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The Kalamazoo Outdoor Gourmet Newsletter

February, 2009

In a casual conversation about the newsletter recently, a friend observed how she looks forward to cooking from a new issue as much as she looks forward to a nice dinner out. That is a big part of what *Hot Off The Grill* is all about – treating yourself to a great dining experience at home, at a fraction of the cost of dining out. The pasture-raised veal chops in this issue would fit right in at an expensive steakhouse in Chicago's South Loop.

Cheers,



The New Pasadena Outdoor Fireplace by Kalamazoo Outdoor Gourmet

Inspired by the craftsman-style of architecture epitomized by Pasadena architects Greene & Greene, Kalamazoo Outdoor Gourmet proudly introduces the Pasadena Outdoor Fireplace, which melds timeless style with modern ease. The real log fire instantly brings family and friends together providing comfort, warmth and relaxation by the roaring fireplace.

The Pasadena Outdoor Fireplace's Arts & Crafts design traits include a wide, low-pitched roof and strong corner columns. Additional detail is found on the design of the bowl, which features your choice of either ginkgo (shown at right) or oak leaf patterns.

The high-grade stainless steel construction of the Pasadena Outdoor Fireplace will not stain, rust or patina. Clean up is easy with a deep, convenient ash drawer, and the stylish roof keeps out the rain so you can clean it at your leisure.



The Pasadena Outdoor Fireplace will make its debut at the Architectural Digest Home Design Show in New York next month. Visit the show and you can enter to win one for your home.

Grilled Green Bean Salad with Garlic Croutons and Kalamata Olives

Like a Niçoise without the tuna, this quick salad makes a perfect lunch or an ideal side dish for your grilled entrees. Grilled bread and beans are complimented by home made lemon pepper vinaigrette, baby greens, Kalamata olives and sweet grape tomatoes.



Servings: 2 generous plates

Ingredients: For the lemon pepper vinaigrette:

- 1 tablespoon extra virgin olive oil
- 1 tablespoon freshly-squeezed lemon juice
- 1 tablespoon balsamic vinegar
- 1/2 teaspoon cracked black pepper

For the salad:

- About 8 ounces trimmed fresh green beans
- 1/4 cup freshly-squeezed lemon juice
- 1/4 cup extra virgin olive oil, plus extra for brushing bread
- 1 teaspoon fine sea salt , plus extra for seasoning bread
- 2 slices rustic-style bread, frozen
- 1 or 2 large cloves garlic
- 10 to 12 Kalamata olives, pitted and slivered
- About 2 ounces mixed baby greens
- 20 sugar plum grape tomatoes, halved lengthwise

Directions:

Combine the green beans with 1/4 cup olive oil, 1/4 cup lemon juice and the teaspoon of salt in a bowl or zip-lock bag. Toss occasionally to thoroughly coat and marinate while the grill is getting ready.

Prepare the grill for direct cooking at 400 to 500 °F.

Remove the bread slices from the freezer and rub the garlic into each slice. While the bread is still frozen, it will act like a grater, so the garlic will really infuse the bread. Brush the slices on both sides with olive oil and sprinkle with salt.

Combine the dressing ingredients in a small to medium bowl and whisk vigorously to thicken. Re-whisk again later before tossing the salad.

Grill the bread over direct heat in a slightly cooler zone of the grill. Cook until the bread is nicely browned and crispy on the outside, usually about 8 minutes.

About 4 minutes before you expect the bread to be done, drain the green beans, discard the marinade and add the beans to the grill on your Kalamazoo "veggie" surface or in a pre-heated grill basket. Grill over direct heat, tossing and turning for about 4 minutes. The beans should be cooked through but still crisp.

Remove the beans and bread from the grill. Cut the bread into squares and toss the salad ingredients together with about half of the dressing. Add more dressing to your liking and serve while the green beans and bread are still warm from the grill.

Pasture-Raised Veal Chops with Garlic Herb Cheese Butter and Fried Sage Leaves

The garlic herb cheese butter in this dish is outstanding with the veal chop or as a steak topper. In fact, we grilled split lobster tails for Valentine's Day, and the butter was perfect for finishing those off as well. The fried sage leaves are a quick and easy way to dress up a perfectly grilled dish.

