

INDEX

- Acorn Squash with
Orange-Chipotle Glaze, 206
- Aioli, Roasted Garlic:
Artichokes with, 204
Summer Vegetables with,
64–65
- All-American Barbecue Sauce, 18
- Amaretto Butterscotch Sauce, 241
Banana Sundaes with, 241
- Ambrosia, Tropical, 258
- Ancho chiles, 37
- Anchovy paste, 157
- Apple Cider and Bourbon Brine,
42
- Apple Cider Brine, 42
Small Batch, 42
- Apple Cider-Brined Grilled
Turkey, 166–167
- Apple-Poppy Seed Slaw, 124
Spice-Rubbed Pork Chops
with Honey Glaze and,
124–125
- Artichokes with Roasted Garlic
Aioli, 204
- Asian Duck Wraps with Hoisin
Glaze, 176–177
- Asian Noodle Salad, 158–159
Teriyaki Chicken Breasts with,
158–159
- Asparagus:
with Romesco Sauce, 208–209
Vinaigrette, 103
- Atlanta Barbecue Sauce, 19
- Backyard Barbecued Ribs, 138–139
- Bacon, 51
- Bacon Burgers, Big, Bold, 70–71
- Baked Beans, Gingered, 254
- Balsamic vinegar, 216
- Banana Sundaes with Amaretto
Butterscotch Sauce, 241
- Banked Grilling, 10, 11
- Barbecue, local definitions of, 91
- Barbecued Oysters, 52
- Barbecue Sauce:
All-American, 18
Atlanta, 19
Big Apple, 18
Orange-Chipotle, 22
Santa Rosa, 20
Seattle, 23
trick to using, 19
Yankee Maple, 18
- Basil and Eggplant Dip, 48–49
- Basil Vinaigrette, 224–225
Grilled Vegetable Salad with,
224–225
- Bass, Whole Striped, with Fennel,
187
- Basting brush, 16
- Beans:
Black, Rice and, 134, 135
Four Bean Salad with Sweet
Onion Dressing, 251
Gingered Baked, 254
Soupy, 94–95
- Bean Sprouts, Pickled, Glazed
- Pork Burgers with, 148, 150
- Beef. *See also* Steak(s)
Brisket, Lone Star, 90
Kebabs, Tex-Mex, 86
London Broil, Spice-Rubbed,
with Grilled Mushrooms,
84–85
Salad, Vietnamese, with Eye
of Round, 96–97
Santa Maria Barbecued, with
Soupy Beans, 94–95
Tenderloin, Marinated, 92–93
- Beer and Mustard Brine, 44
- Beer-Brined Pork Chops with Hot
Potato Salad, 126–127
- Beer-Can Chicken, 169
- Berry Cobbler, Summer, 235
- Berry Sangría, Summer, 260
- The Best Burgers, 69
- Big, Bold Bacon Burgers, 70–71
- Big Apple Barbecue Sauce, 18
- Big Easy Crab Cakes with
Remoulade, 200–201
- Biscuits, Buttermilk, 256
- Black Beans and Rice, 134, 135
Cuban Pork Loin with,
134–135
- Blueberry Buckle, 232–231
- Blueberry-Pineapple Salsa, 184
Mahi-Mahi with, 184–185
- Blue Cheese and Celery
Mayonnaise, 162
- Boneless duck breast, 177
- Bourbon and Apple Cider Brine,
42
- Bourbon-Glazed Shrimp on Cold
Sesame Noodles, 196–197
- Brazier grills, 2, 4
- Bread crumbs, 117
- Brine, 43
Apple Cider, 42
- Apple Cider, Small Batch, 42
- Apple Cider and Bourbon, 42
- Beer and Mustard, 44
- Maple-Rosemary, 154
White Wine, 41
- Brownies, Spicy Mexican, 228–229
- Brushes, 16
- Buckle, Blueberry, 232–231
- Buffalo Chicken Sandwiches,
162–163
- Burgers:
The Best, 69
Big, Bold Bacon, 70–71
Cheese, 69
Glazed Pork, 148, 150
