

WARRANTY

This LIMITED WARRANTY covers defects in workmanship and materials for a period of one year from date of first retail purchase. During the warranty period, Green Mountain Grills LLC will replace or repair, at its sole option, any defective Green Mountain Grill returned to us, or to one of our dealers, by its original purchaser.

This warranty does not cover problems that result from abuse, accident, misuse, or problems with electrical power. It does not cover uses not in accordance with the instruction manual. It does not cover commercial use of the product. It specifically excludes products for which Green Mountain Grills has not received payment.

THIS WARRANTY GIVES YOU SPECIFIC LEGAL RIGHTS WHICH MAY VARY FROM STATE TO STATE (PROVINCE TO PROVINCE IN CANADA). GREEN MOUNTAIN GRILL'S RESPONSIBILITY FOR DEFECTS IN MATERIAL AND WORKMANSHIP SHALL BE LIMITED TO REPAIR AND/OR REPLACEMENT AS SET FORTH IN THIS WARRANTY. ALL EXPRESS AND IMPLIED WARRANTIES, INCLUDING, BUT NOT LIMITED TO, ANY IMPLIED WARRANTIES AND WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE ARE DISCLAIMED.

WE DO NOT ACCEPT LIABILITY FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES, OR FOR ANY THIRD-PARTY CLAIMS FOR DAMAGES AGAINST THE RETAIL PURCHASER OF THIS PRODUCT. SOME STATES (PROVINCES IN CANADA) DO NOT ALLOW THE EXCLUSION OR LIMITATION OF INCIDENTAL OR CONSEQUENTIAL DAMAGES, SO THIS MAY NOT APPLY TO YOU.

To exercise your rights under this warranty, contact the dealer from whom you purchased it, or call us at 530-347-9167.



Green Mountain Pellet Grill

Jim Bowie Model
Daniel Boone Model



Assembly & Operation Manual

Includes Recipes!

VERY IMPORTANT!

DO NOT USE THIS GRILL UNTIL YOU FOLLOW ALL OF THE ASSEMBLY INSTRUCTIONS IN THIS MANUAL. FAILURE TO DO SO CAN LEAD TO UNPREDICTABLE GRILL PERFORMANCE AND WILL VOID YOUR WARRANTY. CALL US IF YOU HAVE ANY QUESTIONS.

Green Mountain Grills LLC

316 California Ave. Unit 1065 • Reno, NV 89509

(Tel) 530-347-9167 • (Toll-Free) 800-603-3398 • (Fax) 530-347-9710

www.greenmountaingrills.com

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Recipes *notes*



version number 042409-1



Assembling Your Grill

Tools you will need:

- 10 mm wrench or socket (easiest) or a pair of pliers.



WARNING! **DO NOT PLUG UNIT IN YET!**

1. **UNPACK** the grill from the box. Use two or more people as it weighs about 185 lbs. (84 kg.). Set the unit on the ground.



2. Lift the lid. **REMOVE PARTS** from inside the lid (refer to diagram on Page 2 if necessary):

- Grate
- Grease pan
- Heat shield (U-Shaped plate)
- 2 Legs with wheels
- 2 legs with casters
- Chimney and chimney cover
- Drippings bucket
- Side tray (table)



3. **LAY THE WHOLE GRILL ON ITS BACK.** Remove the two bolts and washers from each of the four legs.



Recipes

Fattie (or "What on earth was I thinking?")

Those of you who took a basket-weaving class will find this rather easy - I had a little trouble with it at first until I realized that it was just like threading a worm on a fishhook, only different.



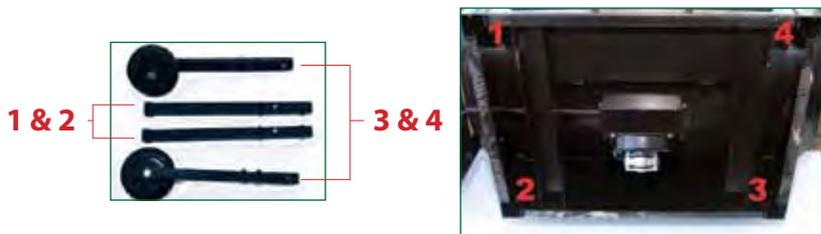
Lay the sausage roll in the middle of the bacon-weave and the wrap the bacon around the roll.



Place "fattie" on a foil-lined shallow pan (one with 1/2" sides) and grill at 325° for 90 minutes. You may wish to turn the heat up to 350 ° for the last 15 minutes to brown the bacon a little more. If you cook eggs with this monster, be sure to baste them in butter! I mean, what do you have left to lose? Seriously, though, this is pretty darn good fixins.



4. **ATTACH LEGS:** Each leg is different, and each is numbered in red.



As the grill lays on its back, the legs with casters (1 & 2) go to your left, and the wheels with legs (3 & 4) go to your right.



left



right

The wheels must face to the outside of the grill, as in the picture.



Put each of the 4 legs in its socket. The nuts welded onto the leg must go on the side opposite the hole in the socket. This will be easy with the wheel legs - just keep the wheels to the outside of the grill.

On the front legs, this will be somewhat more difficult. Just remember that the nut welded on the leg cannot be up next to the hole in the leg socket - it needs to go opposite it.



Recipes



Fattie (or “What on earth was I thinking?”)

Okay, so health experts will throw shoes at you for eating this one. And I believe a regular diet of this will lead to undesirable results. I mean, this thing has more cholesterol than, well . . . , than cholesterol. That being said, this is a real once-per-decade treat which you will enjoy.

Ingredients

- 1 lb. breakfast sausage
- 1-11/2 cups shredded potatoes
- About 3/4 lb. bacon (not thick-sliced)

Start with a pound of your favorite breakfast sausage - here, I used Jimmy Dean Regular, but any former country singer turned businessman’s product will do.

Knead the sausage a bit and make a small loaf out of it. Form a trough in the middle. Lightly salt the hash browns and insert them into the trough in the sausage. Close up the trough, encircling the potatoes.



Make a mesh out of the bacon as shown.

Next, insert the bolts into the holes in the leg sockets. They screw into the nuts on the opposite side of the leg.

With the grill laying down, you will only get two bolts in the two legs closest to the ground, but that’s okay - you can put them in once you stand the grill up.

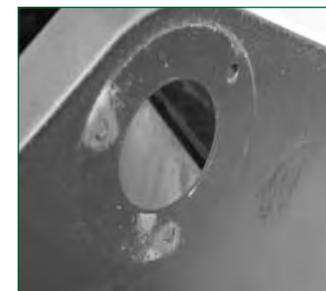
- Tighten the bolts.
- Stand the grill up on its legs.
- Insert the last two leg bolts and tighten.

5. INSTALL THE CHIMNEY.

Remove the 3 bolts from the right side of the grill.

Install the chimney using those three bolts. Make sure the gasket is between the chimney and the grill.

Turn the adjustment nut on the underside of the chimney lid until it is about 1/2” from the top. Then thread the rod into the chimney. You can adjust the nut up or down depending on your cooking preference. Normal operation is about 1/2” in the winter and about 1” in the summer. Remember that your pellet grill operates similarly to a fireplace: it needs to draft, so DO NOT choke the chimney cap all the way down!



6. INSTALL THE FIREBOX HEAT SHIELD, GREASE TRAY, AND GRATE.



Firebox
heat shield



Grease tray



Short leg on grease tray goes to the left and rests on angle iron on left side!



