

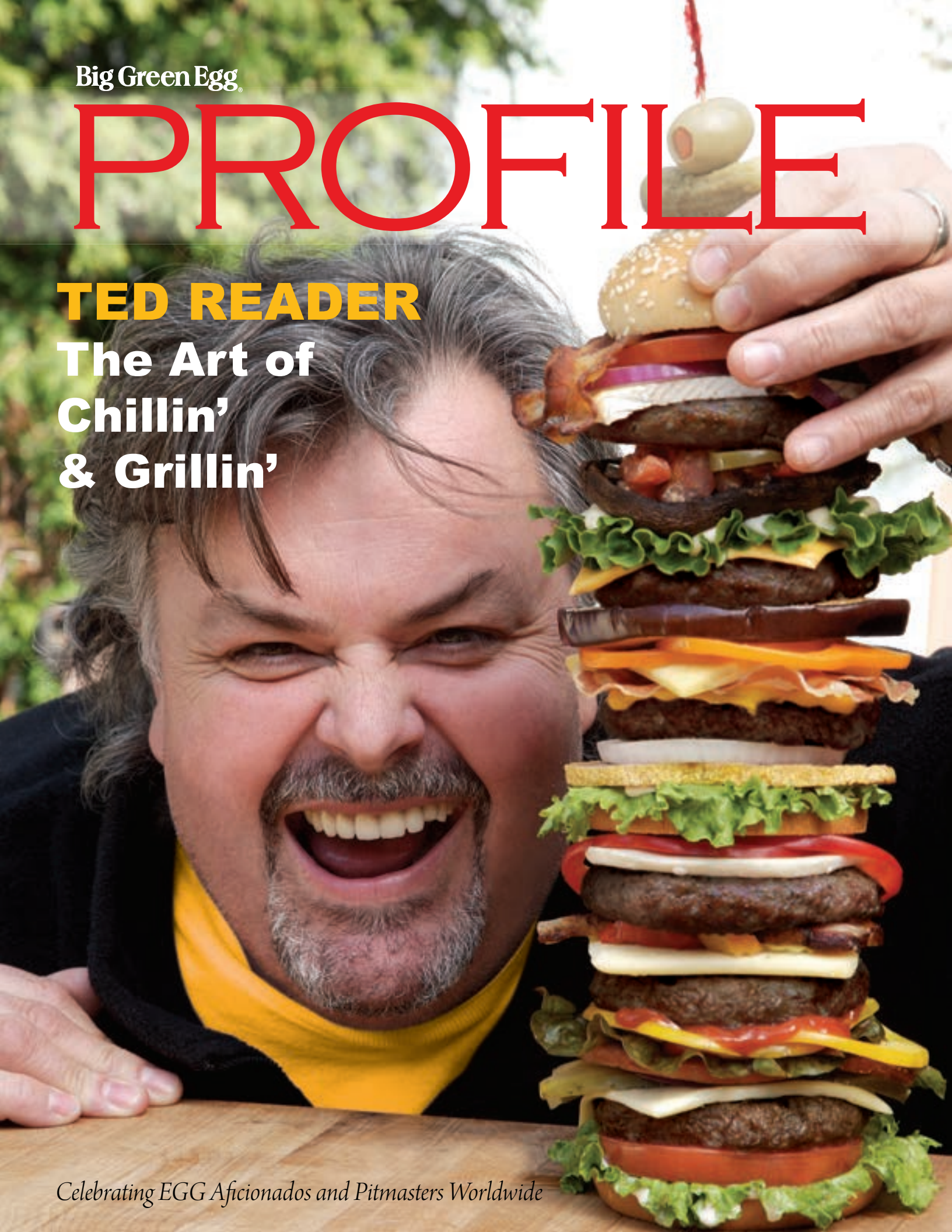
Big Green Egg

PROFILE

TED READER

**The Art of
Chillin'
& Grillin'**

Celebrating EGG Aficionados and Pitmasters Worldwide



TED READER

*The
dude
just
loves
to
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Ted Reader has published 17 barbecue cookbooks, including his latest barbecue bibles — *Beerlicious: The Art of Grillin' & Chillin'* and *The Complete Idiot's Guide to Smoking Foods*. "I've travelled all over this delicious planet of ours seeking out BBQ perfection," says Reader. "From snout to tail, Bali to Boston and Mongolia to Montreal. Today, my focus is on helping novice grillers become masters of the flame with simple ideas and recipes real people can follow."