Lamb Pita, 118–119
turkey, tips for, 173
Turkey Pesto, with Fontina,
172–173
- Butter:
flavored, 45
Herb, 45
Lime-Ginger, 242
Mint, 114–115
Roasted Garlic, 45
Roquefort, 45
Shallot-Red Wine, 45
Spicy Lime, 211
Thanksgiving Herb, 170–171
- Butterflied Cornish Game Hens
with Lemon, Rosemary, and
Garlic, 174–175
- Butterflied Lobster Tail with
Shallots and Herbs, 202
- Buttermilk Biscuits, 256
- Butter Sauce, Orange-Tarragon,
198
- Butterscotch Amaretto Sauce, 241
Banana Sundaes with, 241
- Caesar Chicken with Romaine
Hearts, 156–157
- Caesar Dressing, 156, 157
- Cajun seasoning, 201
- Cake, Pineapple-Ginger Upside
Down, 236–237
- Cannellini and Tomato Salad,
136–137
Pork Loin Porchetta with,
136–137
- Carrot-Scallion Salad, 164–165
- Moroccan Chicken Kebabs
with, 164–165
- “Carry-over” cooking, 13

- Carving board, 16
- Cast iron skillet, 231
- Cedar-Planked Salmon Fillet with Horseradish Potato Salad, 180–181
- Celery and Blue Cheese Mayonnaise, 162
- Chapel Hill Chopped Pork Barbecue, 142–143
- Charcoal, 3, 14, 15
- Charcoal chimney, 5
- Cheese Burgers, 69
- Cheese Cornbread, Spicy, 255
- Chermoula, 40
- Cherry Clafouti, 230–231
- Chicken:
 - Beer-Can, 169
 - Breasts, with Wild Mushroom Stuffing, 160–161
 - Buffalo Chicken Sandwiches, 162–163
 - Caesar, with Romaine Hearts, 156–157
 - Grilled, Rubbed, Sauced, and Smoked, 152
 - grilling tips for, 153
 - Kebabs, Moroccan, with Carrot-Scallion Salad, 164–165
 - Maple and Rosemary Brined, 154–155
 - Teriyaki Breasts, with Asian Noodle Salad, 158–159
 - Wings, Sweet, Sticky, and Spicy, 62–63
- Chiles:
 - chipotle, 207
 - Grilled, Quesadillas with, 56
 - ground, 37
- Chile-Espresso Rub, 37
- Chimichurri Sauce, 76
 - Hanger Steak with, 76–77
- Chimney, charcoal, 5
- Chimney starter, 16
- Chipotle chiles, 37, 207
- Chipotle-Orange Barbecue Sauce, 22
- Chopped Greek Salad, 118
 - Lamb Pita Burgers with, 118–119
- Chopped Salad Niçoise, 190
 - Tuna with, 190–191
- Cilantro, removing leaves from, 40
- Citrus Marinade, Cuban, 27
- Clafouti, Cherry, 230–231
- Classic Cole Slaw, 247
- Classic Potato Gratin, 82
- Cleaning grill, 14, 15
- Cobbler, Summer Berry, 235
- Coconuts, shredding, 258
- Cold Sesame Noodles, 196, 197
- Coleslaw, Classic, 247. *See also* Slaw
- Corn:
 - on the Cob, with Spicy Lime Butter, 211
 - Toasted, 74
 - Toasted, Espresso-Rubbed Flank Steak with Peppers and, 74–75
- Cornbread:
 - Not-Too-Sweet, 255
 - Spicy Cheese, 255
- Cornish Game Hens, Butterflied, with Lemon, Rosemary, and Garlic, 174–175
- Couscous Lemon Salad, Marrakesh Lamb Skewers with, 112–113
- Couscous Salad, 112
- Crab Cakes with Remoulade, Big Easy, 200–201
- Cream Sauce, Thyme, 160, 161
- Creamy Potato Salad, 246
- Cuban Citrus Marinade, 27
- Cuban Pork Loin with Black Beans and Rice, 134–135
