

EVERYTHING YOU WANTED TO KNOW ABOUT... *Grilling Secrets* ...and weren't afraid to ask!



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"A creative alternative indoor cooking option?"

Compound Butter

Take a pound of butter, cut it in half and allow each half to soften at room temperature in a small bowl. To the softened butter you may add any herb (fresh or dried), spice or flavoring of your choice. My favorites include fresh chopped garlic & chives (garlic butter), fresh chopped basil and coarse ground black pepper (peppered basil butter), and Wasabi (Japanese "horseradish powder"). When making the wasabi butter, mix the wasabi powder into a paste before folding into the softened butter. The amount of spice you mix with the butter will determine its strength. Experiment and have fun. When the softened butter and spices are well blended, spoon the butter onto WAX PAPER and form a log about 1 1/2 inches in diameter. Place log in freezer. Cut off slices of seasoned butter as needed which may be placed on the food when cooking, as well as being placed on food just before serving!

Marinades

The secret of a good marinade is a Ziploc baggie! The baggie enables you to turn your product easily, quickly and completely, travels easily to the grill without spilling, prevents you from placing cooked product back in uncooked marinade and disposes of easily (no washing a plate or bowl). There are countless marinades now available at the markets and salad dressings also double as marinades. DO NOT OVER MARINATE your fish as it may dry out when cooked. My favorite simple "teriyaki" marinade is 1/2 cup Yoshida Brand Gourmet Sauce, 1/2 cup water, 2 Tbsp Timbers Jerk spice. It is great for pork loins, less expensive cuts of beef as well as steak fish.

Coffeemate Flavored Creamer as a Soak

Many recipes call for soaking or dredging the fish through milk. For a great change of taste, soak your filet in one of the many coffeemate flavors (vanilla is simple, hazelnut is nutty and white chocolate is over the edge but great!) The longer you soak your fish, the more flavor it will absorb. You can even cook with it if you wish!

Chargrilled Mahi-Mahi "Island Style" with Grilled Stone Fruit

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| 4 Mahi-Mahi (dolphin) filets 8 oz. each | 4 oz. Garlic Butter |
| 2 oz. Jamaican Jerk Spice | 4 oz. Mango Marinade |
| 2 Stone Fruits (peaches, nectarines, plums) cut in half, pitted and sliced. | |

Prepare charcoal grill or preheat gas grill to desired medium temperature.

In a microwave or on the stove (or on the grill) melt the garlic butter. Brush melted garlic butter on top side of fish and place top side down on the grill. Brush garlic butter on unbuttered side of fish & cook 3-5 minutes (depending on heat of grill). Take 4 slices of stone fruit, brush with garlic butter and place on grill for 30 seconds. Brush exposed side with garlic butter, flip and cook 30 seconds. Remove from heat. Grill remaining pieces of fruit carefully, remove from heat and chop into small pieces. Flip fish carefully, sprinkle Jerk spice on top of fish and cook 3-5 minutes until done. Add grilled pieces of fruit to room temperature mango marinade and spoon over fish. Top with grilled slice of fruit. (Grilled fruit also makes a great dessert on its own, served with vanilla ice cream!)

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