



Dale's Grilling Tips

We cook food because we have to, but we "grill" because we want to. Grilling in the south is as much lifestyle and a state of mind we love to stay in...

Successful Grilling begins with --

- Quality Ingredients
- Recipes
- Equipment
- You!

Rubs –

These work well on all cuts of meat...beef, poultry, seafood, and pork...just adjust your time:

Chicken – 15 to 30 minutes

Thick steaks – 1 to 2 hours

Ribs and Butts – 2 to 8 hours

Here's a **Classic Barbecue Rub** –

2 – Tsp Kosher Salt 1 – Tsp Celery Seed

1 – Tsp Ground Black Pepper ½ - Tsp Mustard seed

1 – Tsp Dried Thyme ½ - Tsp Ground Mustard

1 – Tsp Paprika (smoked if you can find it) ½ - Tsp Ground Cumin

1 – Tsp Chili Powder ½ - Tsp Fennel seed

1 – Tsp Sugar Dash – Cayenne Pepper

Add or remove ingredients to your taste...and if you have a specific request...let me know... I've experimented with many...

Marinades –

I love making these....my dad was the master at creating these awesome blends of whatever was left in our refrigerator at home...

Quick and Easy – an oldie but still a goodie if you're pressed for time....

Kraft Zesty Italian Dressing – been used for years...works great on just about anything.

Beef and Chicken All-Purpose Marinade

1 – Cup Lemon Juice (Real Lemon is fine)

1 – Cup Oil – Olive or Canola is best

½ - Cup Brown Sugar

½ - Cup Dale's Sauce or Moore's

½ - Tsp Black pepper

½ - Tsp granulated garlic

Generally for Beef marinate 2 hours...for Chicken 1 hour.

Never reuse...but you can boil it and baste with it.

If you prefer a more citrus flavor...try orange, lime, or pineapple juices...

This marinate is a good starting point...add to your taste ---spice it up. Sweeten it...or just clean out the fridge!

Happy Grilling!!!

Dale