

## HOW TO GRILL VEGETABLES

You can grill almost any kind of vegetable. Some may take longer than others so be prepared to add some as you are cooking others.

Fresh vegetables are always best but if fresh is unavailable, vegetables kept under refrigeration and a little moist should grill very satisfactory.

1. Trim and wash vegetables.
2. Cut vegetables in half or into thick slices. Each piece should be about  $\frac{1}{3}$  to  $\frac{1}{2}$  inch thick.
3. Use either a marinade or brush vegetables lightly with oil.
4. Preheat grill to a medium heat.
5. Place small vegetables on skewers or use a grilling basket. Larger pieces can be placed right on the grate.
6. Turn vegetables frequently and brush with additional marinade or oil to prevent drying.
7. Remove vegetables when the skin begins to blister and the middle becomes soft.
8. Different vegetables will take different amounts of time to cook. Plan on grilling for 5 to 20 minutes.
9. Remove when done and serve.

### Vegetable Marinade

A vegetable marinade should be mostly oil with lemon or lime juice and your desired seasonings. Honey is good added to your marinade. A bottled Italian dressing is great for marinating. Other ingredients can be added to the dressing also (honey, butter, etc). Let vegetables marinate over night or for 2-4 hours.

Watch vegetables on the grill closely to avoid excessive charring.

Season chunked or sliced vegetables with salt, pepper, garlic powder or salt, herbs (such as thyme, rosemary, etc). Be creative or whatever you or your guests would like.

When thinking about grilling vegetables, think beyond eggplant, zucchini and mushrooms. Try other vegetables: carrots, celery, onion, tomatoes, potatoes (roasted and sliced or chunked), peppers, blanched fennel, ears of corn, cabbage quarters, asparagus spears, broccoli or cauliflower flowerets, garlic bulbs, and the list goes on.

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NAME \_\_\_\_\_

STREET \_\_\_\_\_

CITY/STATE/ZIP \_\_\_\_\_



## SMOKED SALMON

Brined and Cold Smoked

Thin, Moist and Translucent Slice

Great for appetizers, omelets, crepes



## BURGERS' SMOKEHOUSE

32819 Highway 87  
California, MO 65018

800-705-2323

www.smokehouse.com

Grilled meats and vegetables are not only FUN to prepare but they are good for you. Order the meat dish from us, harvest your own vegetables or purchase fresh from your supermarket or farmer's market and you are ready to enjoy. For a small gathering prepare the meat and vegetables at the same time, just introducing vegetables to grill toward end of cooking time. For large gatherings prepare vegetables, put on heat resistant tray and keep hot in warm oven.

By grilling your vegetables you won't have to keep running back to kitchen to check on other entrees.

### **SALMON ROSE APPETIZERS**

You will need an approximate one-ounce salmon slice for each rose. Cut the salmon slice into three strips lengthwise roughly 1" wide. Leave outer edges rough and uneven. Start with an outside edge and roll into a spiral. This is rose center. Hold the rose center with ragged edges on top, wrap center strip around it. Take last strip and wrap around bottom to make the rose shape. Gently roll edges down to look like rose petals.

Place roses on plate, cover with plastic wrap and keep chilled (for up to 2 hours) until ready to serve. Serve with dollop of Crème Fraiche and top with few slices Red Onion Relish.

#### **Crème Fraiche**

**(Must be prepared day before)**

Combine 1/2 cup heavy cream,  
1 tablespoon buttermilk, and  
1 teaspoon fresh lemon juice,  
Cover and let stand 24-36 hours;  
Then refrigerate to serve chilled.

#### **Red Onion Relish:**

Combine 1/2 cup thinly sliced  
red onion  
2 - teaspoon fresh lemon juice  
1 - tablespoon olive oil.  
Ready to use.

### **COLD SMOKED SALMON AND HERB SAUCE**

1 cup fresh dill weed	1/2 cup mayonnaise
1 cup watercress	1 tablespoon grated lemon peel
3 green onions cut in 1" pcs	1 smoked salmon, sliced
1 cup plain yogurt	1 bunch fresh dill weed, garnish

Put cup dill weed, watercress and onions in processor and mince. Stir in yogurt, mayonnaise, and lemon peel. Cover and refrigerate for at least an hour.

Roll slices of salmon and place on platter or tray with dish of Herb Sauce. May also place 3 or 4 rolled slices of salmon on serving plate with a dollop of Herb Sauce along side of salmon.

Garnish plate, platter or tray with fresh dill weed.

### **SMOKED SALMON WITH BOSTON SALAD**

4 oz. smoked salmon cut in very thin slices  
1 head of Boston lettuce

Place lettuce on plate and arrange salmon strips decoratively on the lettuce.  
Sprinkle following dressing on top.

1/2 cup olive oil	1/4 cup vinegar
1/4 teaspoon paprika	garlic salt (to taste)
Snipped dill	

Combine until well blended and pour on top of salmon and lettuce.

### **ROASTED ASPARAGUS WITH SMOKED SALMON**

1 bunch asparagus	2 tbsps fresh lemon juice
4 oz. smoked salmon	4 tbsps olive oil
2 cloves chopped garlic	2 tbsps julienned basil
Salt and pepper to taste	

Put a little of the olive oil in pan and roast asparagus in a 400 degree (preheated) oven for 15-20 minutes (until tender) then let cool. When asparagus is cooled wrap with slice of smoked salmon. Arrange decoratively on platter.

Mix lemon juice, remaining olive oil, and garlic together. Add salt and pepper to taste. Drizzle over asparagus and sprinkle with basil. Serve warm or cold.