

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 satisfactorily.

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.

BURGERS' SMOKEHOUSE

SIMPLE TRADITIONS SINCE 1952

PRIME RIB ROAST WHOLE ROAST *8 oz & 10 oz Slices*

**FREEZE UPON ARRIVAL
KEEP FROZEN UNTIL READY TO USE
THAW IN REFRIGERATOR
FULLY COOKED - READY TO EAT**



ARE YOU READY TO ENJOY THESE GREAT FOOD ITEMS.
JUST FOLLOW HEATING INSTRUCTIONS AND YOU WILL BE
DELIGHTED THE WAY THESE FOODS TASTE.

BURGERS' SMOKEHOUSE

32819 Highway 87
California, MO 65018

800-705-2323
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.

Microwave Method:

Thaw completely. Place on microwave safe dish. With a knife or fork puncture top of package in 3 or 4 places. Put in microwave and heat on High Temperature for 1 to 2 minutes. Microwaves vary so may need to adjust time for desired temperature. Heat at 30-second intervals until heated as desired.

If heating more than one package you may need to increase heating time.

Boil in Pouch Method:

Thaw completely. Do Not Puncture Package. Place enough water in pan to cover pouch. Bring water to a boil. Place pouch in water and boil for 5 to 8 minutes. If heating more than one package at a time may need to increase boiling time.

If cooking whole roast in pouch, thaw completely. Do Not Puncture Pouch. Place Roast in large pot of water and boil for at least 1 to 1 1/2 hours in slow-boiling water. This will retain your liquids while heating.

Steamer method:

Thaw completely. Place a cup of water in steamer and lay Prime Rib Slice on steaming rack. Bring water to a boil and steam for 5 minutes. If no steamer available one can be made by crumpling up aluminum foil and placing in bottom of saucepan. Pour water in pan but do not let it come up over foil. Bring to a boil and lay meat on top of foil. Steam for about 5 minutes. If not hot enough steam until desire temperature is achieved.

Boneless Whole or Half Prime Rib Roast:

Thaw Roast Completely. Preheat oven to 350 degrees. Place in oven safe dish with a cover. Place in preheated oven and heat for 45 minutes to one hour. Time and temperature may vary with oven. After 45 minutes check to see if roast is heated to your desired temperature. Remove from heat when desired temperature is reached. CAUTION: Roast is fully cooked - Do Not Overcook. When thoroughly heated serve your favorite potato, gravy, vegetables, salad and dessert.

Serve with Horseradish sauce.

- 3 tbs. prepared horseradish, undrained
- 1 tbs. prepared mustard
- 3 tbs. lemon juice
- 1/2 tsp. salt
- 1 c. sour cream

Combine all ingredients and blend together with mixer. Cover and refrigerate until ready to serve.

Prime Rib Roast is great heated and served for a Sunday meal at noon or in the evening, or any special occasion with:

Baked Potatoes, Salad and Roll.

Mashed potatoes, green beans, slaw and rolls for a great meal at noon or evening.

For a quick BBQ just heat and add potato salad, baked beans, slaw and bread. A Quick and Easy meal.

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