

Grilled Steaks with Smoked Paprika

From “DADGUM That’s Good, Too!” by John McLemore

You’ll Need:

- 1 tablespoon smoked paprika
- 1 tablespoon dark brown sugar
- 1 teaspoon sea salt
- 1/2 teaspoon freshly ground black pepper
- 2 tablespoons olive oil
- 4 (1/2-inch thick) rib-eye steaks (about 2 pounds)
- Honey barbecue sauce (optional)

Instructions:

1. Preheat lightly greased grill to 400°F (medium-high setting).
2. In a small bowl, combine paprika, brown sugar, sea salt and pepper. Add olive oil, mixing well. Rub paprika mixture over steaks.
3. Grill steaks, with grill lid closed, for 3 to 4 minutes per side or until desired degree of doneness. See Doneness Chart to the right for temperatures. Serve with honey barbecue sauce, if using.

Doneness Chart

125°F Rare

135°F Medium-Rare

145°F Medium

155°F Medium-Well

165°F Well Done



Grilled Fruit Kabobs

From "DADGUM That's Good, Too!" by John McLemore

You'll Need:

- 8 (6-inch) wooden skewers, soaked in water for 30 minutes
- 3 tablespoons fresh lime juice
- 1 teaspoon honey
- 1/4 teaspoon ground cinnamon
- 2 large ripe nectarines, pitted and cut into 1 1/2-inch pieces
- 1 cup (1 1/2-inch cubes) fresh pineapple
- 1 cup (1 1/2-inch cubes) honeydew melon
- 1 cup (1 1/2-inch cubes) cantaloupe

Instructions:

1. Preheat lightly greased grill to 350°F (medium setting).
2. In a small bowl, combine lime juice, honey and cinnamon. Set aside.
3. Soak wooden skewers in water for 30 minutes. Thread nectarines, pineapple, honeydew and cantaloupe evenly on skewers. Drizzle lime mixture over fruit. Place kabobs on a grill rack and grill, with grill lid closed, for 3 to 4 minutes or until grill marks appear. Serve immediately.



Swiss Mushroom Burgers

From "DADGUM That's Good, Too!" by John McLemore

You'll Need:

- 1 1/2 pounds ground beef
- 1/4 cup finely chopped yellow onion (optional)
- 2 tablespoons Worcestershire sauce
- Salt and freshly ground black pepper
- 4 slices Swiss cheese
- 2 teaspoons olive oil
- 3 cups sliced fresh mushrooms
- 4 hamburger buns, split and toasted
- Toppings (optional)

Avocado

Lettuce

Tomato

Other toppings

Instructions:

1. Preheat lightly greased grill to 400°F (medium-high setting).
2. In a large bowl, combine beef, onion, if using, Worcestershire and 1/2 teaspoon pepper. Shape into 4 patties, each about 3/4 inch thick.
3. Grill burgers, with grill lid closed, for 4 minutes per side, then 2 minutes per side, for a total cooking time of 6 minutes per side. NOTE: Do not leave burgers on grill for a continuous 6 minutes per side or they will burn; you must turn after 4 minutes. Place Swiss on patties during the last 1 minute of grilling.
4. Meanwhile, place a skillet or large sheet of heavy-duty foil directly on grill. Add oil and mushrooms and sauté on medium-high heat until mushrooms are tender, 20 to 25 minutes. Season with salt and pepper to taste. Remove mushrooms from grill. Set aside.
5. Place burgers on buns, top with mushrooms and desired toppings and serve.



Grilled Baby Back Ribs

From "DADGUM That's Good, Too!" by John McLemore

You'll Need:

- 2 tablespoons garlic pepper
- 1 teaspoon salt
- 1 teaspoon onion powder
- 1 teaspoon paprika
- 2 slabs baby back ribs

BBQ Sauce:

- 1/3 cup ketchup
- 1/2 cup packed brown sugar
- Juice of 1 large lemon
- 1/3 cup A1 Steak Sauce

Instructions:

1. Preheat lightly greased grill to 400°F (medium-high setting).
2. In a medium bowl, combine garlic pepper, salt, onion powder and paprika.
3. Rub mixture on ribs and grill for 1 hour, turning every 10 minutes. Grill using indirect heat (see page 11) with grill lid closed.
4. **BBQ Sauce:** In a saucepan over low heat, combine ketchup, brown sugar, lemon juice and steak sauce and simmer for 10 minutes.
5. Remove ribs from grill and apply BBQ Sauce to ribs. Then place back on grill with meat side up for 10 minutes.



