

WARRANTY

This LIMITED WARRANTY covers defects in workmanship and materials for a period of two years from date of first retail purchase. During the warranty period, GMG Products LLC (dba Green Mountain Grills) will replace or repair, at its sole option, any defective Green Mountain grill returned to us, or to one of our dealers, by its original purchaser.

This warranty does not cover problems that result from abuse, accident, misuse, or problems with electrical power. It does not cover uses not in accordance with the instruction manual. It does not cover commercial use of the product. It specifically excludes products for which Green Mountain Grills has not received payment.

THIS WARRANTY GIVES YOU SPECIFIC LEGAL RIGHTS WHICH MAY VARY FROM STATE TO STATE (PROVINCE TO PROVINCE IN CANADA). GREEN MOUNTAIN GRILL'S RESPONSIBILITY FOR DEFECTS IN MATERIAL AND WORKMANSHIP SHALL BE LIMITED TO REPAIR AND/OR REPLACEMENT AS SET FORTH IN THIS WARRANTY. ALL EXPRESS AND IMPLIED WARRANTIES, INCLUDING, BUT NOT LIMITED TO, ANY IMPLIED WARRANTIES AND WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE ARE DISCLAIMED.

WE DO NOT ACCEPT LIABILITY FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES, OR FOR ANY THIRD-PARTY CLAIMS FOR DAMAGES AGAINST THE RETAIL PURCHASER OF THIS PRODUCT. SOME STATES (PROVINCES IN CANADA) DO NOT ALLOW THE EXCLUSION OR LIMITATION OF INCIDENTAL OR CONSEQUENTIAL DAMAGES, SO THIS MAY NOT APPLY TO YOU.

To exercise your rights under this warranty, contact the dealer from whom you purchased it, or call us at 530-347-9167.



Assembly and Operating Manual

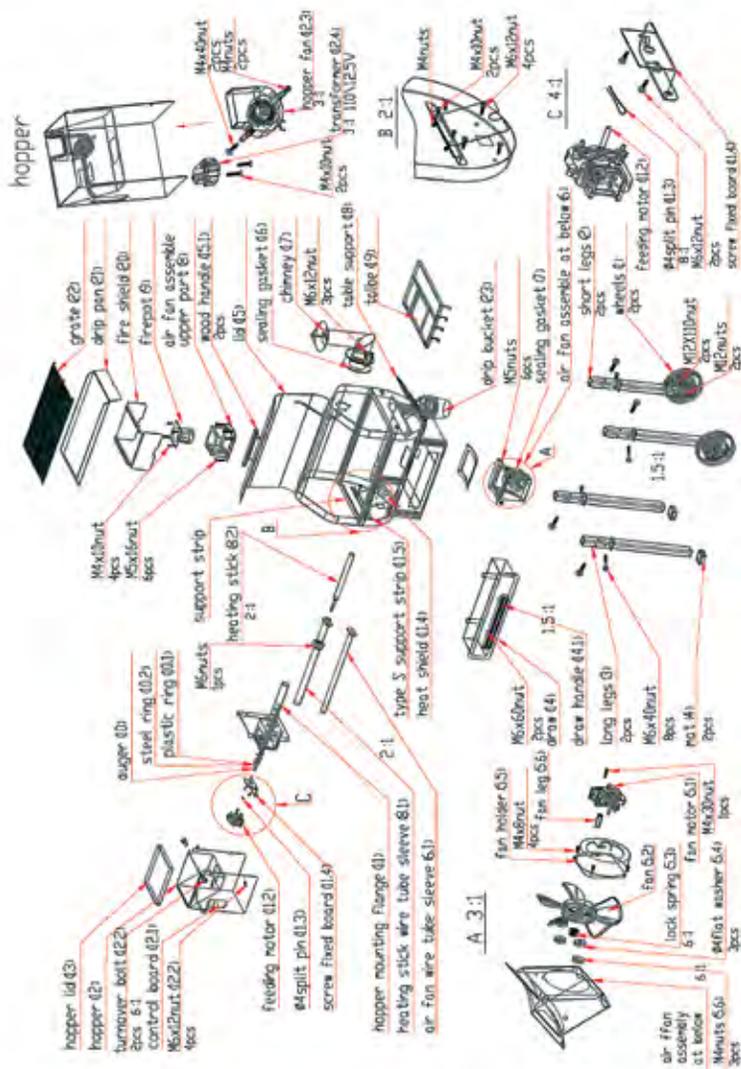
Green Mountain Pellet Grill

Jim Bowie Model
Daniel Boone Model



Accessories

Be sure to visit your local dealer to purchase these accessories for your Green Mountain grill



- Assembly: 4-7**
- Quick Start 8-9**
- Operation: 10-17**
- Pellet Grill Basics: 18-22**
- Troubleshooting: 23-26**
- Recipes: 27-64 (Index on page 27)**
- Grill Accessories 83**
- Warranty: Back Cover**

Aprons



Oven Mitts



Caps



Shirts



Smoke Racks Rib Racks



Thermal Blanket



Grill Covers



Rubs



Sauces



Recipes

Iowa Pork Chops (Go Hawkeyes!)

Buy thick “bone-in” pork chops (1” or thicker). Season with GMG Pork Rub. Marinate for at least 4 hours in either Stubb’s Pork Marinade or Allegro in a Zip-Loc baggie.

Grill at 400°F (204°C) to an interior temperature of 165° (74°C). This makes a great summer meal with corn on the cob, baked potatoes, and a garden salad.



And speaking of salad . . .

Grilled Caesar Salad

Wash heads of romaine lettuce thoroughly, then dry and slice lengthwise in half. Brush very lightly with olive oil.

Grill at 500°F (260°C) for 3-5 minutes per side or until you get a suitable amount of char.



Put on a salad plate and drizzle on more olive oil. Garnish with fresh ground Parmesan cheese, mandarin oranges, sliced almonds, and season with fresh ground pepper.



Thank you for purchasing a Green Mountain pellet grill. We hope that it will provide you many years of trouble-free service and allow you to cook extraordinary food that will enhance your enjoyment of eating.

Your new grill can roast, bake, smoke, slow-cook, simmer, grill, barbecue, and sear at the touch of a button. This manual will help you get the most out of your pellet grill, so please read it thoroughly.

Should an unforeseen problem occur, please check the “Troubleshooting Guide” in this book, or visit our website at www.greenmountaingrills.com. After exhausting those possibilities, please feel free to call us at 530-347-9167 and select “Technical Support.”

If you have questions about cooking, please see the section entitled “Pellet Grilling Basics” later on in this manual, or visit our website.

Remember that your new pellet grill is extremely versatile. While you can grill steaks, hamburgers and all the other traditional “barbecue” fare, you can also prepare a pot roast, smoke fish, bake cookies or bread, slow-cook a brisket or pork butt, roast vegetables, and much more. About the only limit is your imagination, so get creative!

Do not operate this pellet grill indoors, as it must have adequate ventilation.

Do not burn softwood pellets, as they contain phenols which pose a health hazard with extended use. All of us have eaten marshmallows roasted over an open softwood campfire and have lived to tell about it, but exposure to softwood resins over long periods of time will produce adverse effects.

Carefully read and follow all instructions in this manual and observe all warning labels on the grill itself. Do not use this grill other than as an outdoor cooking device. Do not make modifications to this grill that Green Mountain has not approved.

Please read and understand the warranty. We warrant defects in workmanship and materials but not problems that arise because of modifications made not authorized by GMG, misuse, operation not in accordance with the design of this grill, uses other than the purpose of this grill, and use not in conformity to the procedures outline in this manual.

Feel free to send pictures of your cookouts to us –we would love to see them. If you give permission, we will even post them on our website.

Many of our dealers pre-assemble the grills, so this section will not apply to you in that case.

If you bought your grill unassembled, then you may use this manual to help you put your grill together. Or, if you prefer, you may watch the enclosed DVD which will explain how to assemble your grill.

OVERVIEW - Assembly consists of 5 fairly easy steps: 1) attach the 4 legs; 2) attach the chimney and chimney cap; 3) reverse the handle; and 4) insert the heat shield, grease tray, and grate; and 5) install the side tray and hang the grease bucket.

TOOLS – 10 mm wrench or socket

First, take the box off of the grill, leaving the Styrofoam intact. With the grill right side up, take off the top Styrofoam pieces, open the lid and remove all of the parts from inside the cavity of the grill:

- Grate (2 pieces)
- Grease tray
- Chimney
- Legs (4)
- Heat Shield
- Side tray

Now, open the hopper and remove these parts:

- Chimney Cap
- Grease Bucket
- Assembly and Operating Manual (since you're reading this, you've already done that, obviously)
- Remote controller (if you've purchased a remote controlled grill)
- Meat probe
- Zip-Loc baggie of pellets

Next, replace the Styrofoam top pieces and carefully turn the grill upside down.

Recipes

Fattie (Warning: Hazardous to your girth)

Those of you who took a basket-weaving class will find this rather easy - I had a little trouble with it at first until I realized that it was just like threading a worm on a fishhook, only different.

Lay the sausage roll in the middle of the bacon-weave and the wrap the bacon around the roll.



Place "fattie" on a foil-lined shallow pan (one with 1/2" sides) and grill at 325° for 90 minutes. You may wish to turn the heat up to 350° for the last 15 minutes to brown the bacon a little more. If you cook eggs with this monster, be sure to baste them in butter! I mean, what do you have left to lose? Seriously, though, this is pretty darn good fixins.



Recipes

Fattie (Warning: hazardous to your girth)

Okay, so health experts will throw shoes at you for eating this one. And I believe a regular diet of this will lead to undesirable results. I mean, this thing has more cholesterol than, well . . ., than cholesterol. That being said, this is a real once-per-decade treat which you will enjoy.

Ingredients

- 1 lb. breakfast sausage
- 1-1 1/2 cups shredded potatoes, pre-cooked
- About 3/4 lb. bacon (not thick-sliced)

Start with a pound of your favorite breakfast sausage - here, I used Jimmy Dean Regular, but any former country singer turned businessman's product will do.

Knead the sausage a bit and make a small loaf out of it. Form a trough in the middle. Lightly salt the hash browns and insert them into the trough in the sausage. Close up the trough, encircling the potatoes.



Make a mesh out of the bacon as shown.

Note: Enhance the stuffing by adding sauteed onions and green peppers to the potatoes, as well as cheese.

1. ATTACH THE LEGS

Remove the two bolts from each of the four legs. Legs are numbered, and those numbers match the numbers on the grill.

Insert each leg into its matching socket on the grill. The nuts welded onto the leg must go on the side opposite the hole in the socket. This will be easy with the wheel legs - just keep the wheels to the outside of the grill.



On the front legs, this will be somewhat more difficult to visualize. Just remember that the nut welded on the leg cannot be up next to the hole in the leg socket - it needs to go opposite, or away from it.

Next, insert the bolts into the holes in the leg sockets. They screw into the nuts on the opposite side of the leg. With the grill upside down, you can get both bolts in each leg.

- Tighten the bolts.
- Stand the grill up on its legs.

2. ATTACH THE CHIMNEY AND CHIMNEY CAP

Remove the 3 bolts from the right side of the grill. Install the chimney using those three bolts. Make sure the gasket is between the chimney and the grill.

