

# UNOFFICIAL



## INDOOR GRILL RECIPES

# 25 Recipes

## Classic Hamburger

1 lb ground beef

Salt and Pepper to taste

3 slices cheddar cheese

3 hamburger buns

1 large tomato, thinly sliced

1 small red onion, thinly sliced

3 leaved iceberg lettuce

### Directions:

1. Divide meat into thirds and shape into 3 patties.
2. Season both sides of each hamburger patty with salt and pepper.
3. Heat grill to high. Grill patties, 7 minutes per side for medium. If using cheese, add a slice on top for the last 2 minutes of cooking.
4. Place patties on buns along with tomato, onion, lettuce, and condiments of your choice.

## Greek Turkey Burgers

2 lbs ground turkey

1 cup fresh breadcrumbs

1 ½ cup baby spinach, chopped

½ Greek salad dressing

4 scallions, chopped

6 oz. feta cheese, cut in cubes

¼ large onion, chopped

1 egg

Salt and pepper to taste

### Directions:

1. Preheat grill to medium-high heat.
2. Combine turkey, breadcrumbs, spinach, Greek salad dressing,

scallions, feta cheese, onion, egg salt, and pepper in a bowl; form into rounded patties.

3. Cook turkey burgers on preheated grill until no longer pink in the center and the juices run clear, 8-10 minutes per side.

## Salad Lovers' Hot Dogs

1 tbsp olive oil

1 red onion, slice into thin rings

6 hot dogs

6 sesame seed hot dog buns

Ketchup

1 small head of lettuce, chopped

½ cup dill pickle rounds

### Directions:

1. Preheat grill to medium.
2. Heat oil in a skillet on the stovetop over medium heat. When hot, sauté onion rings for 5 minutes. Remove from heat.
3. Place hot dogs on the grill and cook for 8 minutes, turning after 4 minutes.
4. Remove from grill and place each hot dog in a bun.
5. Top with ketchup, lettuce, pickles and red onion rings.

## Rib-Eye Steak

½ balsamic vinegar

7 tbsp olive oil

1 cup chopped Vidalia onion

1 tbsp fresh thyme, chopped

1 ½ tsp salt

½ tsp black pepper

4 1-inch thick boneless rib-eye steaks

### Directions:

1. Whisk vinegar and olive oil together. Add onion, thyme, salt, and pepper and whisk a second time.
2. Marinate steaks in the marinade, refrigerated for at least 1 hour.
3. Heat grill to medium. Remove steaks from marinade and grill for 5 minutes on each side for medium-rare, or longer if desired.
4. Remove from heat and let sit for 10 minutes before slicing and serving.

## Skirt Steak with Chimichurri

2 cups fresh cilantro  
 2 cups fresh parsley  
 1 tbsp oregano  
 1/3 olive oil  
 3 tbsp dry red wine  
 3 tbsp fresh lime juice  
 1 tbsp balsamic vinegar  
 2 jalapenos  
 2 cloves garlic  
 5 lbs skirt steak  
 Salt and black pepper

### Directions:

1. Preheat grill to high.
2. In a blender, blend first 9 ingredients plus 2 tablespoons of water.
3. Season steaks with salt and pepper. Grill to desired doneness, about 2 minutes per side for medium-rare.
4. Let rest for 10 minutes, slice, and serve with sauce on the side.

## Grilled Flank Steak

6 tbsp olive oil, divided  
 1 ½ tbsp fresh rosemary, chopped  
 1 tbsp red wine vinegar  
 5 cloves garlic, minced, divided  
 Salt and black pepper to taste

1 ½ lbs flank steak  
 1 ½ tsp smoked paprika  
 3 ears corn, shucked  
 1 lb red and green mini-peppers