Easy Grilled Cajun Wings

From "DADGUM That's Good, Too!" by John McLemore

You'll Need:

- 2 1/2 teaspoons Cajun seasoning
- 1 1/2 teaspoons paprika
- 1 1/2 teaspoons dried oregano
- 2 pounds chicken wings or drumettes
- 1/2 cup orange juice
- 1/4 cup mild hot sauce
- 1/4 cup fresh lemon juice
- 2 tablespoons Worcestershire sauce

Instructions:

1. In a small bowl, combine Cajun seasoning, paprika and oregano.
2. Place wings in a large shallow dish or resealable plastic bag. Add Cajun spice mixture, tossing well. Add orange juice, hot sauce, lemon juice and Worcestershire sauce, mixing well. Cover or seal and refrigerate, turning occasionally, for 4 hours or for up to 8 hours. For more spicy flavor, leave wings in the marinade a little longer.
3. Preheat lightly greased grill to 350°F (medium setting).
4. Remove wings from marinade, discarding marinade. Grill wings, with grill lid closed, turning every 3 to 4 minutes, for 20 to 25 minutes or until internal temperature reaches 165°F. Serve immediately.



Grilled Salmon with Creamy Horseradish Sauce **From “DADGUM That’s Good!” by John McLemore**

You’ll Need:

- 6 (1-inch thick, 6 ounces each) salmon filets, (skin on)
- ½ teaspoon salt
- ¼ teaspoon black pepper
- ⅓ cup vegetable oil
- 1 tablespoon horseradish
- 1 tablespoon soy sauce
- 1 clove garlic, minced

Sauce:

- ¾ cup sour cream
- ¼ cup mayonnaise
- 2 tablespoons horseradish
- 2 tablespoons fresh basil, chopped
- 1 tablespoon fresh lemon juice
- 1 teaspoon soy sauce
- Salt and black pepper

Instructions:

1. Spray grill rack generously with nonstick spray. Preheat grill on medium setting.
2. Sprinkle salmon filets with salt and pepper. In a small bowl, whisk oil, horseradish, soy sauce, and garlic. Brush oil mixture over both sides of salmon filets.
3. Place salmon on the grill and cook just until opaque in center, about 4 minutes per side. Transfer salmon to plates. Serve with sauce.

Sauce:

1. In a small bowl, combine sour cream, mayonnaise, horseradish, basil, lemon juice, and soy sauce. Season with salt and pepper. Cover and chill in refrigerator until ready to serve.



Balsamic Pork Chops

From “DADGUM That’s Good!” by John McLemore

You’ll Need:

- 2 tablespoons extra virgin olive oil
- 2 tablespoons balsamic vinegar
- 1 tablespoon fresh rosemary, minced
- 4 (1-inch thick) pork chops, bone-in or boneless
- Salt and black pepper

Instructions:

1. Mix the oil, vinegar, and rosemary. Season the chops with salt and pepper. Coat the chops evenly with the oil mixture. Let the chops stand at room temperature while the grill heats.
2. Set grill to medium, approximately 350° F. Grill chops 10 minutes per side, or until internal temperature reaches 160° F.



Chicken Thighs with Avocado and Tomato Salsa

From "DADGUM That's Good!" by John McLemore

You'll Need:

- 4 lbs. chicken thighs, skins on
- ¼ cup red onion, chopped
- 1 tablespoon grated lemon zest
- 1 teaspoon ground cumin
- ¼ cup fresh lemon juice
- 3 tablespoons olive oil
- Salt and black pepper to taste

Salsa:

- 1 cup fresh corn kernels
- 1 large tomato, seeded and diced
- ⅔ cup red onion, chopped
- ½ cup cilantro, chopped
- 2 tablespoons olive oil
- 1 tablespoon fresh lemon juice
- ½ teaspoon cumin
- 1 jalapeño pepper, seeded and minced
- 1 avocado
- Salt and black pepper

1. Place chicken thighs in a resealable plastic bag. Add red onion, lemon zest, ground cumin, lemon juice, and olive oil. Seal and marinate in refrigerator for 3 to 6 hours. Occasionally, turn bag to spread marinade evenly.

2. Set grill to 380° F (medium to high setting). Remove chicken from marinade. Sprinkle chicken with salt and pepper. In a small saucepan, bring marinade to a boil.

3. Grill chicken for 12 minutes per side or until internal temperature reaches 165° F, basting occasionally with marinade. Remove from grill and seal in aluminum foil.

Salsa:

1. In a medium bowl, mix the corn, tomato, red onion, cilantro, olive oil, lemon juice, cumin, and jalapeño.

2. Peel, pit and dice avocado. Add to salsa and season with salt and pepper.

3. Serve chicken with salsa on the side.