Thermal
Sensor



This is what you should see after you correctly install the grease tray. grate

7. INSTALL THE HANDLES ON THE OUTSIDE OF THE LID.

Just remove the bolts and reinstall with the handle facing out. The washer goes next to the head of the bolt, and the spacer goes between the metal of the lid and the nut.



Recipes

Pellet-Fried Chicken



- 1 cut-up frying chicken
- 1 cube butter
- 1/3 cup evaporated milk
- 1 egg
- ¾ cup flour
- 1 tablespoon paprika (this helps brown the chicken)
- 1 tablespoon baking powder
- ½ teaspoon salt
- ½ teaspoon seasoned salt
- ½ teaspoon pepper

Beat egg in small bowl. Add evaporated milk and stir thoroughly.

Mix flour, paprika, baking powder, salts, and pepper in a bowl.

Use a small bowl to melt butter in microwave and then pour into shallow metal baking pan large enough to hold the chicken pieces.

Dip chicken pieces in egg/milk mixture and then roll in flour mix. Place into metal baking pan.

Set the grill to 375° and wait until this temperature stabilizes. Cook the chicken for 25 minutes. Then, reduce the heat to 325°, turn the chicken pieces over, and cook for 30 more minutes or until done.



Recipes



Jerk'm Jerky

2 lbs of sirloin roast or similar

Marinade

- 1 cup of BBQ sauce
- ¼ cup white sugar
- ¼ cup brown sugar
- 3 tablespoons of black pepper
- ½ cup Kosher salt
- 1 quart of water

Cut the sirloin roast into 1/2 in. thick strips. Trim fat.

Combine the marinade ingredients and stir thoroughly

Add the sirloin strips to the marinade and refrigerate for a minimum of 4 hours, preferably overnight.

Turn on the smoker and Set the grill to about 185°.

Remove the sirloin strips from the marinade and pat dry.

Smoke 3-5 hours or until you are satisfied with the texture.

Iowa Pork Chops

Marinate thick "bone-in" pork chops in a Zip-loc bag with Allegro or Stubb's Pork Marinade for several hours.

Cook at about 400° for about 10-12 minutes per side or until done to your taste.

12. INSTALL THE SIDE TRAY AND HANG THE GREASE BUCKET.

Slide the side tray from left to right onto its hinges.



Pull the side tray support up and snap into place.



Hang the grease bucket.



Operating Your Grill



Digital Model Operation

WARNING: USE ONLY HARDWOOD COOKING PELLETS. Softwoods contain dangerous phenols which you do not want to ingest.

Never use gel to start the grill.

IMPORTANT: The very first time you use the grill, you must "BURN IT IN" for about 30 minutes to get rid of odors and other deposits inherent in the manufacturing process. You should do this at 350°.

Charging The Firebox

VERY IMPORTANT:

The grill turns on when you depress the switch to the side with the line (-) and turns off when you depress the switch to the side with the o (o).

When you turn the grill on, the digital readout will show "OFF". To start the grill, simply push either the UP or DOWN arrow briefly.

Your hopper is equipped with a "LOW PELLET ALARM." If you do not cover this with pellets, it will make a sound somewhat like a backhoe in reverse.

The first time you start the grill, and any subsequent time you accidentally run it out of pellets, you must CHARGE THE FIREBOX. There is an auger inside a tube which conveys the pellets from the hopper to the firebox. When we talk about "charging the firebox" we mean filling this tube with pellets so that the grill has fuel available for the heating element to ignite when it cycles on.



You can do this in 2 different ways:

1. You can pour the contents of the little Zip-Loc bag of pellets furnished with your grill into the firebox before you install the heat shield, grease tray, and grate. Then, you merely turn the grill on and walk away; OR
2. Before you install the heat shield, grease tray,



Recipes

Monterey Bay Smoked Salmon

Remove the skin from 4-5 lbs. of salmon filets and cut into approximately 2" X 4" pieces.

Marinade

- 2 cups soy sauce
- 2 tablespoons brown sugar
- 2 tablespoons honey
- 2 teaspoons garlic powder
- 1 teaspoon onion powder
- 2 tablespoons vinegar
- 1 teaspoon black pepper
- A few drops of Tabasco sauce
- Mix thoroughly



Marinate the fish overnight in the refrigerator.

Set grill at about 180°." Smoke the salmon for about 5-8 hours until you like the texture. You can sprinkle the marinade over the fish while it cooks for added flavor and aroma while it smokes.

A "Seal-A-Meal" gadget works great for keeping this fish for quite a while.



Recipes



The Basic Smoke (Fish)

You can use your favorite fish for this smoked fish recipe. Salmon works best.

Roughly 4 pounds of fish cut into 3" x 4" chunks, skin on.

The Marinade:

- ¼ cup Kosher Salt
- ¼ cup white sugar
- ¼ cup brown sugar
- 3 tablespoons black pepper (or more if you really like black pepper)
- 2 quarts of water
- Optional – add 1 tablespoon cayenne pepper for spicy fish.

Combine the marinade ingredients.

Put the fish in the marinade – skin side up.

Marinate in the refrigerator for at least 4 hours or overnight.

Remove the fish from the marinade and rinse the fish.

Pat the fish dry and allow the fish to reach room temperature.

Start and set the temperature to 175°.

Put the fish skin side down on the grill.

Smoke for 2-5 hours.

Enjoy on a cracker with some cream cheese.

Refrigerate after smoking

and grate, turn the grill ON. The digital readout will display "OFF." Briefly press either the UP or DOWN arrow. The digital readout will change to "0". Wait until it changes to "1" and then turn the switch off. Turn the switch back on and briefly press either the UP or DOWN arrow. The digital readout will display "0". Watch the firebox. When the first pellet emerges from the auger tube into the firebox, turn the grill off. Your auger tube is now charged (filled with pellets). Install the heat shield, grease tray, and grate. Now you are ready to use the grill. In the future, you should not have to do this again unless you run the grill out of pellets.

Remember, your goal is to make sure there are pellets inside the auger tube whenever you turn the grill on. This will never be a concern except for the first time you turn the grill on or any subsequent time you accidentally run it out of pellets.

What To Expect When You Turn On The Grill

When you turn the grill on, the digital readout will display "OFF." This 'default to OFF' is a safety feature so that the grill will not automatically restart in the event of a power failure. To get your grill started, simply press either the UP or DOWN arrow briefly. The digital readout will now display a 1-digit number which indicates its ignition state. The chart that follows shows each ignition state and its function.

The first state is 0 and lasts about 75 seconds. During this state, the auger motor will turn, and the indicator light will flash rapidly in 2-second cycles.

Next, the state will change to 1. During this time (approximately 2 minutes), the heating element will ignite the pellets in the firebox. The auger and fans do not turn during this cycle, and you will begin to see some smoke. The indicator light will again blink rapidly in 2-second cycles.

Now, the digital readout will change to 2, and the combustion fan and hopper fan will start. Here, the light will blink rapidly in 1-second cycles. This state will last about 2 minutes.

Then, the state shown on the digital readout will change to 3. During this period, the computer monitors the initial temperature of the

Operating Your Grill

DO NOT PUSH THE UP OR DOWN ARROWS BEFORE THE GRILL FINISHES ITS 0-1-2-3 CYCLE!!!

grill so that it has a starting point. This lasts about 90 seconds.

Finally, the digital readout will display a number which indicates the inside temperature of the grill. This will climb rapidly over the next few minutes.

If you do nothing, the grill will always default to a cooking temperature of 320° F. Because we know that you will use the grill in a variety of weather conditions, we tend to overshoot the initial default temperature of 320° F by 30-40 degrees on warm days. We do this so that it does not take interminably long on a cold day to reach its target temperature. The grill will eventually cool back down to 320° on its own, or you may speed the process by simply opening the lid to let out excess heat.

