



s.w.e.e.t.h.o.m.e.c.a

Make yourself comfortable.

Grilled to Perfection Backyard Barbecue

Planked Asparagus & Prosciutto Bundles

1 plank
18 asparagus spears
1/2 lb (250 g) Italian fontina cheese
6 large slices prosciutto
Butter
Balsamic reduction
Crusty bread

Beef Burger with Herbed Butter Core & Caramelized Onions

1-1/2–2 lb (750 g–1 kg) lean ground beef
Freshly nutmeg
Dijon mustard
4 hamburger buns
Granulated garlic
Chèvre (creamy goat cheese)

Mediterranean Butter

Fresh flat-leaf Italian parsley
Fresh dill, basil, or mint (or any combination of fresh herbs—try chervil, tarragon, sage, rosemary, etc.)
Unsalted butter
Kosher salt to taste

Caramelized Onions

Butter or olive oil
4 medium onions
Kosher salt
Sugar
Ground cinnamon
Cayenne

Championship Barbecue Rub (a.k.a. Bob's Rub)

Sugar
Chili powder
Ground black pepper
Paprika
Celery salt
Garlic salt
Onion salt
Seasoning salt (I like Lawry's)

Salmon Burger, West Coast Style

Eggs
Fresh lemon juice
Extra virgin olive oil
Fresh basil leaves
Kosher salt and freshly ground black pepper
Four 8 oz (250 g) boneless, skinless wild BC salmon fillets (farmed salmon will do, but it's just not as good)
Kosher salt
Freshly ground black pepper
Extra virgin olive oil
4 large sesame hamburger buns
Butter
1 large, perfectly ripe beefsteak tomato, cut into 4 slices

Plank-Baked Stuffed Potatoes

1 hardwood plank (alder, maple, or oak works best here)
3 baking potatoes
Kosher salt (or even coarser salt like Maldon or fleur de sel)
1 medium onion
Garlic
Butter
Whipping cream
Fresh nutmeg
Cheddar cheese or smoked Gouda
Parmesan cheese
Extra virgin olive oil
Paprika
Sour cream
Chopped chives

Grilled Pineapple with Caramel Sauce

1 fresh pineapple
Coarsely ground black pepper
Caramel ice cream topping or Mexican cajeta sauce (available at most Latin specialty stores or gourmet food shops)
Whipping cream (only if you're using the cajeta sauce)