### Directions:

1. In a small bowl, whisk together 3 tablespoons olive oil, rosemary, vinegar and 2 cloves minced garlic. Season with salt and pepper to taste. Set aside.
2. Season flank steak with paprika and remaining 2 cloves of minced garlic, rubbing in thoroughly on all sides. Season with salt and pepper to taste. Brush with 1 tablespoon olive oil.
3. Preheat grill to medium high.
4. Brush corn and pepper with remaining 2 tablespoons oil. Season with salt and pepper to taste.
5. Put flank steak on grill, and cook 4-6 minutes per side. Remove from grill and let rest 5 minutes.
6. Place corn and peppers on grill, and cook, turning occasionally, until vegetables are lightly charred all over and tender, about 8 minutes for corn and 3-4 minutes for peppers.
7. Sprinkle all with olive oil rosemary mixture from Step 1 before serving.

## Espresso-Marinated Steak

2 ½ lbs skirt steak, cut into four pieces  
 ¼ cup ground espresso coffee (not instant)  
 ¼ cup dark brown sugar  
 1 ½ tsp kosher salt  
 1/8 tsp ground cinnamon  
 ¼ tsp ground ginger  
 1/8 ground white pepper  
 1/8 tsp five-spice powder  
 Cayenne pepper to taste  
 1 tbsp olive oil  
 Cilantro leaves for garnish

**Directions:**

1. Let steak come to room temperature.
2. Heat grill to high. Combine coffee, brown sugar, salt, cinnamon, ginger, white pepper, five-spice powder, and cayenne pepper in a mixing bowl.
3. Coat steak with oil and cover with rub, working it into the meat.
4. Grill until charred and medium rare, 3-4 minutes per side. Placed on cutting board, cover with foil, and let rest 10 minutes before slicing at an angle.
5. Slice and serve immediately, garnished with cilantro leaves.

**Perfect Lamb Chops**

1/3 cup extra virgin olive oil  
1/2 cup fresh mint leaves, chopped  
1/4 tsp red pepper flakes  
Sea salt to taste  
12 small lamb chops (about 2 lbs)  
2 cloves crushed garlic  
Parsley for garnish

**Directions:**

1. Preheat grill to medium high. Mix the olive oil, mint, red pepper flakes, and salt in a mixing bowl. Rub the lamb chops with the garlic. Transfer a few teaspoons of the mint oil to a smaller bowl and brush the chops with the rest.
2. Grill the chops until charred, about 4 minutes per side. Place on a serving platter and drizzle with some of the remaining mint oil. Garnish with parsley.
3. Serve immediately.

**Sausage and Peppers Medley**

1lb mini bell peppers  
3 tbsp olive oil  
Salt and black pepper to taste  
4 andouille sausages  
4 chicken and apple sausages

4 bratwurst sausages

2 linguica sausages

1 kielbasa sausage

**Directions:**

1. Preheat grill to medium high.
2. Brush bell peppers with olive oil; season with salt and pepper to taste.
3. Place sausages and peppers on grill, and cook, turning occasionally, until completely crooked through, 8-12 minutes for the sausages and 7-10 minutes for the bell peppers.

**Pesto Chicken**

1/4 cup walnuts, chopped and toasted  
3 tbsp pesto  
1 tbsp fresh lemon juice  
1 tbsp olive oil  
Salt and black pepper to taste  
4 boneless skinless chicken breasts

**Directions:**

1. Heat grill to high.
2. Stir together walnuts, pesto, lemon juice, and oil. Thin with 1 tablespoon water, if necessary. Season with salt and black pepper.
3. Season chicken breast fillets with salt and black pepper.
4. Grill chicken until cooked through, 6-7 minutes per side.
5. Serve chicken topped with pesto.