If you wish to cook at a different temperature, just push the button underneath the up or down arrows to set your target temp. It will change 5° each time you push it, or, if you hold it down, it will cycle continuously up or down. You can set the grill as low as 150° or as high as 500°. You may change the temperature any time after State 3 expires.

Except on very cold days, the grill temperature will climb fairly rapidly. The temperature, however, falls much more slowly. This is because we must keep the fire going at all costs, which results in a fairly slow fall in inside temperature. Here, too, you can speed the process by opening the lid to let excess heat escape.

When you are within 5° of your set temperature, the indicator light will flash about once per second. When you are not within this range, the indicator light will be off.

Please note that the temperature on the digital readout reflects only the temperature right at the grilling surface. You may notice differences between the dome thermometer and the digital readout, depending on the quantity of cold food inside the grill or how often you open and close the lid. This is normal and no cause for concern.

But understand that if you cook, for instance, a stand-up chicken, the temperature at the top of the cavity may be somewhat less than



Recipes

Kicked-up Garlic Smoked Baby Back Ribs

- 2 racks of baby back pork ribs (white membrane removed)

The Dry Rub

- 2.5 tablespoons garlic powder
- 1 tablespoon onion powder
- ½ teaspoon cumin
- 1 teaspoon cayenne pepper powder
- ½ teaspoon dry mustard powder
- ½ teaspoon smoked paprika (or regular paprika if unavailable)
- ¼ teaspoon nutmeg
- 1 tablespoon fresh cracked black pepper

The Sauce

- ¼ cup Franks Red Hot or similar
- ¾ cup your favorite BBQ sauce



Wash and pat dry the Ribs.

Mix all the dry rub ingredients together.

Rub the Ribs with the dry rub 2 hours before or the night before.

Combine the ingredients for the sauce, refrigerate and set aside.

Set the grill at about 180°. Let the temperature stabilize before you put the ribs in.

Smoke the ribs for 5 hours (depending on outside temperature).

During the last hour apply the sauce to the ribs.

These ribs will fall off of the bone, and your guests will be asking for more!

Recipes



Pork Tenderloin



Set your grill at about 320° (convenient temperature since the grill defaults there when you turn it on!). When the grill reaches temperature, put the tenderloin in and baste both sides with a sweet marinade such as Yoshida's or perhaps a teriyaki sauce.



Cook for about 1 - 1 1/4 hours, turning frequently, until the internal temperature is at least 165°. A slightly pink middle is okay as long as it reaches 165°. You should not overcook this as it will tend to dry out due to its leanness.



at the grilling surface. You might have decided to cook the chicken at 275°, but you notice that the temp on the dome thermometer only reads 250°. Since most of your chicken is well above the cooking surface, you may want to adjust the digital temp of the grilling surface up to about 300° in order to achieve your target cooking temperature of 275° at chicken level.

FAN ONLY MODE

If you wish to completely burn the few pellets remaining in the firebox after you finish cooking, you can use the "FAN" state. To do this, simply hold down the "Down" arrow until the digital readout displays "150." Release it and then press once more – the readout will display "FAn." The hopper fan and combustion fans will continue to blow for ten minutes. This will completely burn the remaining pellets in the firebox and will exhaust some of the ash into the bottom of the cooker cavity. After ten minutes, the fans will turn off automatically. The word "OFF" will be displayed on the digital readout. You may turn off the switch at this time, but you do not have to. The LED's use very, very little electricity, and they rarely burn out, so it will not hurt to leave them on.

	0	1	2	3	Achieving target temp	FAN	OFF
Auger	On	Off	Off	Off	Intermittent	Off	Off
Combustion fan	Off	Off	On	On	Intermittent	On	Off
Hopper fan	Off	Off	On	On	Intermittent	On	Off
Heating element	On	On	On	Off	Off	Off	Off
Indicator light	Rapid blink	Rapid blink	Rapid blink	Rapid blink	Off or blink	On	On

MAINTENANCE

You can use a wire brush to clean the porcelain-coated grate. Alternatively, you can use an old camper's trick of wadding a piece of aluminum foil and rubbing it lightly on the grate to clean it.

Clean ash out of the firebox periodically. The best way is with a shop-vac. Usually, the fan will blow most of the ash out of the firebox and into the bottom of the cavity.

SERVICE

Contact the dealer from whom you purchased the grill for any problems you might have. While you will not likely have a problem,



Recipes

Shrimp Chipotle

Let your grill to about 330° and cook these for about eight minutes per side. Do not overcook, as they will turn out fairly tough if you do. Perfectly grilled shrimp will have slightly pink flesh on the outside and white, not translucent, meat on the inside.



Fresh pear slices accompany this very well.

Pork Tenderloin

Seldom can you cook something that tastes this great that has attendant health benefits. This cut of pork is lean and has a multitude of vitamins - B1 (thiamin), B2 (riboflavin), B3 (niacin), and B6. It also contains an abundance of important minerals -phosphorous, magnesium, Iron, and zinc.

Start with a pork tenderloin or two. These usually get packaged in pairs, so if you plan to use only one of them at a time, freeze them separately when you buy them since you will find it almost impossible to split the pair after they're frozen.

Rub generously with Green Mountain Pork Rub and let stand for 4-24 hours.

man-made things can go bad. Fortunately, each part on the grill is modular, so either you or your dealer can easily replace one if necessary.

DO NOT WORK ON THIS GRILL IF IT IS PLUGGED IN!! Always unplug any electrical appliance before you work on it.

Cooking Tips

Be sure to keep pellets in the hopper! Check this occasionally so that your grill does not go out in the middle of cooking your meal.

Wait until the grill heats up before cooking! Aside from the soot contained in the early smoke, the grill will not cook evenly until it gets hot, just as with a charcoal or gas grill. A slowly blinking light indicates that the grill has achieved the target temperature, while no light means the grill is still heating or cooling. This will allow you to check to see if the grill is ready from inside the house or some other distance away. It is much easier to see a flashing light (thus the grill is ready to cook on) from a distance than a steady one.

Marinate in sugar or salt anything you plan to smoke for several hours beforehand in the refrigerator. This will normally cure it and should make it safe. We do not recommend smoking poultry below 185° for health reasons. Cooking it at or above that temperature will still impart a rich smoky flavor.

Use rubs often. Make your own from hundreds of recipes available on the Internet or buy them ready-made at your grocery store or from the dealer who sold you the grill. Good quality steaks seem to benefit from a rub which includes brown sugar, while fish generally do not. Poultry needs salt, and game tastes great with pepper-based rubs.

Clean the grate and grease pan regularly. Flavors from previous cookouts will not usually improve the food you are cooking now. Use a spatula or grill brush to clean the grease tray, and use a wad of aluminum foil or a grill brush to gently wipe off the grate. Also,

Recipes



Shrimp Chipotle

Start with uncooked deveined shrimp. Sometimes your grocer sells these completely peeled, but oftentimes you must peel them. Just make sure to take all of the shells off. Use a size you prefer. The sizes refer to the number of shrimp per pound, so a 31-40 size means that one pound will contain from 31 to 40 shrimp.

You can buy wooden skewers for next to nothing at a dollar store. Soak as many as you will use in a pan of water for about 30 minutes, which will keep them from burning. Use two of these and push the shrimp onto them. When you use two skewers, you can flip the kabob (or shaslik) without them rotating on the skewer. You don't have to separate them, as on shrimp, two adjacent ones will hold them in place.