Beer-Injected Bacon-Wrapped Scallops

PROFILE

Ted Reader is an award winning chef, food entertainer and culinary pioneer known for his pyrotechnic charm and fearless spirit. He has turned a passion for food into a tour de force of EPIC-urean proportions that includes cookbooks, food products, television and radio cooking shows, live culinary performances and — in his spare time — a catering company. Known for his fearless approach to food, he blends gourmet style with home cookin' know-how and sets it ablaze in a glorious grilling fit of mouthwatering, palate-pleasing BBQ sensations! The dude just loves to cook!

Teddy's first high-profile gig was at the SkyDome Hotel in Toronto, Ontario, as its Executive Chef from 1989-1992. He was subsequently lured to Canada's Loblaw's Company, where, as the Product Development Chef, he came up with signature staples like PC Real Jerk Wings and PC Thick and Cheesy Burgers. In 1997 he struck out on his own and has since developed a line of wildly popular sauces with signature names like Red Neck White Sauce and Beerlicious Barbecue.

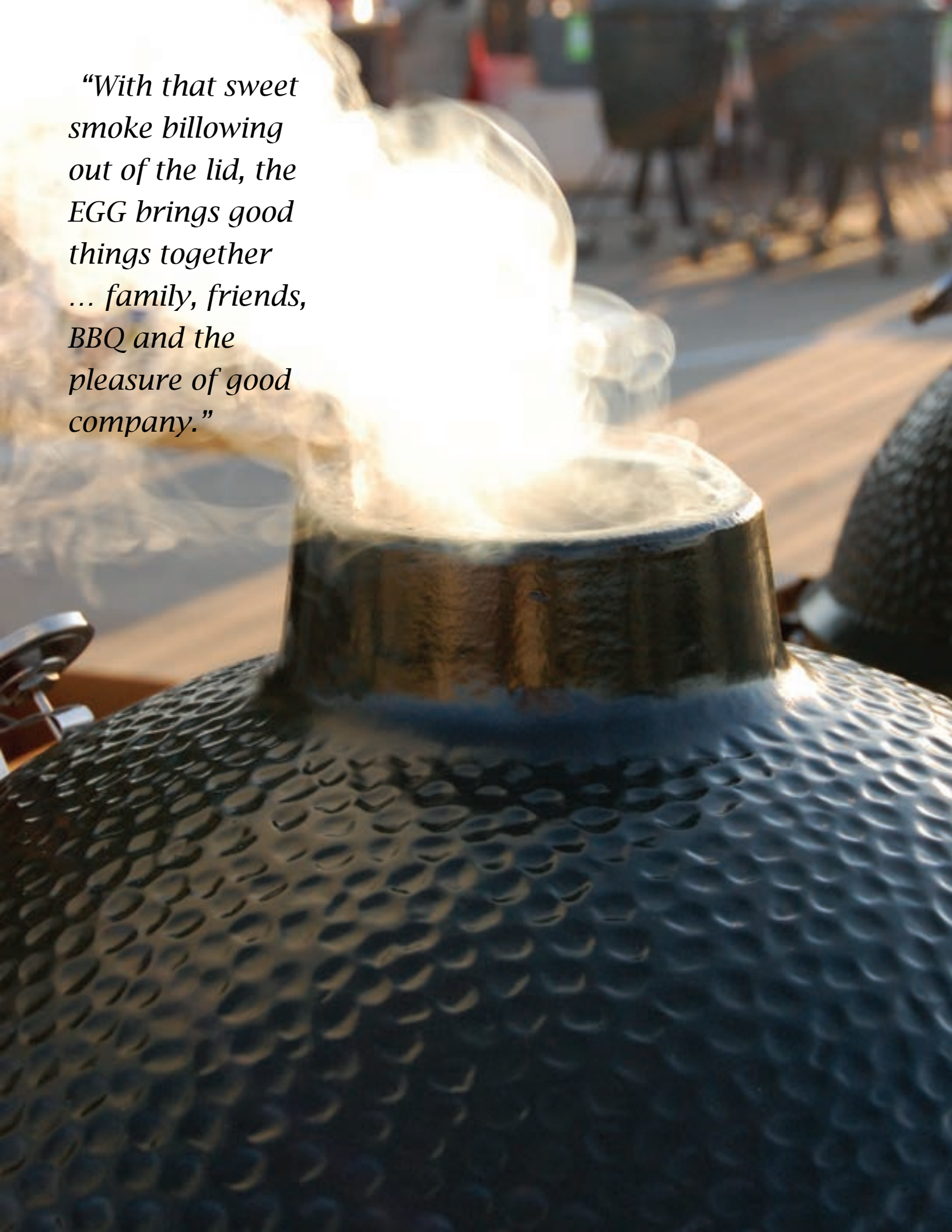
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with home cookin'
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TED SAYS ...