Turn the adjustment nut on the underside of the chimney lid until it is about 1/2" from the top. Then thread the rod into the chimney. You can adjust the nut

up or down depending on your cooking preference. Normal operation is about 1/2" in the winter (your index finger should just fit between the top of the chimney and the cap) and about 1 1/2" in summer (2 fingers between the top of the chimney and the chimney cap).

Remember that your pellet grill operates similarly to a fireplace: it needs to draft, so DO NOT choke the chimney cap all the way down!



REVERSE THE HANDLE

Remove the two bolts from the handle and install it on the outside of the grill.



Make sure that you put a thermal isolation washer between the stainless handles base on the outside and the metal lid. Insert another one between the bolt and metal lid on the inside. This will prevent the handle from becoming too hot.

INSERT THE PARTS

Important: Before you install these parts, skip forward to the operating instructions and read the information on “Charging the Firebox.” You may wish to pour the contents of the Zip-Loc bag into the firebox before you install these parts if you choose that method. Or you may wish to leave the parts out until you see the first pellets emerge from the auger tube into the firebox if you choose that method.



Heat shield: the slots go in the front and rear to match the metal strips inside the grill which hold it in place.



Grease tray: Use these simple steps to insert the grease tray.



Be sure to line up the grease tray so that the sensor points to the middle of the crescent-shaped cutout on the left side of the grease tray.

Recipes

Pellet-Fried Chicken

- 1 cut-up frying chicken
- 1 cube butter
- 1/3 cup evaporated milk
- 1 egg
- 3/4 cup flour
- 1 tablespoon paprika (this helps brown the chicken)
- 1 tablespoon baking powder
- 1/2 teaspoon salt
- 1/2 teaspoon seasoned salt
- 1/2 teaspoon pepper



Beat egg in small bowl. Add evaporated milk and stir thoroughly. Mix flour, paprika, baking powder, salts, and pepper in a bowl. Use a small bowl to melt butter in microwave and then pour into shallow metal baking pan large enough to hold the chicken pieces.

Dip chicken pieces in egg/milk mixture and then roll in flour mix. Place into metal baking pan.

Set the grill to 375° and wait until this temperature stabilizes. Cook the chicken for 25 minutes. Then, reduce the heat to 325°, turn the chicken pieces over, and cook for 30 more minutes or

until done. This one's just like my Mama used to make!



Recipes

Ham it up!

Pellet-roasted ham tastes delicious. Remember, though, that what some sellers call a “picnic ham” does not qualify as ham at all: true ham comes from the hind leg of the pig, while a “picnic ham” comes from the front shoulder. If you buy a fresh ham, be aware that it will not have the pink color you are used to, nor will it taste the same. And the cooking method is entirely different: with a cured ham, you are merely re-heating, while you must fully cook a fresh ham. Do not use this method for a fresh ham. Ham technology can get a little confusing, with dry-cure, wet-cure, country, or city, but you will likely find wet-cured city hams at your grocery.

Wash the ham thoroughly. Make shallow scores about 3/4" apart with a sharp knife on all sides of the meat in both directions in a checkerboard pattern.

Melt a cube of butter in the microwave and stir in 2 tablespoons of honey, 1 tablespoon of brown sugar, and 2 tablespoons of orange juice. Mix well. Use this mixture to glaze the entire ham.

Smoke this in a shallow pan for 3-5 hours at 165°F (74°C). Splash with orange juice several times during the process.

Scalloped potatoes and a green vegetable like broccoli accompany this very well.



INSERT THE PARTS, CONT'D



Install the grates as shown.

Install the side tray and hang the bucket: Line up the bullets with the pins on the side of the grill and slide to the right. Lift the side tray support up underneath the side tray and push the side tray down to snap it into place.



If you purchased a cover for your grill, you will need to fold the tray down to install it.



Hang the bucket from the spout underneath the side tray.



Voilà! (there you go!)





QUICK START

Do NOT use this procedure the first time you operate the grill!

You must charge the firebox the very first time you use the grill or each time that you subsequently run it out of pellets. See the section entitled "Charging the Firebox" that follows this section.

To turn the grill on:

- Push the power switch to ON ("-" = "ON"; "o" = "OFF"). The digital readout displays "OFF."
- Press either the "UP" or "DOWN" button. The digital readout displays a state (0, 1, 2, 3).
- Except for a "HOT RESTART" you do not want to touch any buttons during the time the grill goes through the 0-1-2-3 stages. See the section below entitled "BYPASS" or the section on "HOT RESTART" later in the manual.
- After State 3, the digital readout will display the current temperature inside the grill.
- The grill will continue to climb to the default temperature of 320°F (160°C) if you do nothing. On some models, the default temperature is 150°F (66°C).
- You may override the default temperature by pressing the appropriate UP or DOWN button after the grill shows its first temperature (i.e., after it finishes the 0-1-2-3 cycles).



To turn the grill off, always use the "FAN" mode as follows:

- Push the DOWN button until the temperature reads 150.
- Release the button.
- Press the DOWN button once more – digital readout will display "FAN."
- The fans will continue to run for about 15 minutes to burn up the excess pellets in the firebox and to blow out most of the ash.
- The grill will then shut itself off, and the digital readout will display "OFF."



Recipes

Monterey Bay Smoked Salmon

Remove the skin from 4-5 lbs.. of salmon filets and cut into approximately 2" X 4" pieces.

Marinade

- 2 cups soy sauce
- 2 tablespoons brown sugar
- 2 tablespoons honey
- 2 teaspoons garlic powder
- 1 teaspoon onion powder
- 2 tablespoons vinegar
- 1 teaspoon black pepper
- A few drops of Tabasco sauce
- Mix thoroughly



Marinate the fish overnight in the refrigerator.

Set grill at about 180°. Smoke the salmon for about 5-8 hours until you like the texture. You can sprinkle the marinade over the fish while it cooks for added flavor and aroma while it smokes.

A "Seal-A-Meal" gadget works great for keeping this fish for quite a while.





Recipes

Sweet Smoked Salmon

(A Teem Green recipe)

Smoked salmon not only tastes great but offers health benefits as well. It contains Omega-3 which lowers blood triglycerides and helps prevent clotting. It is high in Vitamin E, an important antioxidant. It is low in carbohydrates. Eat up!

Mix 2 cups of brown sugar, 1/2 cup of Kosher salt, 1/4 cup garlic powder, 1/4 cup onion powder, and 3 teaspoons white pepper. This will make enough for about 4 medium salmon filets.

Lay a sheet of Saran Wrap on the counter and sprinkle a layer of the dry mix on it. Then, place the first filet on it, skin side down. Sprinkle a layer of the rub mix on this piece of salmon and lay the next filet on it, skin side up. Then, add a layer of dry mix on the skin of this filet, and then place the next filet on that, skin side down. Continue until you've used up all the filets. Wrap the whole thing up in Saran Wrap and seal tightly.

Refrigerate for 12-36 hours, flipping every six hours. Remove from the refrigerator and wash the salmon. Dry on a wire rack at room temperature for about two hours, or until a slight yellowish film appears on the salmon.

Smoke at 150-180°F (66-82°C) for 5-8 hours to a minimum internal temperature of 150°. held for 30 minutes. It will be safe but juicy at this point; extending the time will result in drier salmon if that's your preference. After removing from the grill, be sure to wrap in aluminum foil for about 30 minutes to settle the juices.



QUICK START, CONT'D

BYPASS mode (for Hot Restarts)

If you have a power failure while the grill is in use, or if someone accidentally turns the grill off, or if you undercook something and want to resume cooking for a little longer, use this method. This method will not work unless there is significant fire left in the firebox (usually no longer than about 6-7 minutes later). If you have run the "FAN MODE" for any length of time (more than 2-3 minutes), this will not work.

If the power switch is off, push it to the ON position ("-" = ON; "o" = OFF).

When the digital readout displays "OFF", hold down the DOWN button for approximately 8 seconds, or until the digital readout displays a temperature.

Now adjust the temperature to your desired setting. If you do nothing, the grill will go to the default temperature of 320°F (160°C). On some models, the default temperature is 150°F (66°C).

IMPORTANT SAFETY INFORMATION

- **DO NOT use this grill indoors or in any area without adequate ventilation.**
- **This is an electric appliance. Observe ALL normal safety procedures for a high voltage apparatus.**
- **DO NOT modify this grill in any manner not in accordance with manufacturer guidelines.**
- **Read, understand, and follow the directions in this manual.**
- **DO NOT operate this grill other than as specified in this manual.**
- **Be aware of and respond to the inherent danger of any appliance that produces flames.**



OPERATING YOUR GRILL

Warning: do not use softwood pellets. The smoke they produce contains phenols which you do not want to ingest over long periods of time. Do not use coal or charcoal. Use only 100% pure hardwood pellets.

Store your pellets in a cool, dry place. Do not allow them to get wet, as they will turn back into sawdust.

The first time you use your grill, you must “burn it in” to get rid of odors and deposits inherent in the manufacturing process. Do this for about 30 minutes at 350 degrees.

Charging the Firebox

VERY IMPORTANT: The grill turns on when you depress the switch to the side with the line (-) and turns off when you depress the switch to the side with the o (o).

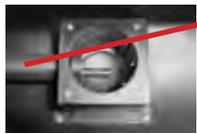


When you turn the grill on, the digital readout will display “OFF”. To start the grill, simply push the UP or DOWN arrow briefly.

Your hopper is equipped with a “LOW PELLET ALARM.” If you do not cover this with pellets, it will make a sound somewhat like a backhoe in reverse.



The first time you start the grill, and any subsequent time you accidentally run it out of pellets, you must CHARGE THE FIREBOX.



There is an auger inside a tube which conveys the pellets from the hopper to the firebox. When we talk about “charging the firebox” we actually mean filling this tube with pellets so that the grill has fuel available for the heating element to ignite when it cycles on.



Recipes

Kicked-up Garlic Smoked Baby Back Ribs

- 2 racks of baby back pork ribs (white membrane removed)

The Dry Rub

- 2.5 tablespoons garlic powder
- 1 tablespoon onion Powder
- ½ teaspoon cumin
- 1 teaspoon cayenne pepper powder
- ½ teaspoon dry mustard powder
- ½ teaspoon smoked paprika (or regular paprika if unavailable)
- ¼ teaspoon nutmeg
- 1 tablespoon fresh cracked black pepper



The Sauce

- ¼ cup Franks Red Hot or similar
- ¾ cup GMG Cherry Chipotle BBQ sauce

Wash and pat dry the Ribs.

Mix all the dry rub ingredients together.

Rub the Ribs with the dry rub 2 hours before or the night before.

Combine the ingredients for the sauce, refrigerate and set aside.

Set the grill at about 180°. Let the temperature stabilize before you put the ribs in.

Smoke the ribs for 5 hours, and then finish at 225 until tender.

During the last hour apply the sauce to the ribs.

These ribs will fall off of the bone, and your guests will be asking for more!

Recipes

Wing It!

If you need to improvise a snack for hungry kids or a party, this is a great candidate. Buy the bags of frozen wings or drumettes available at warehouse groceries for the best value.

Marinate in soy sauce, garlic, Tabasco, and brown sugar for at least two hours.