Brush the kabobs with chipotle sauce (see recipe on page 42) and refrigerate for about 3 hours.



Cooking Tips

grease may accumulate and cause a fire. Should this highly unlikely event occur, unplug the grill and keep the lid closed until the fire recedes. Line the tray with aluminum foil, but do not block holes.

Be creative! You can cook almost anything on this grill. Try pizza, bread, marinated vegetables, casseroles, and corn bread, as well as steaks, roasts, hams, pork chops or tenderloins,, wild game, fish, and poultry.

Keep the lid closed when cooking. The grill cooks with convection heat, so an open lid only dissipates heat into the atmosphere. "If you're lookin', you're not cookin'!"

Care and Maintenance

Black paint:

warm soapy water works best.

Stainless Steel:

Use a stainless steel cleaner or warm, soapy water.

Porcelain grate:

Wipe clean with a wet rag when the grate is hot. Use a wadded piece of aluminum foil or a brass grill brush when the grate is cold.

Caution

As with any barbecue, the potential for a grease fire exists. To reduce this possibility, regularly clean the grease tray to prevent flammable buildup. An easy way to do this is to line the tray with aluminum foil, overlapping the left sheet onto the right one so that grease does not get underneath on its way down the slope of the tray. You could also put multiple sets of sheets on the tray and then just peel one off each time you cook.

Also, make sure the grease drain where the grease drains from the inside of the cavity into the discharge tube is clean and free of debris.

Troubleshooting



Problem

Grill does not turn on.

Symptom

You turn on the switch, but nothing happens

Solution

Check to make sure power cord is plugged in.

Check the circuit breaker and/or GFI on the circuit the cord is plugged into. Plug a lamp or a small appliance into the same outlet to see if you have electricity there.

Call us. 530-347-9167.

Problem

Excessive smoke

NEVER USE GEL TO START THE GRILL.

CLEAN GREASE DRAIN SLOT FREQUENTLY!
The grease tray sits in a v-shaped groove on the right side of the grill. In the middle of this is a slot about 1 1/2" wide. Keep this cleaned out so the grease drains into the bucket. Use a knife for this.

This results from having too many pellets in the firebox. Whenever you run out of pellets in the hopper you must charge the firebox by turning the grill on for 2 minutes and then off for 10 seconds.

This will run the auger which will supply pellets to the firebox. If you fail to do this, then the igniter runs before the pellets get there but not when they do. Under normal operation, when you keep pellets in the hopper, this problem will not present itself.

Turn the grill off, remove the grate, grease pan, and firebox heat shield. When the unit has cooled down, remove all the pellets from the firebox and any that might have spilled over the firebox and into the bottom of the grill.



Recipes

Steve's own Pulled Pork

We sear this at 380° initially, not to seal in the juices (a huge myth!) but rather to caramelize the sugars in the meat's surface for a sweet/pungent flavor and a crunchy texture. We also get the sponge cake-like texture of the meat that comes from close to the bone, as well as the pleasantly chewy texture of the meat between the surface and the bone. Additionally, we see three different colors – dark brown crunch, white, and red. All in all, this rather simple dish has complex tastes which appeal to several of the taste buds that comprise our palates. Enjoy!

Vegetable Medley

Marinate asparagus, small red potatoes (punch holes in these with a fork), broccoli, cauliflower, and any others you wish in Yoshida's marinade for about two hours.

Grill at 350-375° until tender to your liking.



Recipes



Steve's own Pulled Pork

Finish the meat to an internal temperature on your meat thermometer of 185°. You can eat pork safely at 165°, but you will find it much more difficult to pull at the lower temp.

Let the roast(s) cool for about an hour.

Now just start shredding – pulling apart – the pork, separating and discarding pieces of fat.



You can eat this as is, but many people like to add a favorite barbecue sauce. Either way, with or without barbecue sauce, or with or without cheese and lettuce, this will set you free.



Important: When you reheat this for sandwiches, just add a small amount of water in a saucepan and cook on low/simmer for long enough warm it thoroughly.

Prologue: The culinary delight factor of pulled pork lies in the different textures and different tastes we find in a single bite.



Troubleshooting

You will still have pellets in the auger, so you do not need to charge the firebox. Just re-insert the firebox heat shield, grease pan, and grate, and turn the unit on.

Problem
Soot

Symptom
Food gets black

Incomplete combustion - clean firebox.

Problem
Grill does not get hot

You may have pushed the up or down arrow before the grill finished its 0-1-2-3 cycle. Turn off, clean out firebox, and re-start. Do not push arrows until 0123 cycle finishes!!!

Problem
Grill does not light.

Symptom
Pellets overflowed firebox

Solution

You did not “charge” the firebox the first time you used the grill, or you ran out of pellets and did not subsequently charge the firebox. See the section on PAGE 8 entitled “Charging the Firebox.” Remove the pellets from the firebox and put them back into the hopper. Before you replace the heat shield, turn the grill on and leave it on until the very first pellet emerges from the auger tube into the firebox. Then, turn the grill on, replace the heat shield, grease tray, and grate, and turn the grill back on. It should now operate properly.

If the above did not work, then you may have a faulty combustion fan. This fan is located underneath the grill on the back side in roughly the middle. Clean out the pellets from the firebox and turn the grill back on. When the digital read-out shows “2”, this fan should start.

Troubleshooting



This will be about 4 minutes after you turn on the grill. If it does not, then give it a nudge with a pencil to see if a pellet has lodged in the fan to prevent it from turning. If the fan then starts turning, you have solved your problem.

If you still have a problem, then you have either a faulty circuit board or a defective heating stick (hot rod, glow plug), or a faulty combustion fan.

The way to tell is to see if the hopper fan comes on when the grill reaches Cycle 2. If it does, but the combustion fan does not come on, then you need to replace the combustion fan. If the fan comes on, but the glow plus does not, you have narrowed it down to either the circuit board or the glow plug, with a much greater likelihood that the former is the culprit. Call your dealer or the factory to see what solution will present the least difficulty to you.

You likely have a defective temperature sensor. Call you dealer or the factory for a replacement.

Problem

Excessive smoke.

Solution

Check the type of pellets you are using. Never use softwood pellets (pine, fir, or any conifer).



Recipes

Steve's own Pulled Pork

Remove from the refrigerator and let stand about an hour to bring it to room temperature.

Turn your grill on to 380°. When the grill stabilizes at that temp, put the roast(s) in fat side down.

Cook 30 minutes, turn the roast over, and cook another 30 minutes, fat side up. Cover the roast with aluminum foil.



Turn the grill down to 215°. When the grill reaches this temp, remove the foil.

Barbecue the roast(s) for 6 hours. At this point, spritz (spray) the meat with apple juice using a small spray bottle available at most dollar stores or super centers and then wrap it completely with aluminum foil.

Insert a meat thermometer exactly halfway into the thickest part of the roast, but do not touch the bone.

Total cooking time will usually run about 1:20 per lb., so you have about 3 1/2 to go for an 8-lb. roast and 6 1/2 hours to go for a 10-lb. roast. The number of roasts you have in the grill will not affect this time.

Recipes



Steve's own Pulled Pork

This staple barbecue dish takes 10-15 hours to cook and another hour or more to pull the pork. It makes little sense to me to do a small amount of meat when you commit this much time. You have a choice of using a pork shoulder roast or a picnic roast. I prefer the shoulder roast, which for some odd reason butchers call a butt roast. These come in 8-10 lb. hunks with a blade bone. I usually do two of them at a time and freeze a lot of meat for the future for family, friends, and visiting dignitaries. This is truly pork we can believe in.