**Jerk Chicken**

1 bunch scallions, thinly sliced  
3 cloves garlic, chopped  
1 jalapeno, roughly chopped  
2 limes, juiced  
2 tbsp extra virgin olive oil  
1 tbsp brown sugar  
1 1/2 tsp ground allspice

1 tsp dried thyme  
½ ground cinnamon  
2 tsp salt  
8 pieces bone-in chicken drumsticks and thighs

**Directions:**

1. In a blender, combine scallions, garlic, jalapeno, lime juice, olive oil, brown sugar, allspice, thyme, cinnamon, salt, and 2 tablespoons water. Blend until smooth.
2. Place chicken in a shallow dish. Pour all but ¼ cup of marinade from blender over chicken and toss to coat. Let marinate in refrigerator at least 3 hours up to overnight.
3. When ready to grill, preheat grill to high.
4. Place chicken on hot grill and cook, turning occasionally for 10 minutes, until chicken is charred in spots.
5. Move chicken to a cooler part of the grill and brush with reserve marinade. Grill until chicken is cooked through, 10 minutes more.

## Chicken Wings

Wings:

1 lemon, zested  
3 tsp salt  
1 tsp smoked paprika  
1 tsp garlic powder  
1 tsp onion powder  
1 tsp dried thyme  
¼ tsp cayenne pepper  
2 lbs chicken wings

Sauce:

½ cup mayonnaise  
1 lemon, juiced  
2 tbsp Dijon mustard

2 tsp horseradish  
2 tsp chopped chives  
1 tsp hot sauce

**Directions:**

1. In a medium bowl, whisk together lemon zest, salt, paprika, garlic powder, onion powder, thyme and cayenne.
2. Pat chicken wings dry and place in a large bowl. Add spice mixture and toss to coat.
3. Heat grill to medium.
4. Add wings and cook until skin is crisp and meat is cooked through, at least 15 minutes.
5. To make sauce, whisk together mayonnaise, lemon juice, mustard, horseradish, chives and hot sauce.
6. Serve wings hot with dipping sauce on the side.

## Greek Chicken Skewers

½ cup plain Greek yogurt  
1/3 cup extra virgin olive oil  
¼ cup fresh lemon juice  
1 lemon zested  
1 tbsp white balsamic vinegar  
2 tsp oregano  
1 tsp thyme  
6 garlic cloves, minced  
1 tsp salt  
1 tsp black pepper  
¼ tsp red pepper flakes  
3-4 boneless, skinless chicken breasts, cut into 2-inch pieces for skewers  
1 large red bell pepper, seeded and cut into 1 ½ inch pieces  
2 red onions, sliced into chunks  
6-8 wooden skewers  
Greens for serving

**Directions:**

1. Combine first 11 ingredients in a large sealed plastic bag.
2. Add the chicken to the bag, turning to coat. Marinate for 6-24 hours in the refrigerator.
3. Preheat grill to high.
4. Pour marinated chicken pieces into a large colander to remove to the excess marinade.
5. Thread chicken pieces onto the skewers, alternating peppers with onions.
6. Grill until the chicken is cooked through, about 4-5 minutes on each side or until juices run clear.
7. Garnish with greens of your choice.

**Pork Chops**

- 2 tbsp olive oil
- 2 cloves garlic, pressed
- 1 tbsp chili powder
- ¼ tsp cayenne pepper
- 1 cup ketchup
- ¾ cup bourbon
- 1/3 cup molasses
- ¼ cup cider vinegar
- 2 tbsp dark brown sugar
- 2 tbsp Dijon mustard
- 1 tsp Worcestershire sauce salt and black pepper to taste
- 8 1 inch thick bone-in pork chops

**Directions:**

1. Heat oil and garlic in a medium saucepan over medium-high heat, stirring constantly for 1 minute.
2. Add chili powder and cayenne. Cook, stirring constantly 1 minute.
3. Add ketchup, bourbon, molasses, vinegar, sugar, mustard and Worcestershire sauce. Simmer for 15 minutes, stirring occasionally. Mixture

should be slightly thickened. Seasoned with salt and pepper.

4. Heat grill to medium. Season pork chops with salt and pepper. Grill 12 minutes, turning once, until a thermometer inserted in the thickest part registers 135 degrees. Baste with glaze and cook another 2-3 minutes. Transfer to a platter and serve with remaining glaze on top.