Grill at 275-325°F (135-163°C) for 45-60 minutes. If you want char, baste frequently with GMG Cherry Chipotle BBQ Sauce. Be sure to eat these dipped in my Mumbo Sauce!



Brats

These German sausages are made from pork, beef, or veal. They make a terrific snack on a lonely afternoon or at a gathering. Grill at 400-450°F (204-232°C) for 5-10 minutes per side. Serve them with your favorite mustard or dip in GMG Cattle Drive BBQ Sauce.



OPERATING YOUR GRILL, CONT'D

You can "charge the firebox" using two different methods:

You can pour the contents of the little Zip-Loc bag of pellets furnished with your grill into the firebox before you install the heat shield, grease tray, and grate. Then, after you install those parts, you merely turn the grill on and walk away. (Alternatively, you could use a small handful of pellets to accomplish the same purpose.)



OR

- Before you install the heat shield, grease tray and grate, turn the grill ON. The digital readout will display "OFF."
- Briefly press either the UP or DOWN arrow. The digital readout will change to "0".
- Wait until it changes to "1" and then turn the switch off.
- Turn the switch back on and briefly press either the UP or DOWN arrow. The digital readout will display "0".
- Watch the firebox. When the first pellet emerges from the auger tube into the firebox, turn the grill off.
- Your auger tube is now charged (filled with pellets).
- Install the heat shield, grease tray, and grate.
- Now you are ready to use the grill.

In the future, you should not have to do this again unless you run the grill out of pellets. Remember, your goal is to make sure there are pellets inside the auger tube whenever you turn the grill on. This will never be a concern except for the first time you turn the grill on or any subsequent time you accidentally run it out of pellets.



Auger tube





OPERATING YOUR GRILL, CONT'D

When you turn the grill on, the digital readout will display "OFF." This 'default to OFF' is a safety feature so that the grill will not automatically restart in the event of a power failure. To get your grill started, simply press either the UP or DOWN arrow briefly. The digital readout will now display a 1-digit number which indicates its ignition state. The chart that follows shows each ignition state and its function.

	0	1	2	3	Achieving Target Temp	Fan Mode	Off Mode
Auger	ON	OFF	OFF	OFF	INTERMITTENT	OFF	OFF
Combustion Fan	OFF	OFF	ON	ON	INTERMITTENT	ON	OFF
Hopper Fan	OFF	OFF	ON	ON	INTERMITTENT	ON	OFF
Heating Element	ON	ON	ON	OFF	OFF	OFF	OFF

During State 0, the auger turns, and the igniter (heating element) comes on. In State 1, the igniter stays on, and the auger quits. Then, the combustion and hopper fans turn on in State 2, and the igniter remains on. During State 3, the fans stay on, and the igniter turns off.

The following chart shows the approximate times for each state (0, 1, 2, 3), depending on whether your grill defaults to an initial temperature of 150°F (66°C) or 320°F (160°C).

Default Temperature Model	150°	320°
State	Time	
0	70 seconds	2 minutes
1	60 seconds	2 minutes
2	90 seconds	2 minutes
3	5 seconds	1 minute

After State 3, the digital readout will display the temperature inside the grill. This will continue to rise rapidly.

If you do nothing, the grill will always default to a cooking temperature of 320° F (160C) (Some models – 150F (65C)).



Recipes

Pork Tenderloin

Seldom can you cook something that tastes this great that has attendant health benefits. This cut of pork is lean and has a multitude of vitamins - B1 (thiamin), B2 (riboflavin), B3 (niacin), and B6. It also contains an abundance of important minerals -phosphorous, magnesium, Iron, and zinc.

Start with a pork tenderloin or two. These usually get packaged in pairs, so if you plan to use only one of them at a time, freeze them separately when you buy them since you will find it almost impossible to split the pair after they're frozen.

Rub generously with Green Mountain Pork Rub and let stand for 4-24 hours.

Set your grill at 320°F (160°C). When the grill reaches temperature, put the tenderloin in and baste both sides with a sweet marinade such as Yoshida's or perhaps a teriyaki sauce.

Cook for about 1 - 1 1/4 hours, turning frequently, until the internal temperature is at least 165° (74°C). A slightly pink middle is okay as long as it reaches 165°. You should not overcook this as it will tend to dry out due to its leanness.



Recipes

Shrimp Chipotle

Start with uncooked deveined shrimp. Sometimes your grocer sells these completely peeled, but oftentimes you must peel them. Just make sure to take all of the shells off. Use a size you prefer. The sizes refer to the number of shrimp per pound, so a 31-40 size means that one pound will contain from 31 to 40 shrimp.

You can buy wooden skewers for next to nothing at a dollar store. Soak as many as you will use in a pan of water for about 30 minutes, which will keep them from burning. Use two of these and push the shrimp onto them. When you use two skewers, you can flip the kabob (or shaslik) without them rotating on the skewer. You don't have to separate them, as on shrimp, two adjacent ones will hold them in place.

Brush the kabobs with chipotle sauce (see recipe on page 54) and refrigerate for about 3 hours.



Set your grill at 330° and cook these for about eight minutes per side. Do not overcook, as they will turn out fairly tough if you do. Perfectly grilled shrimp will have slightly pink flesh on

the outside and white, not translucent, meat on the inside.



OPERATING YOUR GRILL, CONT'D

Because we know that you will use the grill in a variety of weather conditions, we tend to overshoot the initial default temperature of 320° F by 20-25 degrees on warm days. We do this so that it does not take interminably long on a cold day to reach its target temperature. The grill will eventually cool back down to 320° on its own, or you may speed the process by simply opening the lid to let out excess heat.

Once your outside temperatures drop below 35°F (2°C), the Turbo mode kicks in to accelerate the volume of pellets and air so that you do not have to wait so long for the grill to heat up as you otherwise would without it.

If you wish to cook at a different temperature, just push the button underneath the up or down arrows to set your target temp. It will change 5° each time you push it, or, if you hold it down, it will cycle continuously up or down.

You can set the grill as low as 150° (66°C) or as high as 500° (260°C). You may change the temperature any time after State 3 expires.

The grill temperature will climb fairly rapidly. The temperature, however, falls much more slowly. This is because we must keep the fire going at all costs, which results in a fairly slow fall in inside temperature. Here, too, you can speed the process by opening the lid to let excess heat escape.

When you are within 5° of your set temperature, the indicator light will flash about once per second. When you are not within this range, the indicator light will be off.

Please note that the temperature on the digital readout reflects only the temperature at the grilling surface on the left side of the grate where the thermal sensor protrudes into the grill cavity. You may notice differences between the dome thermometer and the digital readout, depending on the quantity of cold food inside the grill or how often you open and close the lid, or how much wind is present. This is normal and no cause for concern.

Please understand that if you cook, for instance, a stand-up chicken, the temperature at the top of the cavity may be somewhat less than at the grilling surface. You might have decided to cook the chicken at 275°, but you notice that the temp on the dome thermometer (if your grill has one) only reads 250°. Since most of your chicken is well above the cooking surface, you may want to adjust the digital temp of the grilling surface up to about 300° in order to achieve your target cooking temperature of 275° at chicken level.

LOW PELLET ALARM: Inside the hopper you will find a low pellet alarm. When the level of pellets falls below this sensor, an alarm sounds to let you know that you need to fill the hopper back up. Once this alarm goes off, you have approximately ½-3 hours before the hopper runs dry, depending on the temperature you have set and the ambient temperature.



MEAT PROBE USE: Your new Green Mountain pellet grill has a meat probe included as standard equipment. To use this feature, just plug the connector into the receptacle on the front of the control panel. Lift the stainless flap on the left side of the grill and push the probe through the hole. Then, insert the probe into the center of the food you are cooking. When you press the "FOOD" button on the control panel, it will display the temperature of whatever the probe touches, but this process takes a minute or two to stabilize. To return to the grill temperature display, simply press either the up or down button.



If you do not have the probe installed in the control panel, then your digital display will read "NO FD" (no food) when you press the "FOOD" button.

The probe is not suitable for reading air temperatures above 257°F (150°C).

Recipes

Vegetable Medley

Marinate asparagus, small red potatoes (punch holes in these with a fork), broccoli, cauliflower, and any others you wish in



Yoshida's marinade for about two hours. Sprinkle with GMG Wild Game Rub. Grill at 350-375° until tender to your liking.

Corn on the Cob

This favorite continues to delight. Leave the corn in the husk. Soak in water for about an hour. Place on the grill at about 350°F (177°C) for about an hour. When you peel the husk, the silk magically disappears!



Recipes

Steve's own Pulled Pork

Finish the meat to an internal temperature on your meat thermometer of 195°. You can eat pork safely at 165°, but you will find it much more difficult to pull at the lower temp, and you will not find it as tender. Let the roast(s) cool for about an hour.

Now just start shredding – pulling apart – the pork, separating and discarding pieces of fat. Bear claws work great for this.

You can eat this as is, but many people like to add a favorite barbecue sauce. Either way, with or without barbecue sauce, or with or without cheese and lettuce, this will set you free.



Important: When you reheat this for sandwiches, just add a small amount

of water in a saucepan and cook on low/simmer to warm it.



Prologue: The culinary delight factor of pulled pork lies in the different textures and different tastes we find in a single bite. We

sear this at 380° initially, not to seal in the juices (a huge myth!) but rather to caramelize the sugars in the meat's surface for a sweet/pungent flavor and a crunchy texture. We also get the sponge cake-like texture of the meat that comes from close to the bone, as well as the pleasantly chewy texture of the meat between the surface and the bone. All in all, this rather simple dish has complex tastes which appeal to several of the taste buds that comprise our palates. Enjoy!

OPERATING YOUR GRILL, CONT'D

REMOTE CONTROL: If you purchased the remote control unit, you will find its use quite similar to the non-remote control grill. The buttons on the control panel operate exactly the same way, and so does the meat probe. But the handheld remote device allows you to control the temperature of the grill from up to about 30 yards (about 100 ft.) away.



The transceiver is RF (radio frequency), so it will not get severely obstructed by trees, buildings, cars, etc.

There are six distinct remote controls, labeled A-F, so if you and your neighbor happen to purchase exactly the same model, one of you should probably get the dealer to exchange the handheld device so that you cannot control each other's grills.

The handheld device mimics the control panel's operation. Thus, it will display the current temperature of the grill, or the temperature you have the grill set at if you press one of the temperature control buttons. It will display the temperature of whatever the probe touches if you press the FOOD button. If you do not have the probe plugged into the controller, then the remote will display "noFd" (No Food).

If the level of pellets falls below the low level sensor, the remote will beep, and its LED will display "FUEL."

If for some reason the temperature sensor (not the food probe) fails, the remote will display "SEn" (faulty sensor).

The handheld remote device shuts itself off automatically after 5 seconds. The handheld device uses 2 AA batteries. Always replace both batteries, not just one.



OPERATING YOUR GRILL, CONT'D

FAN ONLY MODE: You should use the "FAN" state each time you finish cooking. To do this, simply hold down the "Down" button until the digital readout displays "150." (66C) Release it and then press once more – the readout will display "FAn." The hopper fan and combustion fans will continue to blow for about ten minutes. This will burn up most of the pellets in the firebox and will exhaust some of the ash into the bottom of the cooker cavity. The fans will turn off automatically, and the grill will turn off, too. You may turn off the switch at this time, but you do not have to. The LED's use very little electricity, and they rarely burn out, so it will not hurt to leave them on.

