½ tbsp olive oil (divided)
- 1 large zucchini, cut into 1/2" spears
- ½ tsp garlic powder
- ¼ tsp chili powder
- ¼ tsp cumin
- ¼ tsp oregano
- Salt and pepper
- 6 eggs
- ½ lb. ground turkey breakfast sausage
- 1 tbsp butter
- 2 large tortillas
- 4 tbsp cheddar cheese
- ½ avocado
- Cilantro
- Scallions
- Hot sauce



## DIRECTIONS

- 1 Evenly spread 1 tablespoon of olive oil over your griddle to season it and preheat to medium-high heat until the oil burns off—about 10-15 minutes.
- 2 In a large bowl, add zucchini, 1/2 tablespoon of olive oil, garlic powder, chili powder, cumin, oregano and salt and pepper to taste. Toss until zucchini is evenly coated. Set aside.
- 3 In a small bowl, scramble eggs with salt and pepper to taste. Set aside.
- 4 Add zucchini and sausage to different areas of the griddle. Cook zucchini until softened but retaining a slight chew, about 3-4 minutes. Brown sausage completely, about 3-4 minutes. Remove both from the griddle.
- 5 Turn off the griddle. Melt butter for the eggs to cook. Add eggs and cook completely, stirring to scramble. Remove from the griddle. Turn on the griddle again and set to medium heat while building the burritos.
- 6 To build each burrito, add 1 tablespoon of shredded cheddar, half the zucchini, half the eggs, half the sausage, half the avocado, cilantro to taste, scallions to taste, hot sauce to taste and another 1 tablespoon of cheddar down the center of the tort.
- 7 Roll each burrito, folding in the sides of the tortillas, tucking one of the ends over the fillings and rolling until they are completely closed.
- 8 To cook each burrito, grease a spot on the griddle with olive oil and place the burrito seam-side down for about 30 seconds or until golden brown. Flip and repeat for all 4 sides.
- 9 Remove from the grill, slice in half and serve.