**World's Greatest Ribs**

- 6 lbs pork baby back ribs
- 3 cups ketchup
- 2 bottles dark beer
- 2 cups barbecue sauce
- 2/3 cup of honey
- 1 small onion, chopped
- ¼ cup Worcestershire sauce
- 2 tbsp Dijon mustard
- 2 tbsp chopped chipotle peppers in adobo sauce
- 4 tsp ground chipotle pepper
- 1 tsp salt
- 1 tsp garlic powder
- ½ black pepper

**Directions:**

1. Wrap ribs in heavy-duty foil; seal edges of foil. Grill over indirect medium heat for 1 ½ hours or until tender.
2. In a large pan, combine remaining ingredients; bring to a boil. Reduce heat; simmer uncovered, for about 20 minutes over low heat, or until thickened, stirring occasionally.
3. Carefully remove ribs from foil. Place over direct heat; cover with some of the sauce. Grill covered, over medium heat for about 30 minutes or until brown, turning once and basting with additional sauce. Serve with remaining sauce.

## Salmon with Lemon

4 (6-oz) salmon fillets, skin-on  
2 tbsp extra virgin olive oil  
3 tsp salt  
3 tsp black pepper  
1 lemon, cut into wedges  
Thyme sprigs for garnish

### Directions:

1. Preheat grill to high.
2. Generously coat the flesh side of the salmon fillets with oil and season with salt and pepper.
3. Grill the salmon, skin side down for 8 minutes.
4. Turn the salmon over and cook another 2-4 minutes for medium rare or longer to desired doneness.
5. Transfer to a platter to rest for 1-2 minutes. Slide the salmon skin from the fillets and serve with wedges of lemon and sprigs of thyme.

## Honey-Lime Tilapia

4 tilapia fillets  
2 tbsp honey  
¼ cup extra virgin olive oil  
Salt and black pepper to taste  
2 limes sliced

### Directions:

1. Preheat grill to high.
2. Brush tilapia with honey. Drizzle with olive oil and season with salt and pepper.
3. Place on grill and cook until tilapia is cooked through, about 15 minutes.
4. Garnish with lime slices.

## Mini Mushroom Burgers

1 medium eggplant  
4 tbsp olive oil, divided

12 medium portabella mushrooms  
3 red bell peppers, seeded and sliced  
½ tsp salt  
12 mini buns with sesame seeds  
3 tomatoes, sliced  
12 slices cheddar cheese  
1 small head Boston lettuce

### Directions:

1. Heat grill to high.
2. Slice eggplant into ¾ inch rounds.
3. Brush both sides of eggplant rounds with 2 tablespoons of olive oil.
4. Grill 4 minutes on each side. Eggplant should be tender. Remove and set aside.
5. Trim stems from the mushrooms. Brush mushrooms and pepper with remaining olive oil and sprinkle with salt. Grill until softened, about 10 minutes.
6. Heat oven broiler to low.
7. Place bottom of buns in a baking pan.
8. On bottom buns stack an eggplant slice, mushrooms, pepper, and a tomato slice, then top with cheddar cheese. Place in oven and broil until cheese melts, about 1 minute.
9. Remove from oven, top with lettuce and seeded bun tops, and serve warm.

## Grilled Potato Wedges

4 large russet potatoes, scrubbed and cut into wedges  
1 tsp salt  
½ tsp black pepper  
2 tbsp garlic powder  
2 tbsp fennel  
1 cup extra virgin olive oil

### Directions:

1. Heat grill to medium high.
2. While grill is heating, put a pot of salted water to boil on the stovetop.

3. Add potatoes, lower heat to medium, and cook for 10 minutes. Drain.
4. Combine salt, pepper, garlic powder, fennel and olive oil in a bowl.
5. Add potatoes and roll them in the mixture until they are coated.
6. Put oiled potatoes on the grill and cook for 5 minutes, turning halfway through so they are browned on both sides.