IMPORTANT

Do NOT cover the crescent-shaped cutout on the left side of the grease tray with aluminum foil. It is imperative that the sensor is not obstructed in any way. Also, make certain that you do not impede the air flow on the side of the grease tray with foil. If you wrap sheets of foil to the outside edges of the tray, make sure they do not block the air flow.

WEATHER

You will likely want to keep your grill out of rain and snow when not in use. In a heavy driving rain, water can invade the auger tube which will then magically change from pellets to sawdust, and then expand and dry into something akin to concrete. This makes for an unpleasant repair. Melting snow can also cause the same problem. A grill cover will clearly help the situation, but the garage seems more foolproof.

THERMAL BLANKET

Tests from users have indicated that you can reduce your pellet consumption by 40-50% in very cold weather by using a GMG thermal blanket. If you do not plan to use your grill frequently in the wintertime, then you should probably save the money. But if you grill regularly in cold



Recipes

Steve's own Pulled Pork

Remove from the refrigerator and let stand about an hour to bring it to room temperature.

Turn your grill on to 380°F (193°C). When the grill stabilizes at that temp, put the roast(s) in fat side down.

Cook 30 minutes, turn the roast over, and cook another 30 minutes, fat side up. Cover the roast with aluminum foil.



Turn the grill down to 235°F (113°C). When the grill reaches this temp, remove the foil. Barbecue the roast(s) for 6 hours. At this point, spritz (spray) the meat with an apple juice/Worcestershire Sauce mix (to Taste) using a small spray bottle available at most dollar stores or super centers and then wrap it completely with aluminum foil.

Insert the grill's meat probe or a meat thermometer exactly halfway into the thickest part of the roast, but do not touch the bone.

Total cooking time will usually run about 1:20 per lb., so you have about 3 1/2 hours to go for an 8-lb. roast and 6 1/2 hours to go for a 10-lb. roast. The number of roasts you have in the grill will not affect this time.



Recipes

Steve's own Pulled Pork

This staple barbecue dish takes 10-15 hours to cook and another half-hour or so to pull the pork. It makes little sense to me to do a small amount of meat when you commit this much time. You have a choice of using a pork shoulder roast or a picnic roast. I prefer the shoulder roast, which for some odd reason butchers call a butt roast. These come in 8-10 lb. hunks with a blade bone. I usually do two of them at a time and freeze a lot of meat for the future for family, friends, and visiting dignitaries. This is truly pork we can believe in.

The butt shoulder roast is a very inexpensive cut of meat and will yield over 80% of its original weight in edible meat. Generally, people use it to make sandwiches, but nothing prevents you from stuffing it in a flour tortilla or a casserole with corn and mashed potatoes.

Wash the roast thoroughly with cold water and then pat dry.

Trim most of the fat from the roast. Rub generous amounts of Green Mountain Pork Rub into all the nooks and crannies.

Wrap or cover and refrigerate overnight.



OPERATING YOUR GRILL, CONT'D

weather, this investment will likely pay off handsomely. Do not use the thermal blanket in the summertime, as it provides no noticeable benefit and may actually work against you on very warm days.

MAINTENANCE

You can use a wire brush to clean the stainless steel grate. Alternatively, you can use an old camper's trick of wadding a piece of aluminum foil and rubbing it lightly on the grate to clean it. Clean ash out of the firebox periodically. The best way is with a shop-vac. Normally, the fan will blow most of the ash out of the firebox and into the bottom of the cavity. You should expect to clean this out about every two months of regular use.

LEVEL GROUND

The grill should be kept as level as possible so that the grease flows into the trough and out into the bucket and also to insure that the sensor reads evenly, as hot air displaced to one side or the other will cause irregular operation.

SERVICE

Contact the dealer from whom you purchased the grill for any problems you might have. While you will hopefully have no problems, man-made things can go bad. Fortunately, each part on the grill is modular, so either you or your dealer can easily replace one if necessary.

DO NOT WORK ON THIS GRILL IF IT IS PLUGGED IN!! Always unplug any electrical appliance before you work on it.

Check our website for service tips and the troubleshooting in this manual. If you find no solution, then call technical support at 530-347-9167.

PELLET GRILLING BASICS

Be sure to keep pellets in the hopper! Check this occasionally so that your grill does not go out in the middle of cooking your meal.

Wait until the grill heats up before cooking! Aside from the soot contained in the early smoke, the grill will not cook evenly until it gets hot, just as with a charcoal or gas grill. A slowly blinking light indicates that the grill has achieved the target temperature, while no light means the grill is still heating or cooling. This will allow you to check to see if the grill is ready from inside the house or some other distance away. It is much easier to see a flashing light (thus the grill is ready to cook on) from a distance than a steady one.

Marinate in sugar or salt or both anything you plan to smoke for several hours beforehand in the refrigerator. This will normally cure it and should make it safe. We do not recommend smoking poultry below 185° for health reasons. Cooking it at or above that temperature will still impart a rich smoky flavor.

Clean the grate and grease pan regularly. Flavors from previous cookouts will not usually improve the food you are cooking now. Use a spatula or grill brush to clean the grease tray, and use a wad of aluminum foil or a grill brush to gently wipe off the grate. Also, grease may accumulate and cause a fire. Should this highly unlikely event occur, unplug the grill and keep the lid closed until the fire recedes. Line the tray with aluminum foil, but do not block holes.

Spritz! Buy a plastic spray bottle for about a buck and fill it with apple juice plus 2-3 tablespoons of Worcestershire. Spray (spritz) the meats you're cooking regularly. Pork butts and picnic roasts, steaks, burgers, chops, and ribs will all benefit from regular, generous "spritzing."

Recipes

Pizza

A recipe for great pizza dough is beyond the scope of this missive. But if you have time and love a great thin crispy crust, try Peter Reinhart's *Napoletana Pizza Dough* recipe (a Google search will find it for you.) You can actually freeze the dough balls to use in the future, which makes the time investment worthwhile.

For those of you with less time on your hands, buy a "take-and-bake" pizza and follow the directions, using your GMG grill the same way you would use your oven. But for even better results, buy a pizza stone. Bring it up to temperature for at least 15 minutes before you use it. Be sure to sprinkle it with corn meal so the pizza doesn't stick. You will be astounded at the impact a pellet grill makes on a pizza.



Spuds Supreme

Wash a few russet potatoes and slice lengthwise into wedges. Pile onto a piece of aluminum foil large enough to wrap them up. Sprinkle with GMG South of the Border Rub or GMG Wild Game Rub. Dice a small onion and add this to the pile as well. Sprinkle some crushed red pizza pepper on and moisten the whole thing with olive oil or melted butter. Don't saturate.



Cook at 400°F (204°C) for 30-45 minutes or until done, shaking once or twice to distribute the oil.

Recipes

Dynamite Ribs

- Use “babyback” ribs for best results.
- Peel membrane from shiny side of rib rack.
- Prepare marinade as follows (this makes enough for two racks):



- 1 cup soy sauce
- 2 tablespoons red wine or apple cider vinegar
- ¼ cup wine (red or white) – optional
- ¼ cup olive oil
- 2 tablespoon brown sugar
- 1 teaspoon onion powder
- 5 cloves (use garlic press) or 2 tablespoons (from jar) minced garlic
- 2 teaspoons black pepper
- ½ teaspoon Tabasco (or other red pepper) sauce

Stir until frothy. Marinate the ribs in this sauce for NO LONGER than 4 hours. Turn racks occasionally.

Smoke at about 180°F (82°C) for 4-6 hours, turning racks occasionally. Then, turn temperature up to 225°F (107°C) and finish for another 2-4 hours until you are happy with the texture.

Baste with GMG Cherry Chipotle or Cattle Drive barbecue sauce for the last hour.



Be creative! You can cook almost anything on this grill. Try pizza, bread, marinated vegetables, casseroles, and corn bread, as well as steaks, roasts, hams, pork chops or tenderloins,, wild game, fish, and poultry. Cook anything outside in this appliance that you would cook in your kitchen oven.

Keep the lid closed when cooking. The grill cooks with convection heat, so an open lid only dissipates heat into the atmosphere. “If you’re lookin’, you’re not cookin’!”

Caution! As with any barbecue, the potential for a grease fire exists. To reduce this possibility, regularly clean the grease tray to prevent flammable buildup. An easy way to do this is to line the tray with aluminum foil, overlapping the left sheet onto the right one so that grease does not get underneath on its way down the slope of the tray. You could also put multiple sets of sheets on the tray and then just peel one off each time you cook.

Also, make sure the grease drain where the grease drains from the inside of the cavity into the discharge tube is clean and free of debris.

Smoke flavor: You will get more smoke flavor at low temperatures than at high ones. If you wish to infuse a piece of meat with a smoky flavor, cook it at 150-160 for an hour or so before you turn up the grill to finish it off.

Let meat rest. Beef, pork, poultry, and fish will generally continue to cook after you remove them from the grill as the hot outer part of the meat influences the cooler interior. While it seems possible to eat immediately upon finishing your grilling, that seldom works out as a practical matter. It makes better sense to plan for the internal temperature to rise about 5 degrees after you take it off the grill. Also, *resting* allows the juices to redistribute more evenly throughout the meat.



Rookie Help

If you're new to pellet grilling, what follows will help you to get started. These guidelines are not immutable by any means.

Food	Method	Temperature	Time*
Brats	Grill	450-500	5-10 min./side
Brisket	Slow-cook	225-240-	6-10 hours
Burgers	Grill	450-500	7-10 min./side
Chicken pieces	Grill	375-425	15-20 min./side
Chicken - whole	Roast	275-325	1.5-2.5 hours
Fish	Grill	375-425	7-20 min./side
Hot Dogs	Grill	450-500	5-7 Min./side
Jerky	Smoke	150-170	4-6 hours
Pizza	Bake	400-450	14-18 minutes
Pork Butts/Picnics	Slow-cook	225-240	8-16 hours
Ribs	Roast	200-250	4-8 hours
Roast Beef	Roast	250-300	1.5-3.5 hours
Salmon - smoked	Smoke	150-175	6-10 hours
Steaks	Grill	450-500	6-10 min./side

Times depend on the size of what you're cooking, the initial temperature of the food when you put it in, how often you open the lid, and other variables.

Please check the RECIPES section elsewhere in this manual for more precise techniques.

Always specify Green Mountain Premium Gold Blend Grilling Pellets!



Pellet-Braised Pot Roast

Bar none, this is my favorite winter meal. So if you invite me to supper, make this and I will be one happy Mountain Man (Green Mountain, that is).



Rub a 4-6-lb. rump roast (or another cut if you prefer) with black pepper, garlic powder, and a small amount of salt. Grill at 500 for about 3-5 minutes per side, flipping until all sides are brown. You may also do this in a skillet on your stovetop.