- Cube starters, 6
- Cucumber-Cilantro Raita, Lamb Kebabs with Indian Spices and, 110–111
- Cucumber Mint Raita, 110
- Cucumber Relish, Homemade, 146
 - Grilled Hot Dogs with, 146–147
- Curry Marinade, 29
- Desserts cooked on grill, 231
- “Dinosaur” Beef Ribs, 98
- Dip, Eggplant and Basil, 48–49
- Direct High Grilling, 8
- Direct Low Grilling, 8
- Direct Medium Grilling, 8
- Doneness of foods, 13
- Dressing:
 - Caesar, 156
 - Ranch, Layered Green Salad with, 250
 - Sweet Onion, 251
- Drip pans, 16
- Duck, Asian, Wraps with Hoisin Glaze, 176–177
- Duck breast, boneless, 177
- The Easiest BBQ Ribs, 140
- Easy Nachos, 58
- Edison, Thomas, 15
- Eggs, hard boiling, 191
- Eggplant and Basil Dip, 48–49
- Electric starters, 7
- Espresso-Chile Rub, 37
- Espresso-Rubbed Flank Steak with Toasted Corn and Peppers, 74–75
- Eye of Round, Vietnamese Beef Salad with, 96–97
- Fattoush, Pita and Vegetable Salad, 120, 122
- Figs, Grilled, with Mascarpone and Honey, 238
- Filets Mignons with Roquefort Butter and Classic Potato Gratin, 82–83
- Fires:
 - flare-ups, 10, 25
 - lighting, 3–7
 - safety considerations with, 14, 15
- Fish sauce, 97
- Fish Tacos with Garlicky Slaw, 192–193
- Flare-ups, 10, 25
- Flavored butters, 45. *See also* under Butter
- Flavoring pastes, 35
- Fontina, Portobello, and Red Pepper Sandwich, 214–215
- Food thermometers, 13
- Ford, Henry, 15
- Fork-and-Knife Stuffed Mushrooms, 54–55
- Four Bean Salad with Sweet Onion Dressing, 251
- Fresh-Squeezed Lemonade, 259
- Fruit, grilling, 231
- Garlic:
 - Butter, Roasted, 45
 - Roasted, 64
 - Spinach, 80
- Garlicky Slaw, 192
 - Fish Tacos with, 192–193
- Ginger, fresh, 20
- Gingered Baked Beans, 254
- Ginger-Lime Butter, 242
- Glaze, Hoisin, 176
- Glazed Pork:
 - Burgers, with Pickled Bean Sprouts, 148, 150
 - Tenderloin, 131
- Goat Cheese and Red Peppers, with Oregano Vinaigrette, 212–213

- Granola Peach Crisp, 234
- Grate, grilling, 11, 16
- Gravy, Head-Start, 168
- Greek Salad, Chopped, 118
- Grill baskets, 16
- Grill designs, 2-3
- Grilled Figs with Mascarpone and Honey, 238
- Grilled Hot Dogs with Homemade Cucumber Relish, 146-147
- Grilled Nectarines with Lime-Ginger Butter, 242
- Grilled peppers, prepping, 213
- Grilled Pizza with Ratatouille, 221
- Grilled Ratatouille with Pesto, 222-224
- Grilled Vegetable Salad with Basil Vinaigrette, 224-225
- Grilling, 2-16
- Banked, 10, 11
 - basics of, 11-12
 - charcoal, 3
 - cleaning up after, 14
 - Direct, 8
 - doneness of foods, 13
 - essential equipment for, 16
 - Indirect, 8-10
 - lighting fire, 3-7
 - Pocket, 11
 - safety considerations for, 14, 15
 - selecting grill, 2-3
 - temperature control, 12-13
 - types of, 7
 - wood products for, 14
- Ground chiles, 37
- "Hand test," 12-13
- Hanger Steak(s), 77
- with Chimichurri Sauce, 76-77