How did you learn about the EGG?

The Easter Bunny told me. I found a little one under a tree with a delicious sweet perfume emanating from its warm cradle of BBQ love. I've been an EGG fan for years, but first and foremost, I am a chef. A very happy chef. Been cooking since I was a little kid. I learned to grill from my Dad and a wheelbarrow filled with charcoal and a shelf from my Mom's refrigerator. Dad made some wicked grilled steaks, not little steaks either but big honking three pound juicy meaty goodness of a steak. So for me the world of grilling and BBQ was fueled by my Dad; he rocked the grill. Nice memories of my dear dad. That's where it began and it has been a roller coaster ride of deliciousness. My loves are food, smoking, grilling and my family; they help create my lust for the art of Q. With that sweet smoke billowing out of the lid, the EGG brings good things together ... family, friends, BBQ and the pleasure of good company.



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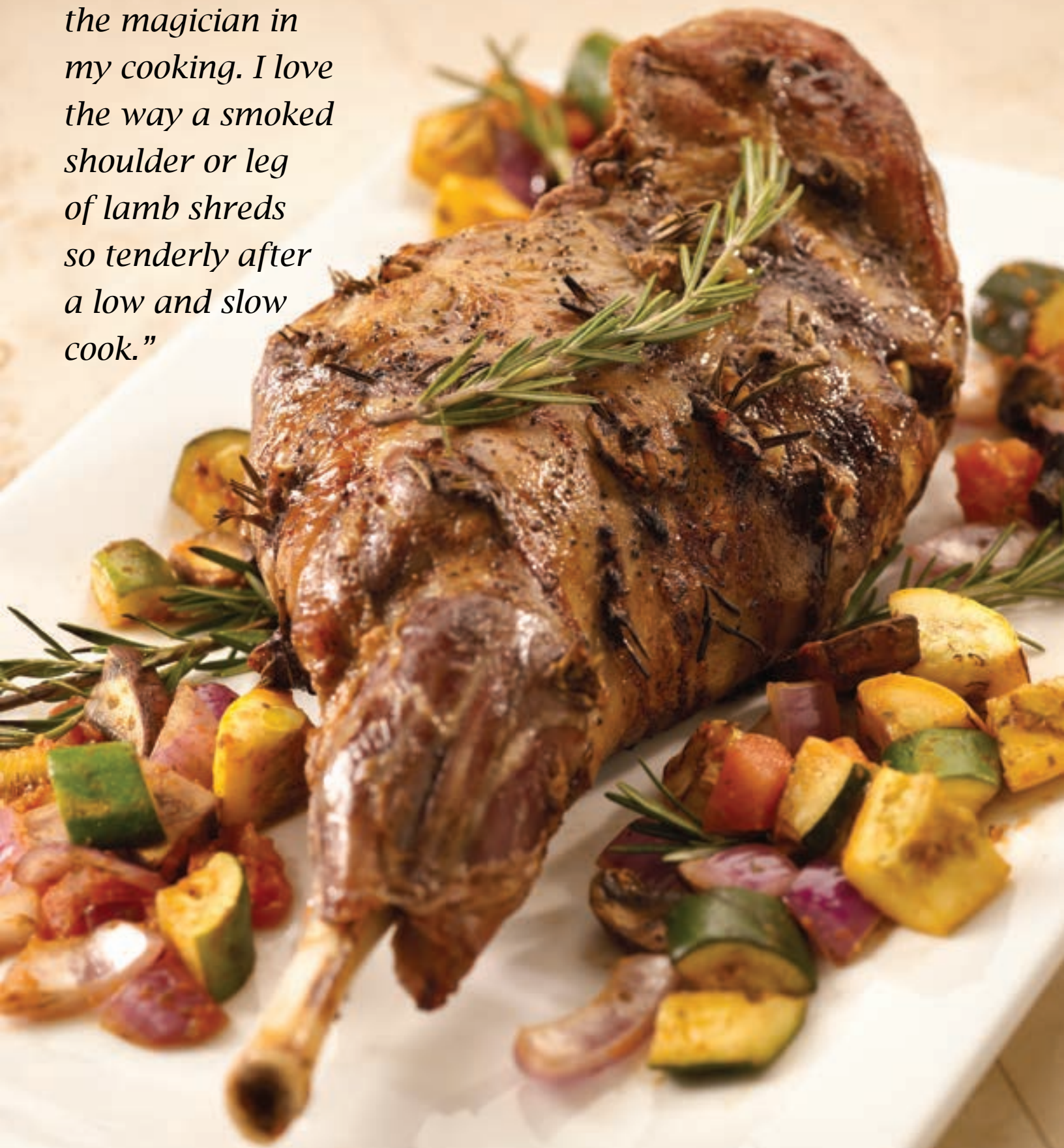
GQ magazine labeled you the “Crazy Canuck Barbecue Kingpin” ...