In a disposable 9X13 aluminum pan, mix about 1.5 quarts of boiling water, 3 beef bouillon cubes, ¼ cup of red wine, 5-10 drops of Tabasco sauce, ½ teaspoon ground thyme (or 1.5 tsp thyme leaves), 2 bay leaves, and 1 tablespoon of olive oil. Make sure to dissolve the bouillon cubes. Use a garlic press to add 3 peeled cloves of garlic to the mixture. Quarter one large onion and add it, too. Place this on a cookie sheet, since the disposable pan won't handle the weight. Add the roast.

Grill, uncovered for 4-6 hours at 275, adding hot water as needed and flipping roast occasionally, until meat is tender. Add quartered potatoes, carrots,, and small quartered onions. Cover and cook another 1-1.5 hours until potatoes are done. Make gravy by bringing 4 cups of the broth to a boil on your stovetop, and then adding 2 tablespoons of cornstarch dissolved in enough cold water to make a pourable liquid. Remove the bay leaves before serving.



Recipes

Barbecued Beef Tri-Tip Roast (a personal favorite)

Let the meat come to room temperature before you put it on the grill. Cook it anywhere from 275 °-325°. At the higher end of this range you will get a pink center and dark perimeter, and at the lower temperature you will get more pink meat. Grill for 60-90 minutes. Do NOT overcook this. Use a meat thermometer and cook until 118 °-120 ° in the middle. It will continue to cook after you take it off the grill, so you should eat it right away. But you will enjoy it cold, too; just be aware that it will get darker as it cools.

Do not worry about searing - the grate will get much hotter than the surrounding air and will amply caramelize the sugars in the rub and in the meat's surface.



Cut this across the grain in 1/8" slices. You can use the leftovers, if you have any, to make stroganoff, beef bourguignon, or fajitas (be sure to use Green Mountain South of the Border Rub on the fajitas!).

Be sure to check out the available GMG accessories on Page 83



PELLET GRILLING BASICS, CONT'D



**Rubs
&
Sauces**



Here are the suggested uses for GMG rubs and sauces:

Beef Rub: Burgers, steaks, roasts, bison, beef ribs, pot roast, lamb;

Fish Rub: Halibut, catfish, walleye, scallops, shrimp, calamari, bass, tilapia, orange roughy; (not recommended for salmon, trout, or steelhead)

Pork Rub: Chops, pork spareribs, pork babyback ribs, loins, butts and picnic roasts (pulled pork), whole hog;

Poultry Rub: Turkey, chicken, pheasant, quail, grouse. Get the rub underneath the skin, as the skin will not allow the rub to penetrate to the meat.

South of the Border Rub: Ground meats, enchiladas, tacos, burritos, and other Mexican dishes

Wild Game Rub: Deer, elk, bear, duck, lamb, antelope, rattlesnake

Cattle Drive BBQ Sauce: Steaks, chops, ribs, burgers (emphasis on beef)

Cherry Chipotle BBQ Sauce: Ribs, chicken, pork roasts (emphasis on pork and chicken)

Mumbo Sauce: Chicken wings, French fries, ribs (emphasis on snacks)

Orient Express: ribs, chicken, salads (emphasis on any attempt to create an Asian flavor)

Tennessee Sour Mash: steaks, ribs, chicken, pork roast, chops, loins (emphasis on anything that benefits from the flavor of bourbon)

FROGMATS

We love this product. You can buy one from your local dealer or from the good folks at www.frogmats.com. Not much will stick to it, so it makes flipping fish, burgers, baked beans a breeze. (Kidding about the baked beans). We find this especially useful for making jerky or smoking fish, cooking bacon, and pizza. And you can run it through your dishwasher to clean it.



Recipes

***Barbecued Beef Tri-Tip Roast
(a personal favorite)***

This relatively inexpensive cut of meat has a great flavor and very little fat. Cut from the bottom sirloin, this roast normally got ground into hamburger. Legend has it that In the late 1950's, the owner of a grocery store in Santa Maria, California, asked his butcher to find a new cut of meat that would put his market on the map. The "Santa Maria" steak was born. They soon renamed it the "tri-tip" because it has three corners. In Europe, they call it the "Triangle Roast."

It became very popular and a little pricey in the last two decades, but it has recently come back to earth. A steer has only 2 of these, so it seems somewhat surprising that it doesn't fetch more, given its taste and leanness.

A typical roast weighs 1.5-2.5 pounds and will yield over 90% of that in edible meat.

You want to rub this roast and refrigerate it overnight. I prefer that you go to your dealer and buy two to three hundred thousand bottles of Green Mountain Beef Rub. I get a royalty for every bottle sold because it has my picture on it, so you can buy even more if you wish! Anyway, use part of one bottle and rub the tri-tip thoroughly.





Recipes

Pellet Baked Beans

We can do this the easy way, or we can do it the hard way. If you like easy, then skip the next paragraph. This makes enough for about 6 hungry people, or 8 not-so-hungry people.

Soak 1 ¼ cups of navy beans overnight in cold water. In the morning, cook the beans in the same water for about an hour or more until the beans are tender. In the meantime, fry about ¼ lb. of bacon (or cook it on your Green Mountain grill at 275 for about 20 minutes). Drain the beans, but keep the liquid. Mix the bacon into the beans.

Easy: use canned Campbell's Pork and Beans

Mince a small onion and sauté it in 1 teaspoon of the bacon grease or butter until translucent. Add 2 tablespoons of molasses, ¼ cup of dark brown sugar, ¼ cup of GMG Cattle Drive BBQ Sauce, 1 teaspoon of dry mustard, and 1/2 teaspoon of salt. Bring to a boil.

Add this mixture to the beans your prepared or to the Campbell's beans if you used the lug nut method. Stir in an 8 oz. can of crushed pineapple, including the liquid. Pour this into a disposable aluminum pan. Add the water you saved, making sure the beans are immersed..

Bake in your grill at 165 for an hour, and then turn up to 325 for an additional hour.



TROUBLESHOOTING



PROBLEM

SOLUTION

Grill does not turn on when you press the switch.

Check to make sure the power cord is plugged in.

Check the circuit breaker and/or GFCI on the circuit the cord is plugged into. Plug a lamp or small appliance into the same outlet to see if you have electricity there.

Unplug the grill. Remove the control panel. Check the fuses on the circuit board.



Call us so that we can determine the cause of the blown fuse. 530-347-9167.

Grill does not come up to temperature

Check the firebox to see if it has overflowed with pellets. If it has, clean it out and start over again. This overflow can result from a power failure during the initial 0-1-2-3 cycles, or from turning the grill off and then back on without using the "Fan" mode, or from charging the firebox when it does not need to be charged.

Re-read the section on "Charging the firebox" to understand that you only need to "charge" the first time you use the grill or any subsequent time when it runs out of pellets.

Also, read the section on "Hot Restarts."

PROBLEM

SOLUTION

Erratic temperature

If the digital display reads "SEN," call your local dealer for a replacement sensor.

Otherwise, check to make sure you do not have aluminum foil blocking the thermal sensor.



Also, check to make certain that foil does not block the air flow from around the front and back of the grease tray.

Smoke comes out of the hopper

Make sure the hopper lid stays closed when you have the grill on. Press firmly down on each of the four corners of the lid to make certain.

If the hopper still belches smoke, you may have a warped hopper lid (very rare) or a defective hopper fan (extremely rare). Call your dealer for a replacement.

Low pellet alarm beeps continuously

Fill hopper with pellets above the sensor. If this does not solve the problem, check to make sure that the sensor has a clear plastic lens on the end of it. If not, get one from your dealer. Put your finger over the end of the sensor. If it still beeps, you have a defective sensor. Get a new one from your dealer. You can disconnect it from the top of the circuit board (top left beige plug with 4 wires; not the top right with 2 wires) to stop the noise in the interim.



Recipes

Pellet-Baked Blackberry Crisp

Okay, I'm back up on the soap box, proclaiming once again that you can cook anything in your pellet grill that you can cook in your oven. Here's more delicious proof.

Topping: Combine 1 cup of flour, 1 cup of sugar, and 1 teaspoon of baking powder in a small bowl. Beat an egg in a separate bowl. Make a depression in the center of the dry mix and pour the egg into it. Fold gently until the topping mixture is crumbly.

Filling: Mix $\frac{3}{4}$ cup of sugar and 3 tablespoons of corn starch in a small bowl. Put 6 cups of fresh or frozen blackberries (or boysenberries) in a large bowl and sprinkle with the sugar/corn starch mix. Toss gently to evenly coat the berries.

Grease a square 8" or 9" pan with butter. Put the berries in it and sprinkle the topping over evenly. Melt a stick of butter and drizzle it evenly over the topping.

Bake this at 375° for 45 minutes. I predict that unless you utterly disdain dessert, you will have a second helping of this, especially if you serve it with vanilla ice cream . . .



As Thoreau said, "Every man has to believe in something. I believe I will go fishing!"



Recipes

Mom's Own Quiche

You can make this tasty breakfast fare either with or without a crust. If you use a crust, be sure to buy the "deep dish" size, or cut this recipe down a little. This makes 2 of the deep dish (freeze one for later), so cut it in half if you only want one.

On your stove, melt ¼ cup of butter and stir in ½ cup of flour. Mixture will be thick. Cook this roux until it reaches a golden yellow color. Beat 6 eggs well and stir them in. Add 1 cup of milk, 2 cups of cream-style cottage cheese, 1 3-oz. package of softened cream cheese, 1 tablespoon of sugar, and 1 teaspoon of baking powder.. Mix thoroughly.

If you use pre-made pie crusts, pour this mixture into them. If not, pour it into a greased disposable aluminum 9X13 pan.

Cut 1 lb. of Monterey Jack cheese into 3/4" cubes and drop it evenly into the quiche(s).



Bake this at 350°F (177°C) for 60-75 minutes until a knife inserted in the center comes out clean.

You can add fried bacon, ham, green onions, or spinach (before you cook) to enhance the flavor.



TROUBLESHOOTING



PROBLEM

SOLUTION

No pellets in the firebox

Assuming that you've charged the firebox so that there are pellets in the auger tube, turn the grill on and press the up arrow to send the control to Cycle 0. Examine the auger inside the firebox to see if it's turning. If it is, then just wait until pellets emerge into the firebox, turn the grill off, and start it again.

If the auger is not turning, check the white fan on the end of the auger motor underneath the hopper. If this fan is turning and the auger is not turning, then something has jammed the auger. It could be a piece of metal accidentally dropped into the hopper or wet pellets. Remove the pellets and then the 4 bolts holding the hopper onto the frame and carefully lay the hopper on its left side on a lawn chair conveniently placed. You will see where the auger attaches to the auger motor, and the cotter pin will have sheared. After you find the cause (metal or wet pellets), just replace the cotter pin.

Your grill is water resistant, but it is not waterproof. If you leave it outside and uncovered in a driving rainstorm, the pellets may get wet and turn into sawdust. You can often chisel and vacuum to free the wet sawdust from the auger; occasionally, you will need to remove the hopper, remove the two bolts from the auger motor mounting plate, and pull the auger out.

PROBLEM

Soot on the food

SOLUTION

Soot results from incomplete combustion of pellets. If insufficient air flow enters the firebox, soot may result.

Clean firebox, making sure that the fins are not blocked by ash.