- Head-Start Gravy, 168
- Herb Butters, 45, 170-171
- Herbed Pork Tenderloin with Portobellos, 130
- Herbed Red Wine Marinade, 24
- Herbed White Wine Marinades, 26
- Herb Paste, Mediterranean, 39
- Hoisin Glaze, 176
- Asian Duck Wraps with, 176-177
- Homemade Cucumber Relish, 146
- Grilled Hot Dogs with, 146-147
- Honey:
- Ancho Pecans, 66
 - Glaze, Spice-Rubbed Pork Chops with Apple Slaw and, 124-125
 - Grilled Figs with Mascarpone and, 238
 - Mustard Salmon Fillets, on Mesclun, 186
- Horseradish Potato Salad, 180-181
- Cedar-Planked Salmon Fillet with, 180-181
- Hot Dogs, Grilled, with
- Homemade Cucumber Relish, 146-147
- Hot Potato Salad, 126
- Hot-Sweet Sauce, 142, 143
- Indian Spice Rub, 38
- Indirect Grilling, 8-10
- Indirect High Heat, 10
- Indirect Low Grilling, 9
- Indirect Medium Grilling, 9
- Instant-read thermometers, 13, 16
- Italian Macaroni Salad, 248
- Jamaican Jerk Pork Chops with Orange Yams, 128-129
- Jus, Meat, 109
- Kebabs, 111
- Kettle grills, 2
- Kim Chee Slaw, 78
- Korean Rib Eye Steak with, 78-79
- Kingsford, E. G., 15
- Korean Marinade, 31
- Korean Rib Eye Steak with Kim Chee Slaw, 78-79
- Lamb:
- chine bone of, 117
 - Kebabs, with Indian Spices and Cucumber-Cilantro Raita, 110-111
 - Leg of, Marinated Butterflied, 106-107
 - Leg of, Three-Roast Herb-Crusted, 108-109
 - Pita Burgers, with Chopped Greek Salad, 118-119
 - Rack of, with Tapenade Crust, 116-117
 - Rib Chops, with Mint Butter, 114-115
 - Skewers, Marrakesh, with Lemon Couscous Salad, 112-113
 - Steaks, Pomegranate-Marinated, with Pita and Vegetable Salad, 120, 122
- Layered Green Salad with Ranch Dressing, 250
- Lemonade, Fresh-Squeezed, 259
- Lemon Couscous Salad, Marrakesh Lamb Skewers with, 112-113
- Lid, grill, 12
- Lighter fluid, 4, 14
- Lighting fires, 3-7
- Lime-Ginger Butter, 242
- Lobster Tail, Butterflied, with Shallots and Herbs, 202
- London Broil, Spice-Rubbed, Grilled Mushrooms with, 84-85
- Lone Star Beef Brisket, 90
- Long tongs, 16
- Macaroni and Cheese, Outrageous, 252
- Macaroni Salad, Italian, 248
- Magret*, 177
- Mahi-Mahi with Pineapple-Blueberry Salsa, 184-185
- Maple and Rosemary Brined Chicken, 154-155
- Maple-Rosemary Brine, 154
- Maple syrup, 155
- Marinade(s), 25
- Curry, 29
 - Herbed Red Wine, 24
 - Herbed White Wine, 26
 - Korean, 31
 - Minted Yogurt, 28
 - Pomegranate, 31
 - Teriyaki, 30
- Marinated Beef Tenderloin, 92-93
- Marinated Butterflied Leg of Lamb, 106-107
- Marinated Pork Tenderloin, 131
- Marrakesh Lamb Skewers with Lemon Couscous Salad, 112-113
- Mascarpone and Honey, Grilled Figs with, 238
- Mayonnaise, 64
- Blue Cheese and Celery, 162
 - Pesto, 172
- Meat:
- doneness of, 13
 - Jus, 109
 - marinating and tenderization of, 25
- Mediterranean Herb Paste, 39
- Memphis-Style Baby Back Ribs, 144