The butt shoulder roast is a very inexpensive cut of meat and will yield over 80% of its original weight in edible meat. Generally, people use it to make sandwiches, but nothing prevents you from stuffing it in a flour tortilla or a casserole with corn and mashed potatoes.

Wash the roast thoroughly with cold water and then pat dry.

Rub generously with Green Mountain Pork Rub. Rub into all the nooks and crannies.



Wrap or cover and refrigerate overnight.



Troubleshooting

Symptom

Grill belches more smoke than you think it should.

Problem

Erratic temperature.

Symptom

Grill climbs to a high temperature, then falls back below your setting and does not hold the temp you have set

"SEN" shows on the digital readout

They smoke excessively and contain dangerous phenols that do not belong in your food. If you are unsure, you should be able to tell by the odor – it will smell like a forest fire.

Clean your grease tray. Accumulated residues from previous cookouts can result in excessive smoke and make your food taste different than you likely intended.

Incomplete combustion causes soot. Clean the ash out of the firebox. Make sure that nothing is blocking the combustion fan located underneath the grill body in the middle.

Solution

Defective sensor, or sensor not plugged into circuit board. Unplug the grill. Remove the two screws on the digital readout plate. Carefully tilt the left side out first and then the right side. Examine to make sure the white plug on the silver wires is plugged firmly into the matching plug on the top left of the circuit board. If it already is, then call your dealer or the factory for a replacement sensor. If not, then plug it in.

Make sure the power cord is plugged into an outlet. Check the circuit breaker and/or the GFI on the circuit the cord is plugged into. Plug a small appliance into the same outlet to see if you have electricity there.

Otherwise, call your dealer.

Recipes



Firecracker Salmon Steaks

- 4 Salmon steaks (6-7 ounces each), skin on

Sauce:

- ¼ cup balsamic vinegar
- ¼ cup chili sauce or salsa
- ¼ cup brown sugar
- 5 garlic cloves, minced
- 3 teaspoons minced fresh parsley
- ¼ teaspoon fresh minced ginger or ginger powder
- ¼ - ½ teaspoon cayenne pepper
- ¼ - ½ teaspoon crushed red pepper flakes, optional

In a small bowl combine the sauce ingredients.
Rinse and pat dry the salmon.
Let the salmon come to room temperature, about 15 minutes.
Apply sauce liberally to both sides of the salmon.
Set the grill at 400°.
When the grill reaches temperature lay the salmon with the sauced side (skin) down on the grill.
Brush the exposed side of the salmon with sauce and continue basting with sauce while cooking.
Cook for 4 – 5 minutes per side until the salmon flakes easily with a fork.
Serve with a fresh green salad and some garlic cheese bread.



Recipes

Dynamite Ribs



Smoke at about 180° setting for 4-6 hours, turning racks occasionally. Then, turn temperature up to 225° and finish for another 2-4 hours until you are happy with the texture.



If you wish, baste with barbecue sauce for the last hour.

Enjoy your Baby Back Ribs cooked the BBQ pellet grill way!



Recipes



Dynamite Ribs

Use "babyback" ribs for best results.

Peel membrane from shiny side of rib rack.



Prepare marinade as follows (this makes enough for two racks):

- 1 cup soy sauce
- 2 tablespoons red wine vinegar
- ¼ cup wine (red or white) – optional
- ¼ cup olive oil
- 1 tablespoon brown sugar
- 1 teaspoon onion powder
- 5 cloves (use garlic press) or 2 tablespoons (from jar) minced garlic
- 2 teaspoons black pepper
- ½ teaspoon Tabasco (or other red pepper) sauce

Stir until frothy.

Marinate the ribs in this sauce for NO LONGER than 4 hours. Turn racks occasionally.



Recipes

Barbecued Beef Tri-Tip Roast (a personal favorite)

This relatively inexpensive cut of meat has a great flavor and very little fat. Cut from the bottom sirloin, this roast normally got ground into hamburger. Legend has it that In the late 1950's, the owner of a grocery store in Santa Maria, California, asked his butcher to find a new cut of meat that would put his market on the map. The "Santa Maria" steak was born. They soon renamed it the "tri-tip" because it has three corners. In Europe, they call it the "Triangle Roast."

It became very popular and a little pricey in the last two decades, but it has recently come back to earth. A steer has only 2 of these, so it seems somewhat surprising that it doesn't fetch more, given its taste and leanness.

A typical roast weighs 1.5-2.5 pounds and will yield over 90% of that in edible meat.

You want to rub this roast and refrigerate it overnight. I prefer that you go to your dealer and buy two to three hundred thousand bottles of Green Mountain Beef Rub. I get a royalty for every bottle sold because it has my picture on it, so you can buy even more if you wish! Anyway, use part of one bottle and rub the tri-tip thoroughly.



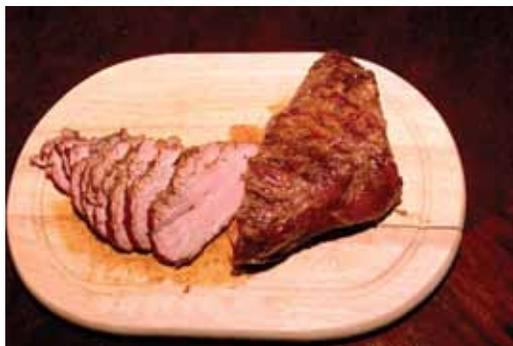
Recipes



Barbecued Beef Tri-Tip Roast (a personal favorite)

Let the meat come to room temperature before you put it on the grill. Cook it anywhere from 275 °-325°. At the higher end of this range you will get a pink center and dark perimeter, and at the lower temperature you will get more pink meat. Grill for 60-90 minutes. Do NOT overcook this. Use a meat thermometer and cook until 118 °-120 ° in the middle. It will continue to cook after you take it off the grill, so you should eat it right away. But you will enjoy it cold, too; just be aware that it will get darker as it cools.

Do not worry about searing - the grate will get much hotter than the surrounding air and will amply caramelize the sugars in the rub and in the meat's surface.



Cut this across the grain in 1/8" slices. You can use the leftovers, if you have any, to make stroganoff, beef bourguignonne, or fajitas (be sure to use Green Mountain South of the Border Rub on the fajitas!).



Recipes

Pellet Dogs in a Blanket (Le Chien-chaud du Pelléts en Croûte)

It will take about 20-25 minutes or so to get the rolls golden brown like a Kansas wheat field. As my buddy Robert says, "Use lots of ketchup (or mustard if you prefer) and just wait for the extra fat to appear on your belly."



Seriously, though, these really taste good, and they are almost always what you're hungry for when you don't know what you're hungry for.



Recipes



Pellet Dogs in a Blanket (Le Chien-chaud du Pelléts en Croûte)

You laugh, but kids love these, and so do a lot of adults. I grew up on these! Heck, a world-famous restaurant in New York City - the Hideaway - has pigs in a blanket on the menu for eight bucks, and it can't be a lot of them if french fries cost \$7! Here, for eight bucks you can have a couple of dozen!

So get your favorite pre-made crescent rolls (croissants) in the cardboard tube that explodes when you open it and scares your dog halfway across the room. Sprinkle one side of the dough with Green Mountain Pork Rub or Beef Rub. Use quality hot dogs (oxymoron?) and wrap them up inside the seasoned triangles.



Set on an ungreased cookie sheet. By now you have already turned your grill on to 375 and got it up to temperature. Neighborhood kids are pestering you to hurry. Friends and neighbors you haven't seen in years stop by to watch you deftly cook these and to taste this delicacy when you finish.