Make certain that no foil blocks any of the air pathways around the grease tray. If you overlap the tray with foil, wrap it tightly so that it does not interfere with airflow.

When you turn the temperature down radically (>40°), cover the food with foil until the grill reaches your new set temperature. Cooling off will result in incomplete combustion if there happened to be an abundance of pellets in the firebox at the time you turned the temperature down.

After you turn on your grill, do not put food in until it reaches the default temperature or one you've set.. Early smoke contains soot, so wait until the fire burns clean.

Make sure the chimney has adequate draft. In the summer, you will want the cap open about 1.5" (2 fingers) and about .5" in the winter (one finger).

Chipotle Peppers

Chipotle results from the process of smoking a jalapeno pepper. Your Green Mountain grill lends itself very well to this task.

Prepare the jalapenos by cutting off the stems along with about 1/8" of the bodies. Then, slice one side of the pepper lengthwise to open it up. Remove the seeds. You may wish to use plastic gloves for this task, since the pepper residue will burn your eyes if you happen to rub them.



Now, take a fish basket you likely no longer need or a metal colander (or any metal utensil with holes in it). Put the peppers in this.

Set the grill to 150°. Put the utensil with the peppers on it inside and roast until the peppers completely dry out, usually about 6-8 hours.

When the peppers finish, you can either freeze them or grind them into powder in a blender or food processor.

Be sure to see my recipe for "Border-town Chipotle Sauce" on page 42! And buy 2-3 tons of my GMG "South of the Border" rub to further enhance any Southwest dish you prepare.



Recipes

Chicken as good as it gets! (2009 Great Grilling Contest Winner)

Thanks to John DeKruyter for this excellent, well-thought-out recipe.

- 4 boneless, skinless chicken breasts
- ½ cup Canola Oil
- ¼ cup Bragg Liquid Amino (or soy sauce)
- 3 tablespoons Worcestershire sauce
- 3 tablespoons red wine vinegar
- 2 tablespoons lemon juice
- 2 teaspoons dry mustard
- 1 teaspoon black pepper
- 3 cloves of garlic, minced
- 1 teaspoon finely minced fresh parsley
- ½ teaspoon ginger

Mix the liquids thoroughly in a large bowl, and then stir in the dry ingredients. Pour into a one-gallon Zip-Loc bag and refrigerate for several hours, massaging the chicken several times to mix ingredients.

Grill at 320 for 25-35 minutes or until done, turning halfway through.



Recipes Index

Appetizers

Bacon-wrapped Shrimp	40
Brats	74
Chicken Conquistador	35
Chipotle Sauce	54
Jerky, Black Pepper	46
Pigs in a Blanket	56
Shrimp Chipotle	72
Wings	74

Baked Beans

Beef

Brisket	44
Burgers	28
Hamburgers	28
Hot Dogs	56
Jerky, Black Pepper	46
Pigs in a Blanket	56
Pot Roast	65
Prime Rib	41
Steaks	32
Tri-Tip	63

Blackberry Crisp

Bread

French Bread	29
--------------	----

Breakfast

Fattie	80
Quiche	60

Chicken

Beer-can Chicken	52
Chicken Conquistador	35
Cornish Game Hens	47
Grilled Bresats	58
Herb Breasts	55
Pellet-fried Chicken	79
Wings	74

Chipotle Peppers

Dessert

Blackberry Crisp	61
------------------	----

Fish

Grilled Salmon	36
Monterey Smoked Salmon	77
Sweet Smoked Salmon	76

French Bread

Ham	78
-----	----

Lamb

Rack of Lamb	34
Shish-kabob	49

Pizza

Pork	67
------	----

Pork

Bratwurst (brats)	74
Dynamite Ribs)	66
Fattie	80
Ham	78
Hot Dogs	56
Kicked-up Garlic Ribs	75
Pigs in a Blanket	56
Pork Chops	82
Pork Tenderloin	73
Pulled Pork	68

Quiche

Ribs

Dynamite Ribs	66
Kicked-up Garlic Ribs	75

Salad

Grilled Caesar Salad	82
----------------------	----

Sauces

Chipotle Sauce	54
----------------	----

Seafood

Bacon-wrapped Shrimp	40
Grilled Salmon	36
Shrimp Chipotle	72
Monterey Smoked Salmon	77
Sweet Smoked Slamon	76

Side Dishes

Baked Beans	62
-------------	----

Turkey

Vegetables

Chipotle Peppers	59
Corn on the Cob	71
Grilled Caesar Salad	82
Potatoes Supreme	67
Vegetable Medley	71

Recipes

Burgers - Elementary to Extravagant

Let's face it - the hamburger still reigns supreme as the "All-American" food. While deep-fried chicken livers might run a close second in polite company, most of us prefer a burger.

The argument between lean and fat ground beef will never get settled. Personally, I prefer the leanest I can afford. I also like to make two thin patties for a "double" rather than one thick one, but that's just me.



Take whatever size fistful of ground beef you decide to use and add a few shakes of GMG Beef Rub. Mix it into the meat and knead for a minute or so. Then form the meat into a patty. Make a slight depression in the middle with your thumb. Pour a small amount of water into the depression. Grill at 450-500°F (232-260°C). Depending on the thickness of the burger and your preference for doneness, you should grill it for about 5-11 minutes per side. Cut into the thickest part to check for doneness (red-rare; pink-medium rare; barely pink - medium; brown - medium well/well).

HOPPED-UP BURGERS -Here's the good stuff: Mince an onion and a half slice of bacon. If you want, add some diced Ortega chilies. Knead these into your burger. You should cook this until medium-well to insure the bacon cooks thoroughly. If you make thick burgers, sauté the onion/bacon mix for a couple of minutes on your stove top before you mix it in with your ground beef. You can top the burgers with cheese during the last 2 minutes or so, and you can also toast your buns for about the same length of time.



Recipes

Pellet Dogs in a Blanket, cont'd (Le Chien-chaud du Pelléts en Croûte)

It will take about 20-25 minutes or so to get the rolls golden brown like a Kansas wheat field. As my buddy Robert says, "Use lots of ketchup (or mustard if you prefer) and just wait for the extra fat to appear on your belly."



Seriously, though, these really taste good, and they are almost always what you're hungry for when you don't know what you're hungry for.



Recipes

Pellet Dogs in a Blanket (Le Chien-chaud du Pelléts en Croûte)

You laugh, but kids love these, and so do a lot of adults. I grew up on these! Heck, a world-famous restaurant in New York City - the Hideaway - has pigs in a blanket on the menu for eight bucks, and it can't be a lot of them if french fries cost \$7! Here, for eight bucks you can have a couple of dozen!

So get your favorite pre-made crescent rolls (croissants) in the cardboard tube that explodes when you open it and scares your dog halfway across the room. Sprinkle one side of the dough with Green Mountain Pork Rub or Beef Rub. Use quality hot dogs (oxymoron?) and wrap them up inside the seasoned triangles.



Set on an ungreased cookie sheet. By now you have already turned your grill on to 375 and got it up to temperature. Neighborhood kids are pestering you to hurry. Friends and neighbors you haven't seen in years stop by to watch you

deftly cook these and to taste this delicacy when you finish.



Recipes

Ultra-Sourdough French Bread "a la Pellét Grille"

Okay, if you're making this recipe to save time and money, you're out of your mind. You can buy a pretty decent loaf of french bread at your local market for around two bucks. I never understood how they could make it that inexpensively absent automation, but they do. Someone suggested "volume" but I'm not too sure about that: in my younger days, I bought a pick-up-load of apples for \$125, but found I could only sell them for \$100. One of my friends suggested that to solve that problem, all I needed was a bigger truck! (As you might expect, he tried to run for Congress.)

But if you want to have a bit of fun and turn out a couple of nice loaves of great bread, do this one. It will take you back to days of yesteryear and let you identify with your ancestry who used similar wood-fired ovens to bake bread.

You will need:

About 5 1/4-5 1/2 cups of unbleached flour (okay, use bleached if you must, but remember the old adage - "The whiter your bread, the sooner you're dead!")
12 oz. warm beer or ale about 110°-120° (you can substitute water if you must)

- 2 Tbsp white vinegar
- 2 packages fast yeast
- 1 Tbsp salt
- 1 Tbsp sugar
- 1/2 tsp baking soda
- 1 Tbsp vegetable oil
- 1 Tbsp cold water
- 1 egg white

Tbsp = tablespoon • tsp = teaspoon



Recipes

Ultra-Sourdough French Bread “a la Pellét Grille”

Pour the warm beer or ale into a large mixing bowl. Add the vinegar and swirl until mixed. Pour the yeast on top of the beer/vinegar mixture and let stand for 15 minutes in order to “proof” the yeast. Add the sugar, salt, baking soda, and oil, and mix thoroughly with a fork. Mixture will be frothy. Let this stand for another 15 minutes.



Add the flour, a little at a time, mixing constantly to moisten of the flour. You can do the first 1/2 cups with a spoon or fork, but the next cup or so you will

need to use your hands. Stop adding flour when the dough comes cleanly away from the sides of the bowl, but make sure you use at least 5 1/4 cups.

Now your work begins. You must knead this bread for five minutes. This will require some effort, especially from your wrists and forearms, but the bread will not work unless you do this. Your grandmother likely did this nearly every day!



Now, let this rise to double its size, about 1-1 1/2 hours. Put the dough in a warm closet to speed this process.

Recipes

Citrus Herb Chicken Breasts

- 4 chicken breasts

Marinade:

- Juice of 3 lemons
- 1 bunch of fresh cilantro, chopped
- 5 cloves of garlic, minced
- 1 medium red onion, minced
- 1 tablespoon fresh cracked black pepper
- 1 teaspoon kosher salt
- ¼ cup extra virgin olive oil



Rinse and dry the chicken breasts. Mix marinade ingredients together. Add chicken to marinade and put in the refrigerator for 2 – 4 hours.

Set the grill to about 325°. When the grill reaches temperature, add the chicken breasts directly from the marinade to the hot grill.

Grill each side of the chicken breast for 8 minutes; make sure they are not pink in the middle after cooking. Serve this savory grilled chicken dish with a side of Long Grain Rice and green beans for a healthy, balanced meal.



Note: You can marinate the grilled chicken breasts in a zip lock bag lying flat in the refrigerator to save room.

Recipes

Border-Town Chipotle Sauce

- ¼ cup water
- ½ cup of tomato paste
- ½ cup of tomato sauce
- 2-3 chipotle chili peppers (from Chipotle Peppers recipe on pg. 59)
- 2 tsp cumin
- 2 tbsp lime juice or the juice from one whole lime
- 2 cloves garlic
- 1 tsp oregano
- ½ tsp cilantro
- 1 tbsp brown sugar (to taste)
- ¼ cup white vinegar (to taste)
- A couple of drops of liquid smoke
- ½ tsp salt (to taste)



Mash the garlic and chipotles together in a small food processor. Mix in the tomato paste, tomato sauce, water, and lime juice. Stir in the cumin, oregano, and cilantro. Add a few drops of liquid smoke.

Now, stir in about half of the brown sugar, half of the vinegar, and half of the salt. Taste the sauce at this point. Continue to add small amounts of sugar, salt, and vinegar until you like the taste.