Well, I'm a first generation Canadian, eh? Canadian chefs are about fresh and local and supporting what's in your neighborhood and offering our friends and families the best our farmers and Mother Nature have to offer. Canada is a melting pot of flavors; from sea to shining sea, from the mountains to the prairies to the great lakes and into our great white north. A Canadian is not afraid of the cold so we grill all the year through. That's a Canadian, proud and delicious!

What is your favorite recipe on the EGG?

Too many to say because smoked or grilled, the EGG is the magician in my cooking. I love the way a smoked shoulder or leg of lamb shreds so tenderly after a low and slow cook. I love how hot the EGG gets for when I want to grill hard and fast ... you know what I mean. Being an EGGhead is a great thing. Big Green Egg rules!

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Beer-Injected Bacon-Wrapped Scallops

TASTING NOTES

Moosehead is a great Canadian lager. The pour showcases a nice golden hue and a decent tight, white foam. The nose is malt (cereal and light bread) with a hint of citrus. The body is crisp and refreshing. The hint of bread quickly gives way to the clean finish.

PAIRING NOTES

Scallops are sweet and gentle on your palate and so is the Moosehead. What better way to celebrate Canada's maritime history than to match scallops with Moosehead. Moosehead's crisp finish and short aftertaste will be a nice way to reduce the fattiness of the bacon, and the slight sweetness is a great pairing with the seafood.

Ingredients:

8 slices bacon
1/2 bottle Moosehead Lager
8 fresh jumbo U10 sea scallops
2 Tbsp (30 ml) Bone Dust™ BBQ Seasoning (p. 40)
1/3 cup (75ml) Moosehead Lager
1/2 cup (125 ml) butter
1 small seedless watermelon
Splash Moosehead Lager
1/2 cup (125 ml) sweet Thai chili sauce
Freshly squeezed juice of 1 lime
Salt and freshly ground black pepper, to taste
1 bunch watercress, trimmed, washed and patted dry



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*All recipes and photos courtesy Beerlicious: The Art of Grillin' and Chillin', Random House of Canada (2012).
Tasting and pairing notes by Roger Mittag, Professor of beer.*

Method:

In a flat dish, lay bacon slices; then pour in enough Moosehead Lager to cover. Cover, refrigerate and let marinate for 4 hours.

Remove bacon, discarding marinade, and pat dry with paper towels. In a skillet, par-fry bacon over medium heat for 3 to 4 minutes per side or until partially cooked but not browned, to render most of the fat. Transfer to paper towels, pat dry, and set aside.

Season scallops all over with Bone Dust BBQ Seasoning, gently pressing seasoning into flesh to adhere. Wrap each scallop with 1 slice bacon and secure with a toothpick. Cover and refrigerate for 30 minutes to chill completely. (Note: Alternatively, put scallops in the freezer until ice cold but not frozen.)