Recipes

Ultra-Sourdough French Bread "a la Pellét Grille"

Okay, if you're making this recipe to save time and money, you're out of your mind. You can buy a pretty decent loaf of french bread at your local market for around two bucks. I never understood how they could make it that inexpensively absent automation, but they do. Someone suggested "volume" but I'm not too sure about that: in my younger days, I bought a pickup-load of apples for \$125, but found I could only sell them for \$100. One of my friends suggested that to solve that problem, all I needed was a bigger truck! (As you might expect, he tried to run for Congress.)

But if you want to have a bit of fun and turn out a couple of nice loaves of great bread, do this one. It will take you back to days of yesteryear and let you identify with your ancestry who used similar wood-fired ovens to bake bread.

You will need:

About 5 1/4-5 1/2 cups of unbleached flour (okay, use bleached if you must, but remember the old adage - "The whiter your bread, the sooner you're dead!")

12 oz. warm beer or ale about 110°-120° (you can substitute water if you must)

2 Tbsp white vinegar

2 packages fast yeast

1 Tbsp salt

1 Tbsp sugar

1/2 tsp baking soda

1 Tbsp vegetable oil

1 Tbsp cold water

1 egg white

Tbsp = tablespoon • tsp = teaspoon

Recipes



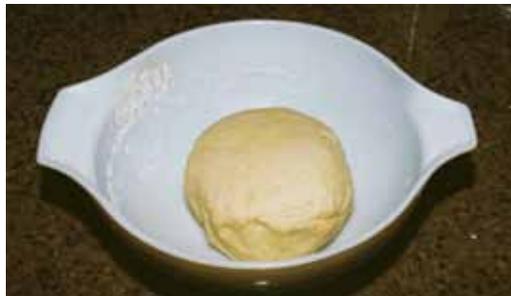
Ultra-Sourdough French Bread "a la Pellét Grille"

Pour the warm beer or ale into a large mixing bowl. Add the vinegar and swirl until mixed. Pour the yeast on top of the beer/vinegar mixture and let stand for 15 minutes in order to "proof" the yeast. Add the sugar, salt, baking soda, and oil, and mix thoroughly with a fork. Mixture will be frothy. Let this stand for another 15 minutes.



Add the flour, a little at a time, mixing constantly to moisten all of the flour. You can do the first 3 1/2 cups with a spoon or fork, but the next cup or so you will need to use your hands. Stop adding flour when the dough comes cleanly away from the sides of the bowl, but make sure you use at least 5 1/4 cups.

Now your work begins. You must knead this bread for five minutes. This will require some effort, especially from your wrists and forearms, but the bread will not work unless you do this. Your grandmother likely did this nearly every day!



Recipes



Citrus Herb Chicken Breasts

- 4 chicken breasts

Marinade:

- Juice of 3 lemons
- 1 bunch of fresh cilantro, chopped
- 5 cloves of garlic, minced
- 1 medium red onion, minced
- 1 tablespoon fresh cracked black pepper
- 1 teaspoon kosher salt
- ¼ cup extra virgin olive oil



Rinse and dry the Chicken breasts
Add Marinade ingredients together.

Add Chicken to Marinade and put in the refrigerator for 2 – 4 hours.

Set the grill to about 325°.

When the grill reaches temperature add the Chicken breasts directly from the marinade to the hot grill.

Grill each side of the chicken breast for 8 minutes; make sure they are not pink in the middle after cooking.

Serve this savory grilled chicken dish with a side of Long Grain Rice and green beans for a healthy, balanced meal.

Note: You can marinate the grilled chicken breasts in a zip lock



Recipes



Border-Town Chipotle Sauce

- ¼ cup water
- ½ cup of tomato paste
- ½ cup of tomato sauce
- 2-3 chipotle chili peppers (from Chipotle Peppers recipe on pg. 24)
- 2 tsp cumin
- 2 tbsp lime juice or the juice from one whole lime
- 2 cloves garlic
- 1 tsp oregano
- ½ tsp cilantro
- 1 tbsp brown sugar (to taste)
- ¼ cup white vinegar (to taste)
- A couple of drops of liquid smoke
- ½ tsp salt (to taste)

Mash the garlic and chipotles together in a small food processor. Mix in the tomato paste, tomato sauce, water, and lime juice. Stir in the cumin, oregano, and cilantro. Add a few drops of liquid smoke.

Now, stir in about half of the brown sugar, half of the vinegar, and half of the salt. Taste the sauce at this point. Continue to add small amounts of sugar, salt, and vinegar until you like the taste.

You want to mix these distinct flavors, which you can do either by refrigerating for a few hours or by simmering on the stove for 30 minutes. Either way works well, but the stove top method yields a slightly more robust taste.

Keep this product refrigerated or frozen until ready to use.



Recipes

Ultra-Sourdough French Bread “a la Pellét Grille”

Now, let this rise to double its size, about 1-1 1/2 hours. Put the dough in a warm closet to speed this process.



Next, punch the batter down and divide it in half. Make two loaves. Cover a cookie sheet with aluminum foil and place the bread on it. Let the bread rise to double its size, another 1-1 1/2 hours.



Make 4 diagonal cuts about 1/8" deep across each loaf with a serrated knife.

Mix the water and egg white and brush the tops of both loaves.

Recipes



Ultra-Sourdough French Bread “a la Pellét Grille”

Set your grill at 375 and let the temperature stabilize. Put the bread in for about 45 minutes, brushing every 15 minutes with the egg whites and water mixture., which will crisp the crust but leave the bread inside light and airy. Let the loaves cool for a few minutes on a wire rack before you gorge yourself.



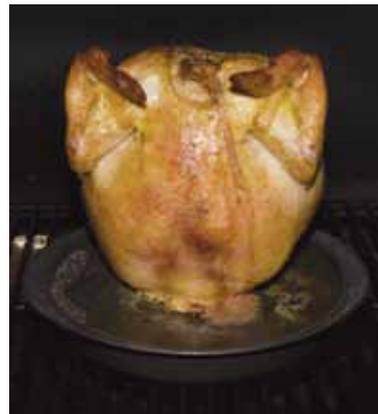
Recipes

Beer-can Chicken

Set the grill to about 325°. Wait until the temperature stabilizes.



Cook for 2 hours 15 minutes or until done. Chicken is done when leg moves freely in socket.



Recipes



Beer-can Chicken

Put 1/4 cup kosher salt in about a gallon of water in a large pot and stir until dissolved.

Thoroughly wash and rinse a whole chicken, removing the giblets.

Immerse the chicken in the salt water, making sure the water covers it completely and refrigerate for about 3 hours.

Melt two tablespoons of butter and stir it into 2 tablespoons of vegetable oil. Rub the entire chicken, inside and out, with this liquid.

Sprinkle generous amounts of garlic salt and black pepper on the outside of the chicken and in the cavity.

Empty about one-half of the beer from a can. Warm beer works best.

Add one shot of tequila to the can of beer. (OPTIONAL)

Place the chicken on the beer can, inserting the can into the cavity. The chicken should stand up on the can by itself.



Recipes

Chipotle Peppers

Chipotle results from the process of smoking a jalapeno pepper. Your Green Mountain grill lends itself very well to this task.

Prepare the jalapenos by cutting off the stems along with about 1/8" of the bodies. Then, slice one side of the pepper lengthwise to open it up. Remove the seeds. You may wish to use plastic gloves for this task, since the pepper residue will burn your eyes if you happen to rub them.

Now, take a fish basket you likely no longer need or a metal colander (or any metal utensil with holes in it). Put the peppers in this.