You want to mix these distinct flavors, which you can do either by refrigerating for a few hours or by simmering on the stove for 30 minutes. Either way works well, but the stove top method yields a slightly more robust taste.

Keep this product refrigerated or frozen until ready to use.

Recipes

Ultra-Sourdough French Bread “a la Pellét Grille”

Next, punch the batter down and divide it in half. Make two loaves. Cover a cookie sheet with aluminum foil and place the bread on it. Let the bread rise to double its size, another 1-1 1/2 hours.



Make 4 diagonal cuts about 1/8" deep across each loaf with a serrated knife.

Mix the water and egg white and brush the tops of both loaves.

Set your grill at 375 and let the temperature stabilize. Put the bread in for about 45 minutes, brushing every 15 minutes with the egg whites and water mixture, which will crisp the crust but leave the bread inside light and airy. Let the loaves cool for a few minutes on a wire rack before you gorge yourself.



Recipes

Steaks How You Like 'Em

Cuts: Rib Eye, T-Bone, New York Strip, Top Sirloin, Porterhouse, Filet Mignon, Flat Iron

Okay, so fire up the grill, invite 100 or so close friends over, and eat until your teeth get tired.

If you like a very tender steak, grill a filet mignon. Done right, you can practically cut it with a fork. If you like a little more texture, barbecue a T-Bone, New York, Rib Eye, or Porterhouse. And if you want a bit of a workout with great flavor, fix a flat iron or top sirloin.

You should know 4 important things about grilling steaks:

1. Bring the meat to room temperature before you put it on the grill. If you don't, the outside will cook much faster than the cold inside, and you will get a dry exterior with a cold interior.
2. Use rubs without a high salt content. (GMG Beef Rub springs immediately to mind!) Copious quantities of salt tend to draw moisture out of the steak. Sugar will caramelize and add that great char on the surface.
3. Baste with butter or spritz with apple juice/Worcestershire mix. Or both!
4. Let the meat rest about 10 minutes after you've finished cooking. This will keep the flavorful juices inside the steak where they belong. Cut into one too early, and the juices will run all over the plate.



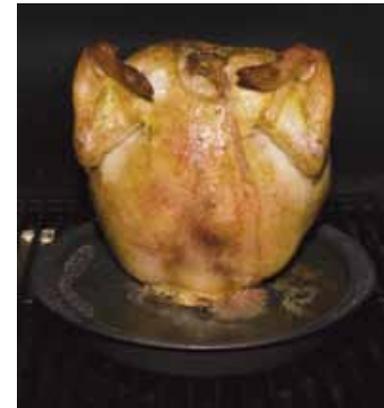
Recipes

Beer-can Chicken

Set the grill to about 325°. Wait until the temperature stabilizes.



Cook for 2 hours 15 minutes or until done. Chicken is done when leg moves freely in socket.



Recipes

Beer-can Chicken

Put 1/4 cup kosher salt in about a gallon of water in a large pot and stir until dissolved.

Thoroughly wash and rinse a whole chicken, removing the giblets. Immerse the chicken in the salt water, making sure the water covers it completely and refrigerate for about 3 hours.

Melt two tablespoons of butter and stir it into 2 tablespoons of vegetable oil. Rub the entire chicken, inside and out, with this liquid.

Sprinkle generous amounts of garlic salt and black pepper on the outside of the chicken and in the cavity.

If you use a chicken stand, pour about one-half of a can of warm beer into the stand. Or, empty about one-half of the beer from a can. Warm beer works best. Add one shot of tequila to the beer. (OPTIONAL)

Place the chicken on the chicken stand or on the beer can, inserting it into the cavity. If you're using a beer can, the chicken should stand up on the can by itself.



Recipes

Steaks How You Like 'Em, cont'd

TECHNIQUE: As a general rule, you should grill a high quality steak on high heat (450-500°F; 232-260°C). A lower quality steak will probably benefit from a slower cook (275-350°F - 135-177°C). Occasionally, if I have the time, I will cook a steak for about an hour or so at 150° (66°C) and then turn it up to 500°F (260°C) to finish it off.

TIME: Grill about 7-10 minutes per side at high temperatures or 15-20 minutes per side at the lower temperatures mentioned above. The amount of time will depend on the thickness of the meat and your preference for doneness.

DONENESS - Use one of these methods:

1. Cut into the steak in the center. Rare meat will be red; medium rare will have a little red in the center turning to pink; medium will have some pink in the center; medium well will have a mostly gray or brown color.
2. Use the "touch test." Rare will feel soft and only a little springy, with very little resistance. Medium rare will feel more firm and springy, with some resistance against your finger. Medium/medium well will be firm and will snap back when pressed.
3. Use your meat probe. The USDA recommends that you cook steaks to a minimum interior temperature of 145°F (63°C). If you do so, your meat will be gray to brown and about as tender as a bicycle tire. The reality is that you

risk getting sick from steaks cooked to lower interior temperatures. I enjoy rare steak enough to risk it, but you may not.



Recipes

Gourmet Rack of Lamb

If you do this right, you will never order it in a restaurant again!

Racks of lamb – approx. 4-6 bones per person served. You will likely prefer Australian to New Zealand racks, but California-grown can also be very good.

These quantities are right for about 24 bones (3 normal racks).

- 1/3 cup olive oil
- 2 tablespoons fresh rosemary
- 12 cloves garlic
- 1 teaspoon salt
- ½ teaspoon black pepper

Do NOT trim any fat from the lamb racks.



Crush the rosemary in a small food processor or mortar and pestle. Mince the garlic with a garlic press (or use equal quantity – 4-5 tablespoons - of minced garlic from a jar). Make a paste with the olive oil, garlic, rosemary, salt, and pepper. Use this paste to coat any part of the rack of lamb that is not covered with fat. Sprinkle salt and pepper on the fat cap on the top side of the rack.

Pre-heat the grill to about 400°. Grill the lamb for about 12 minutes per side or until done to your liking. This method should get cooked to medium-rare only, but suit yourself.

Recipes

Shaslik of Lamb (authentic Armenian lamb shish-kabob), cont'd



Grill these kabobs at 360-380° for 25-35 minutes or until done. Lamb is best when cooked medium-rare, but not everyone likes that. It will taste great and still remain fairly tender even if cooked medium-well.





Recipes

Shaslik of Lamb (authentic Armenian lamb shish-kabob)

Rough-dice the onion and place in a large bowl. Chop a few sprigs of fresh parsley and add to the onion.

In a separate bowl, mix one cup of olive oil, one cup of sherry, and one tablespoon of ground black pepper. Peel five cloves of garlic and either use a garlic press to mash them or the side of a butcher's knife. Add the garlic to the liquid and beat until frothy. Add the liquid to the onion. Mix thoroughly.

Now, pour the onion mixture over the lamb cubes, cover, and refrigerate overnight.



Skewer the lamb chunks onto 2 wooden skewers. If you use only one, then turning them will cause you some difficulty as the single skewer will just rotate inside the meat. Two insures that you can flip them easily. Pack the meat on tightly.



Recipes

Chicken Conquistador

You will have fun cooking this one. It does not require much effort unless you skimp and buy bone-in thighs. De-boning thighs can be a real pain, especially if the knife slips. So use boneless, skinless thighs and/or breasts. You will need bacon slices, a can of Ortega whole chilies, toothpicks, and your chicken pieces. You can up the ante on this one with a jalapeno or habanero pepper at your own risk, but first remove the seeds.

Wash and pat dry the chicken pieces. Rub each with a small quantity of Green Mountain "South of the Border" Spice Rub. Place a chili on each of the chicken pieces. Wrap each of them up in a piece of bacon and spike in place with a toothpick.



I've heard the rumor for years that the dye in toothpicks of color will harm you, but I figure the FDA would never let that happen. Plus, there would be a whole lot of people in the hospital suffering from TDS (Toothpick Dye Syndrome) and somehow word of this would have gotten out. So use them - they are a lot stouter than the regular ones, and they're much easier to find when you drop yours on the ground!



You've thought ahead on this one and already have your grill going and stabilized at 275 °. Put the chicken pieces on the grate and cook for 80-90 minutes or until done. Turn the pieces a few times while they cook and spritz with apple juice when you do. The bacon usually finishes at the same time as the chicken unless you've skimped again and bought bacon so thin you can shave with it.

Recipes

Grilled Salmon Filets

Go to your local boat store, buy a boat, a truck to pull it, a salmon rod, a license, and tow the whole rig to the west coast in late summer or early fall to hopefully catch one of these. Or, go to the local market and pay a few bucks per pound.



Lightly salt and pepper both sides if the fish has been skinned.

Salt and pepper the side without skin otherwise. Melt a few tablespoons of butter (olive oil an acceptable substitute), and brush both sides of the fish with it.

Place on the grill at 400-450°F (204-232°C), skin side down (won't matter which side if it's skinless). This is a great dish to cook on a Frogmat. (see page 22).

Turn the fish after about 8 minutes (assuming 1" fillet). Peel the skin off. If it does not come off easily, flip the fish back over for a couple more minutes and then try again. Salt and pepper lightly after you remove the skin. Baste with butter. Cook another 5-6 minutes and then turn over for about 2 more minutes. Check doneness by separating the center with a fork. Fish should be just slightly pink with only a small amount of juice. Remove from the grill, cover, and let stand for 5 minutes as it will continue to cook.



Recipes

Shaslik of Lamb (authentic Armenian lamb shish-kabob)

Okay, so not everyone likes lamb. But I have served this numerous times to guests who claimed to disdain this meat, only to have them eat a lot more than their fair share. If you buy a boneless leg of lamb, it will make your job much easier. If you buy a bone-in leg, though, it will cement your friendship with Fido. Also, California or Australian lamb is preferable to New Zealand lamb, but even the Kiwi offering will not disappoint.

You will need, in addition to a leg of lamb, a jumbo red onion or two medium ones, one cup of olive oil, one cup of sherry, one tablespoon of ground black pepper, about five cloves of garlic, and a tablespoon of Green Mountain Wild Game Spice Rub.

Trim the fat cap from the lamb. Then cut the leg of lamb into approximately 1 1/2 cubes. Place into a large bowl and sprinkle the Wild Game Rub over the meat, tossing until evenly mixed. If you don't have our rub available, mix together a teaspoon of brown sugar, a teaspoon of salt, 1/4 teaspoon of ginger, and 1/4 teaspoon of turmeric. The Wild Game Rub has several additional exotic spices in it, but this shortened version will get you by until you barbecue that elk backstrap.



Recipes

Cornish Game Hens Stuffed With Long Grain and Wild Rice

When your grill's temperature stabilizes, put the hens inside, directly on the grate, with the breasts up (wings down).



Cook for about 90 minutes or until leg moves freely in socket and skin is golden brown.



Recipes

Mountain Man's Turkey Recipe

Turkey takes a bit of time, so I see no reason to cook a small one. You can always freeze the leftovers – they will stay moist for several weeks if you use a vacuum-seal gadget, available at many fine stores everywhere and a worthwhile investment. Turkey costs very little, and you will pay for the whole bird just in the savings on sandwiches you make from the leftovers that you would otherwise buy. You'll have enough to make a lot of foot-long sandwiches.