## Charred Lettuce

- 2 tbsp almond slivers
- 2 tbsp fresh lemon juice
- 2 tsp Dijon mustard
- 1 tsp anchovy paste
- ½ small garlic clove, pressed
- ¼ cup plus 1 tbsp olive oil divided
- Salt and black pepper to taste
- 3 romaine hearts, halved lengthwise
- 1 cp parmesan cheese, grated

### Directions:

1. Place almonds and ¼ cup water in a food processor. Process until smooth, about 1 minute. Add lemon juice, mustard, anchovy paste and garlic. Process until combined, about 2 minutes.
2. With the food processor running, slowly pour ¼ cup oil through the feed tube until combined. Season with salt and pepper.
3. Heat grill to high. Brush cut sides of lettuce with remaining tablespoon of oil. Grill for 1-2 minutes, cut sides down, until charred.
4. Drizzle dressing over lettuce. Top with parmesan. Serve warm.

## Sweet Potato Fries

- 4 large sweet potatoes, washed and dried
- 3 tsp olive oil
- 1 tbsp pork rub
- 2 tsp fresh cilantro, chopped

### Directions:

1. Preheat grill to medium.
2. Cut sweet potatoes into large wedges.
3. Place sweet potato wedges on a large baking sheet and drizzle with oil. Toss to coat.
4. Sprinkle on pork rub, tossing so that both sides of wedges are coated.
5. Place potato wedges onto the grill, about 1 inch apart. Cook for 10 minutes turning after 5 minutes.
6. Remove from grill and sprinkle with cilantro before serving.

## Grilled Asparagus

- 1 lb fresh asparagus spears
- 3 tbsp olive oil
- Salt and black pepper to taste
- 4 tbsp parmesan cheese, grated
- 2 garlic cloves, minced

### Directions:

1. Preheat grill to high.
2. Clean asparagus and trim the hard ends off. Toss in olive oil and sprinkle with salt and pepper.
3. Lay the asparagus on the grill in a row. Grill for 3-5 minutes over medium-high heat until spears have char marks and are slightly tender.
4. Remove asparagus and toss with parmesan cheese and garlic before serving.

## Parmesan Roasted Corn

- 1 stick butter, softened
- 3 tbsp fresh parsley, chopped
- 2 tbsp parmesan cheese, grated
- Salt and black pepper to taste
- 8 ears corn, shucked

### Directions:

1. Preheat grill to medium-high.
2. Combine softened butter with parsley, parmesan cheese, salt and pepper.



3. Lay corn directly on hot grill. Cook 8-12 minutes, turning, so that there is some charring on all sides.
4. Remove corn and spread butter mixture over each piece before serving.

## Fruit Skewers

6 plums, sliced  
1 pt. strawberries  
1 pineapple, cubed  
2 kiwi fruit, sliced  
1 star fruit, peeled and sliced  
2 cups of watermelon, cubed  
8 wood skewers, soaked in water for 30 minutes  
2 tbsp extra virgin olive oil  
Salt to taste  
2 tbsp honey

### Directions:

1. Preheat grill to high with lid closed.
2. Skewer plums, whole strawberries, pineapple, kiwi fruit, star fruit and watermelon.

3. Drizzle with olive oil and season with salt. Brush on a light coating of honey.
4. Grill for 10 minutes, turning occasionally, until fruit is slightly charred.

## Grilled Watermelon

3 lemons divided  
¼ cup honey  
2 tbsp olive oil  
1 small watermelon, cut into wedges  
Freshly torn mint leaves for garnish

### Directions:

1. Preheat grill to medium.
2. Juice and zest 2 of the 3 lemons.
3. Whisk together lemon juice and zest, honey and olive oil.
4. Brush lemon juice mixture all over watermelon wedges and place on the grill. Cook until grill marks form and fruit softens slightly, about 2 minutes per side.
5. Slice remaining lemon.
6. Garnish with mint and lemon slices and serve.