In a small sauce pot, bring about 1/4 of a bottle of beer to a boil. Reduce heat to low and stir in butter until melted. Remove from heat and allow to cool slightly but not to set.

Using injector, fill reservoir with beer mixture. Gently plunge the needle through top and into centre of 1 scallop and inject some of the mixture. Refilling reservoir as needed, repeat with remaining scallops. Cover, refrigerate, and let rest for 30 minutes.

Set the EGG for direct cooking at 500°F/260°C. For a great searing surface, use the Cast Iron Cooking Grid.

Meanwhile, peel watermelon, then cut into 4 x 2 inch (10 x 5 cm) slabs, 1 inch (2.5 cm) thick. Cover and refrigerate until ready to use. In food processor, purée remaining watermelon flesh, beer, and chili sauce until smooth. Season to taste with lime juice, salt, and pepper. Set aside.

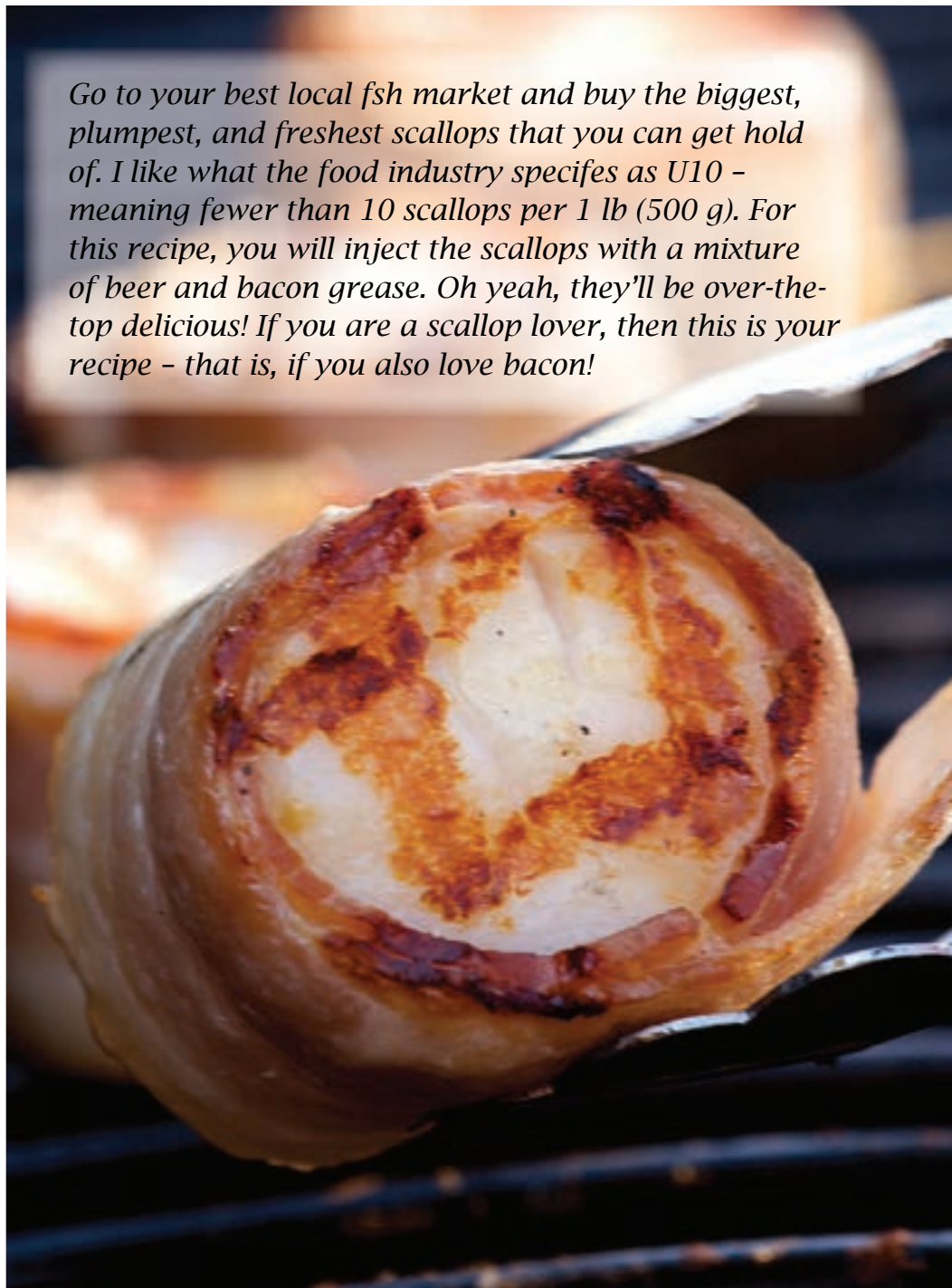
Place scallops on cooking grid and cook for 3 to 5 minutes per side or until slightly charred, shrimp is just cooked through, and bacon is crisp. Baste lightly with some of the watermelon purée, then remove from grid. Place slab of watermelon on each plate. Top each with 2 scallops (remove the toothpicks), then one-quarter of the watercress. Drizzle with remaining watermelon purée. Serve immediately.
Serves 4