Thaw the turkey in the refrigerator. This will take anywhere from 2-5 days depending on the size of the bird. You can also thaw it in cold water in 8-12 hours.

Remove the neck and the giblets from the bird's cavities.

If you don't own a pan large enough to brine the turkey, just go to a box store and buy a 5-gallon plastic pail. Put the turkey in the pan or pail and then add enough water to completely cover it.



Remove the turkey.

Add enough kosher salt to the water until a raw egg just seems buoyant. Stir. Add 3 tablespoons of brown sugar or molasses plus 5 tablespoons of GMG Poultry Rub.

Use a garlic press or mash several cloves of garlic with the side of a butcher's knife and add to the brine. Stir thoroughly.

Brine the turkey overnight. Make sure no part of the turkey is out of the water.

Remove the turkey and pat dry with paper towels.

Recipes

Mountain Man's Turkey Recipe, cont'd

Push a wooden spoon underneath the skin all the way around the bird, top and bottom, to break the skin away from the flesh. The goal is to make enough room to get your hand between the skin and the flesh.



Rub reasonable amounts of Green Mountain Poultry Rub on the flesh with your hands between the skin and the meat. Do this top and bottom – wher-



ever you can reach. You can put the rub on the skin, but this will merely make the skin taste good, not the meat – the skin acts as a perfect insulator. So unless you have a huge fondness for flavorful grilled turkey skin, you will waste your money putting a spice rub on it.



Place the turkey, breast side down, in a disposable aluminum pan (unless you really love to clean pots and pans and want to use your good oven roaster).

Turn the grill on and set it to 185°. When that temperature stabilizes, put the turkey in the grill. On humid days, I recommend that you cover it for the first hour, since some sooting may occur until the atmosphere inside dries out.

Make a mixture of 1 cup of apple juice and 1 teaspoon of Worcestershire sauce. Put this in a small spray bottle which you can get at Wal-Mart for about one dollar.

Spritz (spray) the turkey about once per hour. Make sure that you spritz thoroughly, especially inside the bird's cavities.

Cornish Game Hens Stuffed With Long Grain and Wild Rice

This is an easy cook, so you can do it even if you're feeling a bit petulant. It presents well, tastes great, and will earn accolades from your diners. I make this for Tina frequently just so that I can hear her rave about it. Or sometimes, she fixes it for me, which just goes to show you that even a woman can operate a Green Mountain grill! Grilled asparagus accompanies well.

Thaw your birds overnight or longer in the refrigerator, or in cold water for several hours.

Prepare one box of Uncle Ben's Long Grain & Wild Rice for each 3 birds you plan to cook. Let the rice cool to room temperature.

Wash the hens thoroughly, inside and out, and pat dry with paper towels.

Spread a small amount of olive oil on the hens, especially in the cavity.

Rub inside and out with a generous amount of Green Mountain Poultry Rub.

Turn the grill on to 320 °. (it will default to that temperature automatically.)

Stuff the cavity of each bird with your rice mixture.



Recipes

Black Pepper Smoked Jerky

(A Teem Green recipe)

Jerky probably developed in several cultures before refrigeration, as a way to store food for longer periods of time. It remains a tasty and nutritious snack.

You will need the following:

- 3 lbs. lean beef or game meat, thin sliced with the grain
- 1 Cup Soy Sauce
- ½ cup Worcestershire Sauce
- ½ cup dry White Wine or cooking sherry
- ¼ cup GMG Cherry Chipotle BBQ Sauce
- ½ cup white sugar
- 2 tablespoons black pepper
- *1-2 tablespoons Sriracha sauce
(optional for heat)



Mix all the ingredients (except the meat) in a glass or plastic bowl. Make sure to dissolve all of the sugar. Put the liquid and the meat into a one gallon Zip-Loc bag, seal tightly, and refrigerate for 3-12 hours. The longer the meat marinates, the more intense the flavor.

Drain the juices on a wire rack or a wad of paper towels. Smoke at 165°F (74C) for 6-12 hours. Jerky is done when it no longer feels soft. Longer smoking times yield drier jerky.



Recipes

Mountain Man's Turkey Recipe, cont'd

Cook the turkey for about 8 hours, regardless of the size of the bird.

After 8 hours, turn the bird over. Turn the grill up to 275°.

Install the grill's meat probe into the socket on the control panel and insert the probe end through the access hole on the side of the grill. Stick the probe into the thickest part of the breast, about 3/4" away from the bone. Push it straight down into the bird until it touches the bone, and then back it out about 1/2". Leave the probe in. Alternatively, you could use a meat thermometer.

Continue to cook for about 10-12 minutes per pound until the temperature on the probe or meat thermometer reaches 160°. If the skin becomes browner than you like during this period, you can cover the breast with aluminum foil. Remove the turkey from the grill, cover it completely with foil, and let it rest for 20-30 minutes, during which time the temperature will continue to rise to 165.

Carve your turkey. Overeat. Watch football.



Recipes

Bacon-Wrapped Shrimp

Use extra jumbo (16-20 shrimp per lb.), jumbo (21-25 pcs/lb) or extra large (26-30 pcs/lb). You can usually buy these frozen, peeled and de-veined. Or you can buy them fresh and do that work yourself. Remove the tails because you cannot digest shellfish exoskeleton.

Buy very thin bacon and grill 1/2 slice per shrimp on a frogmat at 275°F (135°C) until it is almost edible. Let the bacon cool a few minutes until it is easy to handle. Clean the bacon grease off of the grease tray.

Drizzle a small amount of lime juice and pineapple juice on the shrimp. Wrap each shrimp tightly with 1/2 slice of the bacon. If you wrap very tightly you will not need toothpicks, but if you need to use them, pre-soak for 20-30 minutes in cold water.

Grill at 425 for 5-7 minutes per side until the shrimp is pink and the bacon crisp. Don't overcook the shrimp as they will get rubbery and chewy.



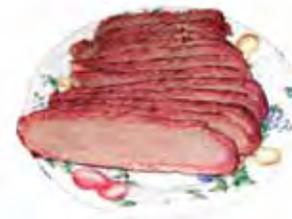
Recipes

Kansas-style Beef Brisket, cont'd

Mix about 1 ½ cups of apple juice plus 2 tablespoons of Worcestershire sauce. Cook the brisket at 165°F (74°C), fat side up, for 4 hours. Spritz with the apple juice mix every hour or so. Then, turn it over and cook for 2 more hours. After that, set the grill at 185°F (85°C), turn the brisket back over to fat side up and cook until the brisket's internal temperature (leave your grill's probe inserted sideways into the thickest part of the roast, or use a meat thermometer) reaches 165°F (74°C), usually about another 4 hours. Next, remove the brisket from the grill. Wrap the brisket completely in aluminum foil and drizzle at least ½ cup of the apple juice mix inside the foil onto the meat.

Turn the grill up to 225°. Cook until the internal temperature of the meat reaches 198-201° (2-6 hours). Lay newspaper or paper towels in a cooler and lay the meat, still wrapped up in the aluminum foil, on the paper. Close the cooler and let the meat rest for about an hour and a half.

Drain the juices and cut the meat in 1/8" slices across the grain. You will be able to cut this with a plastic fork. You may also wish to cool the drained juices in the refrigerator, skim the fat from the surface of the liquid, and then reheat for an *au jus* dip.



Recipes

Kansas-style Beef Brisket

Many thanks to Joe Martin, a culinary legend, for this great recipe

The brisket embodies the essence of BBQ. If you can prepare a brisket that tastes great, has a good, clean smoke ring, and cuts with a plastic fork, you've stepped outside the envelope of casual grilling and into the realm of serious barbecue.



The brisket challenges you because it is a pretty crummy cut of meat that handicaps you before you start. It's analogous to making a silk purse out of a sow's ear. Sure, you could boil a brisket to make it tender as a Mother's love, but the texture and taste would not earn many accolades from people with even a hint of a palate.

So try this. It takes a long while, but if you succeed, you will do it again and again.

Start with one whole brisket – 7-10 lbs. Use Choice grade instead of Select (Standard) so that the meat gets tender without being flaky and dry.

Trim the fat cap to ¼" thick. Then, score the fat in 3/8" squares, like a waffle. This allows the rub, heat, and smoke to penetrate into the meat. Rub with GMG Beef Rub or similar. Massage the rub thoroughly into the meat. Refrigerate for 6-8 hours or overnight. Return the brisket to room temperature before you begin to cook it..



Recipes

Holiday Prime Rib

Actually, prime rib is a bit of a misnomer, as less than 2% of all American beef is graded "prime." Most of that grade goes to expensive restaurants, although some specialty butcher shops carry it as well. Your local grocery stores will carry USDA Choice or Select. If your budget permits, buy USDA Choice because it will be more tender and flavorful.



Your body really benefits from eating beef. Beef ranks as the #3 source of iron which you need to carry oxygen to your muscles to prevent fatigue. It also provides zinc to improve your immune system, B-Complex vitamins to convert food into energy, and protein to promote strength and endurance.

Okay, let's begin:

Start with a 3-7 bone roast. As a rule of thumb, one "bone" will feed two people, so if you have a group of 8, you likely need a 4-rib roast. A "prime rib" roast is simply a "standing rib" roast - the terms are interchangeable. Don't buy a boneless roast, as it will have much less flavor.



Recipes

Holiday Prime Rib, cont'd

Wash the roast thoroughly with cold water and dry completely with paper towels. If the fat cap is thicker than $\frac{3}{4}$ ", trim it down to about $\frac{1}{2}$ - $\frac{3}{4}$ ". Score the fat cap in both directions with a sharp knife just to the meat in a checkerboard pat-tern. Lightly coat the roast with olive oil and

then rub with GMG Beef Rub. Buy thousands and thousands of bottles! Stock up for the future! If you don't have our rub, use something else if you must. Our beef rub contains smoked paprika, cayenne, brown sugar, sea salt, marjoram, cumin, black pepper, and thyme, and some combination of those ingredients will enhance the flavor of your roast. Put the roast in the refrigerator for several hours, or preferably, overnight.



Plan about 5-8 hours cooking time depending on the size of your roast. So working backwards, if you want to eat a 6:00 PM, you should start cooking the roast around noon, again depending on the size. Take the roast out of the refrigerator about two hours before you plan to cook it. This allows the meat to cook more evenly throughout since the grill will not have to overcome a very cold temperature in the middle of the roast, and it will also cut down on your cooking time since the roast starts out at a higher internal temperature.

Set your grill at 500°F (260°C). When the temperature stabilizes, put the roast in, fat side down, right on the grate. Let it cook for 15 minutes. Then turn it over, fat side up, and cook for another 15 minutes. Turn the temperature down to 190°. Insert the probe or a meat thermometer into the middle of the side of the roast so that the end of the probe is approximately in the

Recipes

Holiday Prime Rib, cont'd

middle of the roast.

Cook the roast to an internal temperature of 125 (rare), 132 (medium rare), 140 (medium), 148 (medium well), and 160 (well done). Remove the roast from the grill, cover with aluminum foil, and let it rest for about 20-30 minutes. The internal temperature of the meat will rise another 3 degrees during this time. Then carve and enjoy!



Please be aware that the USDA recommends a minimum internal temperature of 145°F (63°C) for safe eating of beef roasts and steaks.