I strongly suggest grilling the chops directly over a wood fire for the best flavor.



Servings: 2

Ingredients: 2 pasture-raised veal rib chops, about 2/3 pounds each
Extra virgin olive oil
Fine sea salt
2 tablespoons European-style butter at room temperature
2 tablespoons Boursin soft garlic and herb cheese
1/2 teaspoon freshly-grated lemon zest
1/2 teaspoon medium-coarse sea salt
4 fresh sage leaves, rinsed and thoroughly dried
Canola oil

Directions:

Prepare the grill for direct cooking at 400 to 500 °F.

Brush the chops all over with olive oil and sprinkle on both sides with fine sea salt. Let the chops rise to room temperature while you are getting the fire ready, about 20 minutes.

Thoroughly combine the butter, cheese, lemon zest and coarse sea salt in a small dish. Use the backside of a table spoon to blend the butter and cheese together against the sides of the dish.

Also while the grill is getting ready, heat an 8-inch frying pan over medium heat. Once heated, add 3/8" canola oil to the pan. Once the surface of the oil begins to wrinkle, add the 4 sage leaves. Fry the leaves until they are crisp and deep green in color. If they begin to brown, they have been fried too long. I find it best to use chop sticks for moving the leaves around and removing them from the oil. You can also pick them up to see when they are crisp and ready to remove. Transfer the fried leaves to a paper towel until serving.

Grill the chops over direct heat, turning once, about 6 minutes per side for medium (140 to 150°F internal temperature). About two minutes before they are done, top each chop with 1/3 of the butter/cheese mixture and close the grill hood to melt. Check after 1 minute. If too much of the topping has run off, you can add more from the 1/3 you reserved. Transfer the chops to a pair of pre-heated plates and top with the fried sage leaves.

Pink Grapefruit Masquerade Martinis

This refreshing and vibrant martini looks and tastes just like pink grapefruit, but there is no grapefruit involved in the recipe at all. I'd love to claim to be a genius-level mixologist, but I was honestly surprised at the flavor of this drink. We'll just say grapefruit wasn't exactly what I was going for, but here's a toast to happy surprises.

Servings: 2

Ingredients: 3 ounces North Shore Distiller's Gin No. 11
1 ounce freshly-squeezed Meyer lemon juice
1 ounce Aperol
1 ounce St. Germain
Ice



Directions:

Combine the the ingredients in a cocktail shaker half-full of ice. Shake vigorously for 1 minute and then strain into two chilled martini glasses (as an optional touch, you can sugar the rims of the glasses).

Note: Meyer lemons are only available for a short time each year. If you cannot use Meyer lemons, try combining 2 parts lemon juice with 1 part tangerine juice. That should come close in a pinch.

We Want to Hear from You

As we continue our efforts to help you maximize the joy and satisfaction of your outdoor grilling and entertaining experience, we would love to know what you think:

- Share with us your favorite grilling recipes or outdoor gourmet entertaining tips.
- Share photos of your grill or custom outdoor kitchen.
- Tell us what you like most about your Kalamazoo Outdoor Gourmet product and which product features you would like to see added to or improved on our equipment.
- Offer feedback on our website.

Feel free to drop us a line at hotg@kalamazoooutdoor.com with your thoughts on any of the above, or just to say hello.

About Kalamazoo Outdoor Gourmet

Kalamazoo Outdoor Gourmet has been bringing gourmet lifestyles outdoors for more than 100 years and is the one-stop resource for creating the ultimate outdoor kitchen. From revolutionary hybrid grills that cook with charcoal, wood and gas, to the most powerful and energy efficient outdoor refrigeration available, Kalamazoo is the leading manufacturer in outdoor cooking and entertaining equipment. The complete line includes grills, refrigerators, freezers, wine chillers, keg tappers, weather-tight cabinets, wok cooktops, lobster boil pits, martini bars and a countertop pizza oven.

Please visit www.KalamazooGourmet.com for more information or call 1.800.868.1699 to speak with an outdoor kitchen design expert.



Kalamazoo Outdoor Gourmet

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