Set the grill to 150°. Put the utensil with the peppers on it inside and roast until the peppers completely dry out, usually about 6-8 hours.

When the peppers finish, you can either freeze them or grind them into powder in a blender or food processor.



Recipes



Gourmet Rack of Lamb

If you do this right, you will never order it in a restaurant again!

Racks of lamb – approx. 4-6 bones per person served. You will likely prefer Australian to New Zealand racks, but California-grown can also be very good.

These quantities are right for about 24 bones (3 normal racks).

- 1/3 cup olive oil
- 2 tablespoons fresh rosemary
- 12 cloves garlic
- 1 teaspoon salt
- ½ teaspoon black pepper

Do NOT trim any fat from the lamb racks.



Crush the rosemary in a small food processor or mortar and pestle. Mince the garlic with a garlic press (or use equal quantity – 4-5 tablespoons - of minced garlic from a jar).

Make a paste with the olive oil, garlic, rosemary, salt, and pepper. Use this paste to coat any part of the rack of lamb that is not covered with fat. Sprinkle salt and pepper on the fat cap on the top side of the rack.

Pre-heat the grill to about 400°. Grill the lamb for about 12 minutes per side or until done to your liking. This method should get cooked to medium-rare only, but suit yourself.



Recipes

Shaslik of Lamb (authentic Armenian lamb shish-kabob)



Grill these kabobs at 360-380° for 25-35 minutes or until done. Lamb is best when cooked medium-rare, but not everyone likes that. It will taste great and still remain fairly tender even if cooked medium-well.



Recipes



Shaslik of Lamb (authentic Armenian lamb shish-kabob)

Rough-dice the onion and place in a large bowl. Chop a few sprigs of fresh parsley and add to the onion.

In a separate bowl, mix one cup of olive oil, one cup of sherry, and one tablespoon of ground black pepper. Peel five cloves of garlic and either use a garlic press to mash them or the side of a butcher's knife. Add the garlic to the liquid and beat until frothy. Add the liquid to the onion. Mix thoroughly.

Now, pour the onion mixture over the lamb cubes, cover, and refrigerate overnight.



Skewer the lamb chunks onto 2 wooden skewers. If you use only one, then turning them will cause you some difficulty as the single skewer will just rotate inside the meat. Two insures that you can flip them easily. Pack the meat on tightly.



Recipes

Chicken Conquistador

You will have fun cooking this one. It does not require much effort unless you skimp and buy bone-in thighs. De-boning thighs can be a real pain, especially if the knife slips. So use boneless, skinless thighs and/or breasts. You will need bacon slices, a can of Ortega whole chilies, toothpicks, and your chicken pieces. You can up the ante on this one with a jalapeno or habanero pepper at your own risk, but first remove the seeds.

Wash and pat dry the chicken pieces.

Rub each with a small quantity of Green Mountain "South of the Border" Spice Rub.



Place a chili on each of the chicken pieces.





Chicken Conquistador

Wrap each of them up in a piece of bacon and spike in place with a toothpick. I've heard the rumor for years that the dye in toothpicks of color will harm you, but I figure the FDA would never let that happen. Plus, there would be a whole lot of people in the hospital suffering from TDS (Toothpick Dye Syndrome) and somehow word of this would have gotten out. So use them - they are a lot stouter than the regular ones, and they'er much easier to find when you drop yours on the ground!



You've thought ahead on this one and already have your grill going and stabilized at 275 °.

Put the chicken pieces on the grate and cook for 80-90 minutes or until done. Turn the pieces a few times while they cook and spritz with apple juice when you do. The bacon usually finishes at the same time as the chicken unless you've skimped again and bought bacon so thin you can shave with it.



Shaslik of Lamb (authentic Armenian lamb shish-kabob)

Okay, so not everyone likes lamb. But I have served this numerous times to guests who claimed to disdain this meat, only to have them eat a lot more than their fair share. If you buy a boneless leg of lamb, it will make your job much easier. If you buy a bone-in leg, though, it will cement your friendship with Fido. Also, California or Australian lamb is preferable to New Zealand lamb, but even the Kiwi offering will not disappoint.

You will need, in additiona to a leg of lamb, a jumbo red onion or two medium ones, one cup of olive oil, one cup of sherry, one tablespoon of ground black pepper, about five cloves of garlic, and a tablespoon of Green Mountain Wild Game Spice Rub.

Trim the fat cap from the lamb. Then cut the leg of lamb into approximately 1 1/2 cubes. Place into a large bowl and sprinkle the Wild Game Rub over the meat, tossing until evenly mixed. If you don't have our rub available, mix together a teaspoon of brown sugar, a teaspoon of salt, 1/4 teaspoon of ginger, and 1/4 teaspoon of turmeric. The Wild Game Rub has several additional exotic spices in it, but this shortened version will get you by until you barbecue that elk backstrap.





Cornish Game Hens Stuffed With Long Grain and Wild Rice

When your grill's temperature stabilizes, put the hens inside, directly on the grate, with the breasts up (wings down).



Cook for about 90 minutes or until leg moves freely in socket and skin is golden brown.



Mountain Man's Special Turkey Recipe

Turkey takes a bit of time, so I see no reason to cook a small one. You can always freeze the leftovers – they will stay moist for several weeks if you use a vacuum-seal gadget, available at many fine stores everywhere and a worthwhile investment. Turkey costs very little, and you will pay for the whole bird just in the savings on sandwiches you make from the leftovers that you would otherwise buy. You'll have enough to make a lot of foot-long sandwiches.

Thaw the turkey in the refrigerator. This will take anywhere from 2-5 days depending on the size of the bird. You can also thaw it in cold water in 8-12 hours.

Remove the neck and the giblets from the bird's cavities.

If you don't own a pan large enough for the turkey, just go to a box store and buy a 5-gallon plastic pail. Put the turkey in the pan or pail and then add enough water to completely cover it.

Remove the turkey.

Add enough kosher salt to the water until a raw egg just seems buoyant. Stir. Add 3 tablespoons of brown sugar or molasses.

Use a garlic press or mash several cloves of garlic with the side of a butcher's knife and add to the brine. Stir thoroughly.

Brine the turkey overnight. Make sure no part of the turkey is out of the water.

Remove the turkey and pat dry with paper towels.



Mountain Man's Special Turkey Recipe



Push a wooden spoon underneath the skin all the way around the bird, top and bottom, to break the skin away from the flesh. The goal is to make enough room to get your hand between the skin and the flesh.



Rub reasonable amounts of Green Mountain Poultry Rub on the flesh with your hands between the skin and the meat. Do this top and bottom – wherever you can reach. You can put the rub on the skin, but this will merely make the skin taste good, not the meat – the skin acts as a perfect insulator. So unless you have a huge fondness for flavorful grilled turkey skin, you will waste your money putting a spice rub on it.



Cornish Game Hens Stuffed With Long Grain and Wild Rice

This is an easy cook, so you can do it even if you're feeling a bit petulant. It presents well, tastes great, and will earn accolades from your diners. I make this for Tina frequently just so that I can hear her rave about it. Or sometimes, she fixes it for me, which just goes to show you that even a woman can operate a Green Mountain grill! Grilled asparagus accompanies well.

Thaw your birds overnight or longer in the refrigerator, or in cold water for several hours.

Prepare one box of Uncle Ben's Long Grain & Wild Rice for each 3 birds you plan to cook. Let the rice cool to room temperature.

Wash the hens thoroughly, inside and out, and pat dry with paper towels.

Spread a small amount of olive oil on the hens, especially in the cavity.

Rub inside and out with a generous amount of Green Mountain Poultry Rub.