- Metal skewers, 16
- Mexican Brownies, Spicy, 228-229

- Mint Butter, 114
 - Lamb Rib Chops with, 114–115
- Mint Cucumber Raita, 110
- Minted Yogurt Marinade, 28
- Mirin, 30
- Mitts, 16
- Moroccan Chicken Kebabs with Carrot-Scallion Salad, 164–165
- Mortar and pestle, 16
- Mushrooms:
 - Fork-and-Knife Stuffed, 54–55
 - Grilled, Spice-Rubbed London Broil, 84–85
 - Portobello, Herbed Pork Tenderloin with, 130
 - Portobello, Red Pepper, and Fontina Sandwich, 214–215
 - Wild Mushroom Stuffing, 160, 161
- Mustard and Beer Brine, 44
- Nachos:
 - Easy, 58
 - ingredients for, 59
- Nectarines, Grilled, with Lime-Ginger Butter, 242
- Newspaper knot fires, 6
- New York Strip Steaks with Steakhouse Rub, 72–73
- Noodle(s):
 - Cold Sesame, 196, 197
 - Salad, Asian, 158–159
- Not-Too-Sweet Cornbread, 255
- Nuts:
 - Honey-Ancho Pecans, 66
 - toasting, 244
- Oil sprays, 11–12
- Olio Santo, 216
 - Radicchio with, 216
- Olive-Red Pepper Relish, 182
- Onion(s):
 - Dressing, Sweet, 251
 - Sausages with Sweet Peppers and, 145
- Orange:
 - Chipotle Barbecue Sauce, 22
 - Chipotle Glaze, Acorn Squash with, 206
 - Tarragon Butter Sauce, 198–199
 - Yams, 128–129
- Oregano Vinaigrette, Red Peppers and Goat Cheese with, 212–213
- Outrageous Macaroni and Cheese, 252
- Oysters:
 - Barbecued, 52
 - shucking, 53
- Pancetta, 51
- Pancetta-Wrapped Shrimp with Rosemary, 51
- Panko, 117
- Parsley, removing leaves from, 40
- Pastes, flavoring, 35
- Peach(es):
 - Granola Crisp, 234
 - peeling, 234
- Peanut Sauce, 132, 133
 - Pork Satay with, 132–133
- Pecans, Honey-Ancho, 66
- Peppers:
 - prepping to grill, 213
 - Sweet, Sausages with Onions and, 145
 - Toasted, 74
 - Toasted, Espresso-Rubbed Flank Steak with Corn and, 74–75
- Peppercorns, 88
- Pepper-Mustard Rub, Prime Rib with, 88
- Pesto, 218
 - Grilled Ratatouille with, 222–224
 - Mayonnaise, 172
 - Tomatoes with Parmesan and, 218–219
 - Turkey Burgers with Fontina, 172–173
- Pickled Bean Sprouts, 148, 150
 - Glazed Pork Burgers with, 148, 150
- Pineapple:
 - Blueberry Salsa, 184
 - Blueberry Salsa, Mahi-Mahi with, 184–185
 - Ginger Upside Down Cake, 236–237
 - Kebabs, with Raspberry Sauce, 240
- Piri-Piri, 46
- Piri-Piri Shrimp and Sausage Skewers, 194–195
- Pita:
 - Burgers, Lamb, with Chopped Greek Salad, 118–119
 - and Vegetable Salad Fattoush, 120, 122
- Pizza, Grilled, with Ratatouille, 221
- Platters, warmed, 107
- Pocket Grilling, 11
- Pomegranate Marinade, 31
- Pomegranate-Marinated Lamb Steaks with Pita and Vegetable Salad, 120, 122
- Poppy Seed-Apple Slaw, 124
- Porchetta, Pork Loin, with Cannellini and Tomato Salad, 136–137
- Porcini powder, 161
- Pork:
 - Burgers, Glazed, with Pickled Bean Sprouts, 148, 150
 - Chopped, Chapel Hill Barbecue, 142–143
 - Chops, Beer-Brined, with Hot Potato Salad, 126–127
