

Rubs:

#17722 Mojito Lime Dry Rub/spice

#17895 Brown Sugar Maple Dry Rub/spice

#17827 Jamaican Jerk Dry Rub/spice

#17476 Citrus Mojo Wet Sauce

#16896 Sweet & Spicy Wet Sauce





BUTCHER'S NOTE

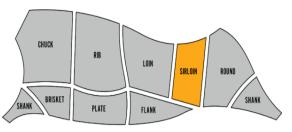
Steakcut from the triangle-shaped muscle that caps or covers the Top Sirloin.

OULOTTE STEAK | LEAN

so Known As: Beef Loin, Top Sirloin Cap Steak, Boneless (IM); Culotte Steak; Top Sirloin Cap eak: Top Sirloin Cap. Boneless

With plenty of marbling, this is a juicy and savory steak. Easy to prepare on the grill.

WHERE THIS CUT COMES FROM:



SIRLOIN PRIMAL | PRIMAL CUT

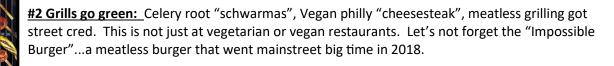
The Sirloin is home to popular fabricated cuts but is first separated into the Top Sirloin Butt and Bottom Sirloin Butt. In the Top Sirlon you'll find steaks great for grilling, while the Bottom Sirloin provides cuts like Tri-Tip and Sirloin Bavette, which are good for roasting or grilling.



> 2019 Grilling Trends



#1 Brisket where you least expect it: Brisket's fame has spread...we have become a nation of brisket addicts! Brisket has truly become an AMERICAN BBQ specialty, no longer determined by geography or tradition.



#3 Wood Grilling comes home: When it comes to smoke flavor, you can't beat a steak, seafood, or vegetables seared over a crackling smoky wood fire. No you can also wood grill at home.



Forget classic American BBQ rubs or herbs from Provence. This year we'll be grilling with exotic rubs from across Africa and the Far East. Ex. Togarashi (Japanese) and Ras al hanout from Morocco.

#5 Brisket in a hurry: Freeze a whole raw brisket then slice it paper thin on an electric meat slicer. Then places slices on a screaming HOT table grill and cook 1 min per side. Result...incredibly rich beefy flavor of brisket with instant gratification.

#6 Brisket for breakfast? Brisket breakfast sandwich, brisket over salad, brisket kettle corn popcorn. Dessert....oh yes, brisket chocolate chip cookes. Once reserved for lunch or dinner, we now eat brisket 24/7!

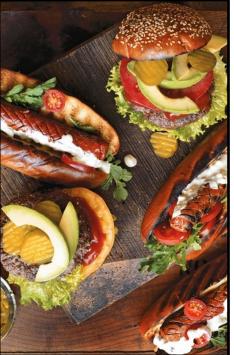


#8 Mushrooms hit the grill: Maybe it is the rise of mycotherapy (curing illnesses from the common cold to cancer with the healthful compounds found in mushrooms). Or maybe it is the exotic mushrooms being grown. In any case, mushrooms are having a field day on grills and in smokers. Using mushrooms as a Vegan Philadelphia cheesesteak.

#9 Burgers and Steaks: The plant food movement has more and more of us incorporating more plant-based foods into our diets and grilling. The Impossible Burger is now served at 1,300 restaurants across the U.S. Uses modified yeast, wheat and potato protein, and coconut oil. Now a vegan "steak" made from wheat, corn, rice, peas, soybeans, and a natural red food coloring from vegetables.

#10 Hot Pepper Dips: Butter, vinegar, lard, and cayenne pepper—makes a fabulous finishing sauce!!

Use on pork, grilled chicken, shrimp, cauliflower, and even steak!



|Teach a (HoT) Dog a new trick!

Americans will eat nearly 150 million hot dogs while celebrating the 4th of July holiday according to the National Hot Dog and Sausage Council. Here is a cool as all get out hotdog...use a clever trick called "hedgehogging" in which you score the surface of the hotdogs in a crosshatch patter. The edges puff and char during grilling, giving you an exceptionally crusty exterior and attracting even more wood smoke flavor. Tip o'the hat to Russ Faulk to f Kalamazoo Outdoor Gourmet for this singular scoring technique and the idea of grilling the hotdog buns with mayonnaise and remoulade sauce...calling them now a "Po Dog".

Hedgehog Hot Dogs

Active Prep: 15 min prep Grill time: 8 to 10 minutes

Yield: Makes 8

Method: Direct Grilling

Equipment: Grilled over charcoal,

wood, or gas

Ingredients:

8 best-quality all-beef hot dogs 8 bakery-fresh hot dogs rolls (brioche rolls)

6 TBS mayonnaise (Hellman's)

Vegetable oil for oiling the grill grate

Creole Mustard Sauce

Baby Rocket (arugula or other micro greens)

2 Red ripe tomatoes or 1 pint cherry

tomatoes thinly sliced

- Using a paring knife, make a series of crosshatch cuts on the surface of each hot dog, about 1/8 inch deep and 1/4 inch apart, on all sides. (This will expose more of the hot dog to the direct heat of the grill.)
- Slather the cut insides of the rolls with mayonnaise
- Set up your grill for direct grilling and heat to high. Brush or scrape the grill grate clean and oil it well. Arrange the hot dogs on the grate. Grill until the exterior is sizzling, crisp, and browned, about 2 minutes per side, 6 to 8 minutes in all. While you're at it, grill the mayonnaise-slathered rolls until toasted, 1 minute per side.
- Slather the rolls with Creole Mustard Sauce. Add the hot dogs, baby arugula, and tomato slices, and any other condiment you may fancy...this will be the BEST hot dog you've ever tasted.

.....desserts and fruits to

- 1. Pumpkin Pie
- 2. Stuffed Pears
- 3. Smoked Ice Cream
- 4. Smoked Whipped Cream
- 5. Smoked Chocolate Bread Pudding
- 6. Smore's
- 7. Cedar Planked Chocolate Brownie
- 8. Burnt Oranges w/Rosemary
- 9. Bananas Foster
- 10. Chocolate Brownie Smores
- 11. Bacon Sundaes
- 12. Grilled Pound Cake w/berry salsa
- 13. Spice-grilled pineapple
- 14. Mango Macadamia Crisp
- 15. Cherry Salsa
- 16. Grilled Watermelon

dessert rub recipe

Makes 1 cup

1 cup turbinado sugar, (Sugar in the Raw)

2 tsp. ground cinnamon

1/4 tsp. ground nutmeg

1/4 tsp. ground allspice

1/4 tsp. ground cloves

Place the sugar in the bowl and whisk in the cinnamon, Nutmeg, allspice, and cloves.

Transfer to jar, cover, and store away from heat and light.

*Brush any sliced juicy fruit with melted butter or coconut milk, then crust it generously with Dessert Rub.

Grill over hot fire.