Go to your best local fish market and buy the biggest, plumpest, and freshest scallops that you can get hold of. I like what the food industry specifies as U10 - meaning fewer than 10 scallops per 1 lb (500 g). For this recipe, you will inject the scallops with a mixture of beer and bacon grease. Oh yeah, they'll be over-the-top delicious! If you are a scallop lover, then this is your recipe - that is, if you also love bacon!



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For a great searing surface, use the Cast Iron Cooking Grid.



TASTING NOTES

This great Belgian Trappist ale is 7% alcohol by volume, but is very deceptive. It pours with a beautiful rich, white head and a gorgeous amber, coppery colour. The nose is all fruit - apricots and darker fruits. The body is actually not what you would expect. It's slightly fruity, but you look for big alcohol and it's not there. This beer is smooth and easy to drink. It has a nice carbonated finish from the bottle conditioning.

PAIRING NOTES

There's enough body in Chimay to make a good complement to the ribs, but the real key here is the fruitiness and slight sweetness. These two characteristics are good partners for the apple butter and the lime juice. Higher alcohol and extra carbonation help reduce the impact of the sweet glaze on the ribs.

Chimay Grilled Short Ribs with Chocolate Glazing Sauce

Ingredients:

3 lb (1.5 kg) beef short ribs, about
1/2 inch (1 cm) thick
1 bottle Chimay (25 oz / 750 ml)

Chocolate Glazing Sauce

1/2 cup (125 ml) hoisin sauce
1 Tbsp (15 ml) apple butter
1/4 cup (60 ml) soy sauce
1 Tbsp (15 ml) chocolate syrup
1/2 tsp (2 ml) red chile flakes
2 cloves garlic, minced
1 tsp (5ml) freshly squeezed lime
juice
Splash Chimay Splash
Freshly ground black pepper,
to taste

Method:


Place ribs in a large self-sealing plastic bag and pour in Chimay. Seal bag, turning bag and gently massaging meat to evenly coat. Refrigerate and let marinate, turning occasionally to evenly marinate, for 24 hours.

Prepare the Chocolate Glazing Sauce by whisking together hoisin sauce, apple butter, soy sauce, chocolate syrup, red chile flakes, garlic, lime juice, and beer. Season to taste with black pepper.

Set the EGG for direct cooking at 550°F/280°C.

Drain short ribs, discarding leftover marinade, and pat dry with paper towels. Place ribs on cooking grid and cook, drizzling with extra beer and brushing liberally with Chocolate Glazing Sauce, for 1 to 3 minutes per side. Transfer ribs to a platter. Serve immediately.
Serves 6





“The first Belgian beer that I ever had the pleasure of drinking was Chimay, and its rich strong favour has made it one of my all-time favourite brews. For this recipe, I took thinly sliced short ribs of beef and marinated them for 24 hours in a bottle of Chimay. Grilled over high heat - quickly, and glazed with a BBQ sauce made of chocolate and Chimay - these ribs are rich, delicious and a great way to start a BBQ party. Stock up on napkins, and let the feeding begin.”