 - Chops, Jamaican Jerk, with Orange Yams, 128–129
 - Chops, Spice-Rubbed, with Honey Glaze and Apple Slaw, 124–125
 - Glazed Tenderloin, 131
 - Loin, Cuban, with Black Beans and Rice, 134–135
 - Loin Porchetta, with Cannellini and Tomato Salad, 136–137
 - Marinated Tenderloin, 131
 - pancetta, 51
 - Satay, with Peanut Sauce, 132–133
 - Tenderloin, 131
 - Tenderloin, Herbed, with Portobellos, 130
 - Tenderloin, Spice-Rubbed, 131
- Portobello(s):
 - Herbed Pork Tenderloin with, 130
 - Sandwich, Red Pepper, Fontina and, 214–215
- Potato(es):
 - Gratin, Classic, 82
 - Gratin, Classic, Filets Mignons with Roquefort Butter and, 82–83
 - Yukon Gold, with Lemon, Garlic, and Thyme, 220
- Potato Salad:
 - Creamy, 246
 - Horseradish, 180–181
 - Horseradish, Cedar-Planked Salmon Fillet with, 180–181
 - Hot, 126
 - Hot, Beer-Brined Pork Chops with, 126–127

- Poultry, doneness of, 13
- Prime Rib with Pepper-Mustard Rub, 88
- Pyramids, 4
- Quesadillas with Grilled Chiles, 56
- Rack of Lamb with Tapenade Crust, 116–117
- Radicchio with *Olio Santo*, 216
- Rainbow peppercorn blend, 88
- Rainbow Trout with Spinach-Pine Nut Stuffing, 188–189
- Raita:
- Cucumber-Cilantro, Lamb Kebabs with Indian Spices and, 110–111
 - Cucumber Mint, 110
- Ranch Dressing, Layered Green Salad with, 250
- Raspberry Sauce, 240
- Pineapple Kebabs with, 240
- Ratatouille:
- Grilled, with Pesto, 222–224
 - Grilled Pizza with, 221
- Red Pepper(s):
- and Goat Cheese, with Oregano Vinaigrette, 212–213
 - Olive Relish, 182
 - Olive Relish, Swordfish with, 182–183
 - Sandwich, Portobello, Fontina, and, 214–215
- Red Wine Marinade, Herbed, 24
- Red Wine-Shallot Butter, 45
- Relish:
- Homemade Cucumber, 146
 - Red Pepper-Olive, 182
- Remoulade, 200
- Big Easy Crab Cakes with, 200–201
- Ribs:
- Baby Back, Memphis-Style, 144
 - Backyard Barbecued, 138–139
 - "Dinosaur" Beef, 98
 - The Easiest BBQ, 140
- Rice, Black Beans and, 134, 135
- Rice wine, 30
- Roasted Garlic, 64
- Roasted Garlic Aioli:
- Artichokes with, 204
 - with Summer Vegetables, 64–65
- Roasted Garlic Butter, 45
- Romaine Hearts, Caesar Chicken with, 156–157
- Romesco Sauce, 208
- Asparagus with, 208–209
- Roquefort Butter, 45
- Filets Mignons with Classic Potato Gratin and, 82–83
- Rosemary:
- Maple Brine, 154
 - and Maple Brined Chicken, 154–155
 - Pancetta-Wrapped Shrimp with, 51
- Rub(s), 35
- Espresso-Chile, 37
 - Indian Spice, 38
 - Pepper-Mustard, Prime Rib with, 88
 - Spice-Rubbed Pork Chops with Honey Glaze and, 124–125
 - Steakhouse, 32, 72
 - Tex-Mex, 36
 - The Ultimate Spice, 34
- Rubbed, Sauced, and Smoked Grilled Chicken, 152
- Safety, 14, 15
- Salad Niçoise, Chopped, 190
- Salmon:
- Cedar-Planked Fillet, with Horseradish Potato Salad, 180–181
 - Fillets, Honey-Mustard, on Mesclun, 186