Turn the grill on to 320 °. (it will default to that temperature automatically.)

Stuff the cavity of each bird with your rice mixture.





Kansas-style Beef Brisket

Cook the brisket on your Green Mountain grill at 185°, fat side up, for 5 hours. Spritz with apple juice every hour or so. After five hours, turn it over and cook for 2 more hours. After that, turn it back over to fat side up and cook until the brisket's internal temperature (check with a meat thermometer!) reaches 165°, usually about another 4 hours. Next, remove the brisket from the grill. Now, mix about ¼ cup of apple juice plus 1 teaspoon of Worcestershire sauce. Wrap the brisket completely in aluminum foil and drizzle the apple juice mix inside the foil onto the meat.

Turn the grill up to 225°. Cook until the internal temperature of the meat reaches 198-201° (2-6 hours). Lay newspaper or paper towels in a cooler and lay the meat, still wrapped up in the aluminum foil, on the paper. Close the cooler and let the meat rest for about an hour and a half.

Drain the juices and cut the meat in 1/8" slices across the grain. You will be able to cut this with a plastic fork. You may also wish to cool the drained juices in the refrigerator, skim the fat from the surface of the liquid, and then reheat for an *au jus* dip.



Mountain Man's Special Turkey Recipe



Place the turkey, breast side down, in a disposable aluminum pan (unless you really love to clean pots and pans and want to use your good oven roaster).



Turn the grill on and set it to 185°. When that temperature stabilizes, put the turkey in the grill. On humid days, I recommend that you cover it for the first hour, since some sooting may occur until the atmosphere inside dries out.

Make a mixture of 1 cup of apple juice and 1 teaspoon of Worcestershire sauce. Put this in a small spray bottle which you can get at Wal-Mart for about one dollar.



Mountain Man's Special Turkey Recipe

Spritz (spray) the turkey about once per hour. Make sure that you spritz thoroughly, especially inside the bird's cavities.

Cook the turkey for about 8 hours, regardless of the size of the bird.

After 8 hours, turn the bird over. Turn the grill up to 275°.

Push a metal meat thermometer into the thickest part of the breast, about 3/4" away from the bone. Push it straight down into the bird until it touches the bone, and then back it out about 1/2". Leave the thermometer in.

Continue to cook for about 10-12 minutes per pound until the temperature on the meat thermometer reaches 160°. If the skin becomes browner than you like during this period, you can cover the breast with aluminum foil. Remove the turkey from the grill, cover it completely with foil, and let it rest for 20-30 minutes, during which time the temperature will continue to rise to 165.



Kansas-style Beef Brisket

Many thanks to Joe Martin, a culinary legend, for this great recipe

The brisket embodies the essence of BBQ. If you can prepare a brisket that tastes great, has a good, clean smoke ring, and cuts with a plastic fork, you've stepped outside the envelope of casual grilling and into the realm of serious barbecue.

The brisket challenges you because it is a pretty crummy cut of meat that handicaps you before you start. It's analogous to making a silk purse out of a sow's ear. Sure, you could boil a brisket to make it tender as a Mother's love, but the texture and taste would not earn many accolades from people with even a hint of a palate.

So try this. It takes a long while, but if you succeed, you will do it again and again.

Start with one whole brisket – 5-7 lbs. Use Choice grade instead of Select (Standard) so that the meat gets tender without being flaky and dry.

Trim the fat cap to 1/4" thick. Then, score the fat in 3/8" squares, like a waffle. This allows the rub, heat, and smoke to penetrate into the meat. Rub with your choice of commercial dry rub such as Montreal Steak seasoning with added pepper, Prime Rib seasoning with added pepper, or Lawry's with some onion powder. Or make your own with salt, pepper, season salt, onion powder. Massage the rub thoroughly into the meat. Refrigerate for 6-8 hours or overnight. Return the brisket to room temperature before you begin to cook it.

Holiday Prime Rib



Cook the roast to an internal temperature of 125 (rare), 132 (medium rare), 140 (medium), 148 (medium well), and 160 (well done). Remove the roast from the grill, cover with aluminum foil, and let it rest for about 20-30 minutes. The internal temperature of the meat will rise another 3 degrees during this time. Then carve and enjoy!



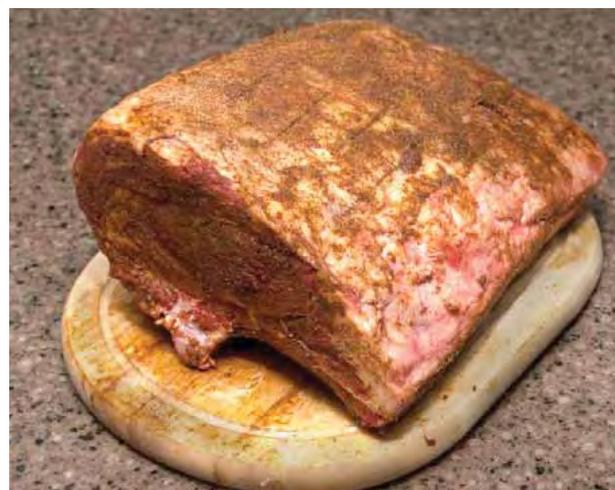
Holiday Prime Rib

Actually, prime rib is a bit of a misnomer, as less than 2% of all American beef is graded "prime." Most of that grade goes to expensive restaurants, although some specialty butcher shops carry it as well. Your local grocery stores will carry USDA Choice or Select. If your budget permits, buy USDA Choice because it will be more tender and flavor-ful.

Your body really benefits from eating beef. Beef ranks as the #3 source of iron which you need to carry oxy-gen to your muscles to prevent fatigue. It also provides zinc to improve your immune system, B-Complex vitamins to convert food into energy, and protein to promote strength and endurance.

Okay, let's begin:

Start with a 3-7 bone roast. As a rule of thumb, one "bone" will feed two people, so if you have a group of 8, you likely need a 4-rib roast. A "prime rib" roast is simply a "standing rib" roast - the terms are interchangeable. Don't buy a boneless roast, as it will have much less flavor.





Holiday Prime Rib

Wash the roast thoroughly with cold water and dry completely with paper towels. If the fat cap is thicker than $\frac{3}{4}$ ", trim it down to about $\frac{1}{2}$ - $\frac{3}{4}$ ". Score the fat cap in both directions with a sharp knife just to the meat in a checkerboard pattern. Lightly coat the roast with olive oil and then rub with GMG Beef Rub. Buy thousands and thousands of bottles! Stock up for the future! If you don't have our rub, use something else if you must. Our beef rub contains smoked paprika, cayenne, brown sugar, sea salt, marjoram, cumin, black pepper, and thyme, and some combination of those ingredients will enhance the flavor of your roast. Put the roast in the refrigerator for several hours, or preferably, overnight.



Holiday Prime Rib

Plan about 5-8 hours cooking time depending on the size of your roast. So working backwards, if you want to eat a 6:00 PM, you should start cooking the roast around noon, again depending on the size. Take the roast out of the refrigerator about two hours before you plan to cook it. This allows the meat to cook more evenly throughout since the grill will not have to overcome a very cold temperature in the middle of the roast, and it will also cut down on your cooking time since the roast starts out at a higher internal temperature.

Set your grill at 500° (or 430° if you have an older model). When the temperature stabilizes, put the roast in, fat side down, right on the grate. Let it cook for 15 minutes. Then turn it over, fat side up, and cook for another 15 minutes. Turn the temperature down to 190°. Insert a meat thermometer into the middle of the side of the roast so that the end of the probe is approximately in the middle of the roast.