TASTING NOTES

At 6% alcohol by volume, Innis & Gunn Blonde delivers some punch. It pours with a dark golden colour, while the foam is slightly off-white (almost a pale orange). Aromas are fairly subtle – very light oak, with some brown sugar coming through. The body of the beer is oak-like, caramel, and vanilla. The finish is slightly sweet and drying, with a gentle bitterness

PAIRING NOTES

This is a very interesting combination. What I would look for here is for the caramel and vanilla sweetness to work with the sweet fruity body of the apricots. Cassis, while somewhat sweet and a good portion of tart body, should actually take away the richness of the duck. The dry and gentle bitterness should also act as a nice palate cleanser.

Innis & Gunn Blonde Grilled Duck Breasts with Cassis and Apricot Glaze

Ingredients:

- 4 boneless duck breasts (8 – 12 oz/250 – 375 g each)
- Kosher salt and freshly ground black pepper, to taste
- 1 cup (250 ml) Innis & Gunn Blonde
- 2 oz (60 ml) cassis
- 1 Tbsp (15 ml) chopped fresh thyme
- 8 dried apricots, coarsely chopped
- 1/4 cup (60 ml) cassis
- 2 Tbsp (30 ml) olive oil
- 4 cloves garlic, minced
- 2 large shallots, finely chopped
- 3 Tbsp (45 ml) apricot jam
- 1/2 cup (125 ml) pure, natural honey
- 1/4 cup (60 ml) Innis & Gunn Blonde
- 1 Tbsp (15 ml) fresh thyme, chopped



Ted's favorite grilling tools:

- A great spatula, mine is handmade by a blacksmith in Swift Current Saskatchewan.
- A trusty thermometer to keep the temperature accurate.
- A bottle of bourbon!

Method:

Score skin side of duck breasts in a diamond pattern, slicing about 1/4 inch (0.5 cm) into fat. Season to taste with kosher salt and pepper, gently pressing to adhere. Arrange single layer in glass dish. In a bowl, whisk together Innis & Gunn Blonde, cassis, and thyme. Pour over duck, turning to coat. Cover, refrigerate, and let marinate, turning occasionally to evenly marinate, for 4 to 6 hours or overnight.

Set the EGG for direct cooking at 500°F/260°C.

In a small bowl, combine apricots and cassis and let soak for 1 hour. In a saucepan, heat oil over medium-high heat. Add garlic and shallots and sauté for 1 to 2 minutes, or until tender. Add apricot mixture, apricot jam, honey, Innis & Gunn Blonde and thyme and bring to a boil. Reduce heat to low and simmer, stirring occasionally, for 10 minutes. Remove from heat. Set aside for glazing sauce.

Place duck breasts on cooking grid, skin-side down, and cook for 1 to 2 minutes, or until skin is golden brown and crisp. Turn duck breasts and grill, basting with glazing sauce, for 5 to 8 minutes until medium-rare, or until golden brown and firm to the touch.

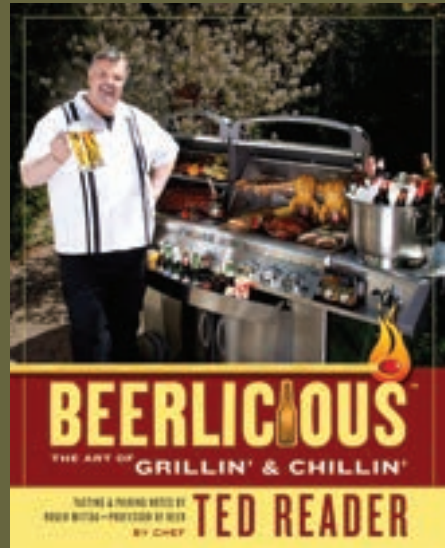
Remove duck breasts from EGG and thinly slice each breast across the grain. Serve topped with remaining glazing sauce.

Serves 4



Duck breasts are high in fat; sear them quickly, skin-side down, turn them over, then continue to grill them indirectly to reduce flare-ups.





Beerlicious: The Art of Grillin' & Chillin'
By Chef Ted Reader

The Art of Grillin' & Chillin' marries two of Ted Reader's favourite things — beer and BBQ! Many beers were harmed in the making of this cookbook, and Ted has no regrets! Beer was used as a brine or marinade. It was used to baste. It was splashed, drizzled or poured onto foods or injected into them while they were grilling. With over 100 recipes with over 100 different beers, Beerlicious: The Art of Grillin' & Chillin' is about family and friends ... adding beer into the mix is a delicious way to excite your BBQ fires.