- Salsa, Pineapple-Blueberry, 184
- Mahi-Mahi with, 184–185
- Sandwich(es):
- Buffalo Chicken, 162–163
 - Portobello, Red Pepper, and Fontina, 214–215
- Sangría, Summer Berry, 260
- Santa Maria Barbecued Beef with Soupy Beans, 94–95
- Santa Rosa Barbecue Sauce, 20
- Sauce. *See also* Barbecue Sauce
- Amaretto Butterscotch, 241
 - Butter, Orange-Tarragon, 198
 - Chimichurri, 76
 - fish, 97
 - Hot-Sweet, 142, 143
 - Peanut, 132, 133
 - Piri-Piri, 46
 - Raspberry, 240
 - Romesco, 208
 - Thyme Cream, 160, 161
 - Tomato-Sage, 100
- Sausage(s):
- Skewers, Piri-Piri Shrimp and, 194–195
 - with Sweet Peppers and Onions, 145
- Scallops, Sea, with Orange-Tarragon Butter Sauce, 198–199
- Seafood:
- Bass, Whole Striped, with Fennel, 187
 - Crab Cakes Big Easy, with Remoulade, 200–201
 - doneness of, 13
 - Fish sauce, 97
 - Fish Tacos with Garlicky Slaw, 192–193
 - Lobster Tail, Butterflied, with Shallots and Herbs, 202
 - Mahi-Mahi with Pineapple-Blueberry Salsa, 184–185
 - oysters, shucking, 53
 - Rainbow Trout with Spinach-Pine Nut Stuffing, 188–189
 - Salmon Fillet, Cedar-Planked, with Horseradish Potato Salad, 180–181
 - Salmon Fillets, Honey-Mustard, on Mesclun, 186
 - Scallops, Sea, with Orange-Tarragon Butter Sauce, 198–199
 - Shrimp, Bourbon-Glazed, on Cold Sesame Noodles, 196–197
 - Shrimp, Piri-Piri, and Sausage Skewers, 194–195
 - Striped Bass, Whole, with Fennel, 187
 - Swordfish with Red Pepper-Olive Relish, 182–183
 - Trout, Rainbow, with Spinach-Pine Nut Stuffing, 188–189
 - Tuna with Chopped Salad Niçoise, 190–191
- Sea Scallops with Orange-Tarragon Butter Sauce, 198–199
- Seattle Barbecue Sauce, 23
- Sesame Noodles, Cold, 196–197
- Sesame seeds, toasting, 159
- Shallot-Red Wine Butter, 45
- Shrimp:
- Bourbon-Glazed, on Cold Sesame Noodles, 196–197
 - Pancetta-Wrapped, with

- Shrimp (*continued*)
 Rosemary, 51
 Piri-Piri, Sausage Skewers and, 194–195
 Skewers, 16
 Slaw, 142–143
 Apple-Poppy Seed, 124
 Classic Coleslaw, 247
 Garlicky, 192
 Kim Chee, 78
 Small Batch Apple Cider Brine, 42
 Smoky flavor, 14
 Smoky Tomato Soup, 60–61
 Soup, Smoky Tomato, 60–61
 Soupy Beans, 94–95
 Santa Maria Barbecued Beef with, 94–95
 Spatula, 16
 Specialty/hybrid grills, 3
 Spice grinders, 16
 Spice rubs, 35. *See also* Rub(s)
 Spice-Rubbed London Broil with Grilled Mushrooms, 84–85
 Spice-Rubbed Pork Chops with Honey Glaze and Apple Slaw, 124–125
 Spice-Rubbed Pork Tenderloin, 131
 Spicy Cheese Cornbread, 255
 Spicy Lime Butter, 211
 Corn on the Cob with, 211
 Spicy Mexican Brownies, 228–229
 Spinach:
 Garlic, 80
 Garlic, Tuscan T-Bone Steaks with, 80–81
 -Pine Nut Stuffing, 188–189
 Sprays, oil, 11–12
 Spring-loaded tongs, 16
 Squash, Acorn, Orange-Chipotle Glaze with, 206
 Stafford, Orin, 15
 Starting fires, 3–7
 Steak(s):
