

# Get Your Grill

## Trailer Boat Cooking

*Whether you're heating the coals dockside in a park, or presiding over an onboard Hibachi, one of boating's respected food writers shows us that feeding your family and friends with a good old cookout is as easy as firing up the grill*

**G**rilling is truly our favorite way to cook. There's nothing to compare to the smoky flavor. Plus grilled foods are easy; they taste great, and they'll keep your boat cool on hot days! Our first boat, a 24-foot Hinterhoeller Shark sailboat, didn't come with a grill so we brought my little charcoal-burning Hibachi along. Everything we cooked on that little grill was delicious! Since it didn't have a lid, it was tough to keep lit in windy conditions and a real challenge to keep it clean and stowed (ever get a faceful of ashes when you are trying to dump them into a trash bag?) and it finally rusted out! But these grills are cheap to replace, easy to lift off the boat and small enough for easy storage.

The key to great grilling is getting the heat right, whether direct or indirect. Gas, charcoal and electric grills vary in the amount of heat generated, and in the way they preheat. The recipes below assume that the grill is preheated to "hot" (charcoal briquettes are lightly covered with gray ash), and racks are rubbed lightly with oil and positioned four to six inches above the coals or heating elements. If your grill rack sits lower or higher than four to six inches, adjust the cooking time and heat to avoid over or under cooking. Gas grills preheat quickly, but have hot and cool spots and flaming — just move items to a cooler part of the grill. Recipes indicate approximate minutes of cooking — but each grill is different, so check frequently to avoid over or under cooking. Meat, chicken and fish continue to cook when off the grill, so remove them before fully cooked.

**Steaks and Chops** — Beef tenderloin, sirloin, flank steak, lamb and pork chops are marinated in olive oil, rosemary, thyme, garlic, salt and pepper for 30 minutes then grilled over high heat (to cook quickly and avoid drying out) for six to eight minutes per inch of thickness for rare to medium rare. Let steaks and chops rest off the heat for five minutes before serving. Slice flank steaks very thinly across the grain. Serve steaks and chops topped with a variety of sauces.

**Fish and Shellfish** — Tuna, salmon, monkfish, and other thick fish fillets or steaks are delicious on the grill seasoned with olive oil, dill, cilantro, garlic, salt and pepper, and grilled on medium-high for eight to 10 minutes per inch of thickness. Shrimp and scallops are grilled for a mere three to five minutes total. Let them rest two to three minutes before serving and try rouille, charmoula, or hollandaise sauce.

**Shish Kebab** — Cut meat, chicken and fish into 1½-inch cubes, or use individual pieces of shrimp or scallops. Marinate in olive oil, season with fresh ground pepper, rosemary, and salt. Thread on wooden or metal skewers and grill on medium to high for a total of four to eight minutes per inch of thickness (less for fish/shellfish, more for meat/chicken). Rest off the heat for three to five minutes before serving. Serve with assorted sauces.



**Vegetable Kebabs** — Bite-sized pieces of onion, pepper, zucchini, mushrooms and eggplant are delicious marinated in olive oil and seasoned with salt, pepper, garlic, thyme or rosemary. Skewer and grill on medium/low heat for four to eight minutes (depending on the veggie type and desired crispness). Serve with hollandaise or other sauces.

For more great stories and recipes from Lori, check out the brand new BoatU.S. cooking site at [www.BoatUS.com/cooking](http://www.BoatUS.com/cooking).

What follows is a three-course menu cooked completely on the grill, choosing one of the meats or fish mentioned above. While some of the recipes might seem elaborate if this is your first boat cookout, try just an entrée, add a salad and some bread, and you've got a great meal.

### The All-American Boat Cookout

All recipes serve 4 people

Tex-Mex Corn and Cheese Quesadillas

Steakhouse Grilled Caesar Salad

Grilled Rosemary Potatoes

### Tex-Mex Corn and Cheese Quesadillas

1 1/2 cups jack or cheddar cheese, grated

1/4 cup cream cheese

1 cup corn kernels (fresh, frozen or canned)

2 scallions sliced

2 tbsp. chopped fresh cilantro

1 tbsp. chopped canned chipotle chiles or pickled jalapeno peppers

4 (8-inch) flour tortillas

1 tbsp. oil

Prepare grill for medium high direct heat. Stir together cheeses, corn, scallions, cilantro, and chiles in a small bowl. Lightly brush tortillas with oil. Turn tortillas over and spread 1/2 cup filling over half, then fold each in half. Grill and turn after 2 minutes until cheese is melted (4 minutes total). Cut in half and serve.

### Steakhouse Grilled Caesar Salad

Dressing:

2 anchovies, chopped

1 garlic clove, chopped

1/2 cup oil

1/4 tsp. each of salt and pepper

2 tbsp. lemon juice

12 (1/2-inch-thick) slices of French bread

3 hearts of romaine lettuce

1 ounce grated parmesan

Prepare for direct grilling on medium heat. Blend anchovies, garlic, oil, salt, and pepper by hand or in a blender until smooth as base for dressing. Brush both sides of bread with some anchovy dressing, then grill bread, turning over occasionally, until toasted, 1 to 2 minutes – halve or quarter bread slices. Finish dressing by adding salt and lemon juice and blend. Cut romaine hearts in half lengthwise, then grill, cut sides down, until grill marks appear, about 2 minutes. Cut lettuce crosswise into 2-inch-wide strips and toss with croutons, cheese and dressing. Serve immediately.

Note: If desired, add grilled steak.



### Grilled Rosemary Potatoes

2 lbs. new potatoes, washed and cut into bite sized pieces

2 tbsp olive oil

2 tbsp fresh rosemary, chopped

Salt and pepper to taste

Mix potatoes in bowl with oil, rosemary, salt and pepper. Place potatoes in packet made of heavy-duty aluminum foil. Grill for 15-20 minutes on medium to high heat, turning frequently.