 doneness of, 13
 Flank, Espresso-Rubbed, with Toasted Corn and Peppers, 74–75
 hanger, 77
 Hanger, with Chimichurri Sauce, 76–77
 New York Strip, with Steakhouse Rub, 72–73
 Rib Eye, Korean, with Kim Chee Slaw, 78–79
 sirloin, cutting, 95
 Tuscan T-Bone, with Garlic Spinach, 80–81
 Steakhouse Rub, 32, 72
 Streusel, 232
 Striped Bass, Whole, with Fennel, 187
 Stuffed Mushrooms, Fork-and-Knife, 54–55
 Stuffing:
 Spinach-Pine Nut, 188–189
 Wild Mushroom, 160, 161
 Summer Berry Cobbler, 235
 Summer Berry Sangría, 260
 Summer Vegetables, Roasted
 Garlic Aioli with, 64–65
 Sweet, Sticky, and Spicy Chicken Wings, 62–63
 Sweet Onion Dressing, 251
 Four Bean Salad with, 251
 Swordfish with Red Pepper-Olive Relish, 182–183
 Tacos, Fish, with Garlicky Slaw, 192–193
 Tapenade, 116
 Tapenade Crust, Rack of Lamb with, 116–117
 Tarragon-Orange Butter Sauce, 198
 Temperature:
 of coals, 15
 of foods, 13
 of grill, 12–13
 Tenderized meats, 25
 Teriyaki Chicken Breasts with Asian Noodle Salad, 158–159
 Teriyaki Marinade, 30
 Tex-Mex Beef Kebabs, 86
 Tex-Mex Rub, 36
 Thanksgiving Herb Butter, Turkey Breast with, 170–171
 Thermometers, 16
 food, 13
 with grill, 12
 Three-Roast Herb-Crusted Leg of Lamb, 108–109
 Thyme Cream Sauce, 160, 161
 Toasted Corn and Peppers, 74
 Espresso-Rubbed Flank Steak with, 74–75
 Toasting:
 nuts, 244
 sesame seeds, 159
 Tomato(es):
 and Cannellini Salad, 136–137
 and Cannellini Salad, Pork Loin Porchetta with, 136–137
 with Pesto and Parmesan, 218–219
 -Sage Sauce, 100
 Soup, Smoky, 60–61
 Tongs, 16
 Tropical Ambrosia, 258
 Trout, Rainbow, with Spinach-Pine Nut Stuffing, 188–189
 Tuna with Chopped Salad Niçoise, 190–191
 Turkey:
 Apple Cider-Brined Grilled, 166–167
 Breast, with Thanksgiving Herb Butter, 170–171
 Burgers, Pesto, with Fontina, 172–173
 burgers, tips for, 173
 Tuscan T-Bone Steaks with Garlic Spinach, 80–81
 The Ultimate Spice Rub, 34
 Upside Down Cake, Pineapple-Ginger, 236–237
 Veal:
 Loin Chop, with Prosciutto, Sage, and Cheese, 100–101
 Rib Chops, with Asparagus Vinaigrette, 103–104
 Vegetable(s):
 and Pita Salad Fattoush, 120, 122
 Salad, Grilled, with Basil Vinaigrette, 224–225
 Summer, Roasted Garlic Aioli with, 64–65
 Vietnamese Beef Salad with Eye of Round, 96–97
 Vinaigrette, 186
 Asparagus, 103
 Basil, 224–225
 Oregano, Red Peppers and Goat Cheese with, 212–213
 Vinegar, balsamic, 216
 Warmed platters, 107
 White Wine Brine, 41
 White Wine Marinades, Herbed, 26
 Whole Striped Bass with Fennel, 187
 Wild Mushroom Stuffing, 160–161
 Chicken Breasts with, 160–161
 Wire brush, 16
 Wooden skewers, 16
 Wood products, 14
 Yams, Orange, 128–129
 Jamaican Jerk Pork Chops with, 128–129
 Yankee Maple Barbecue Sauce, 18
 Yogurt Marinade, Minted, 28
 Yukon Gold Potatoes with Lemon, Garlic, and Thyme, 220