

Sheet1

NAME,C,41	TIME,C,15	YIEI	CALCQ1,C,6Q2,C,6Q3,CQ4,CQ5,CQ6,CQ7
DELICIOUS BARBECUED STEAK DINNER	1 HOUR	4	270 1
MAUI RIB EYE STEAKS	45 MINUTES	4	540 3 2 1 1 4
TASTY BARBECUED HAMBURGERS	45 MINUTES	4	240 1
DAVE'S CHICKEN BBQ	N/A	12	420 1 1/4 3/4 1/4 1/4 1/2 3
FISH ON THE GRILL	45 MINUTES	4	210 4 4 1/4 1/4 3/4 1/2
ALISSA'S CHEESY TATERS	1 1/4 HOURS	6	265 4 1 4 1 1/4 1
GRILLED PEPPERS	1 HOURS	6	60 3 3 1 1 1 1
BANANAS ON THE BARBIE	50 MINUTES	4	190 1 1/4 4
LEMON PEPPER BASS	4 HOURS	6	180 1 4 1 1/3 1/3
TURKEY KABOBS FOR THE GRILL	2 HOURS	6	305 1/2 1 1 1/2 1/2 3
GARLIC CHICKEN	4 HOURS	8	380 20 1 1/2 1/4 2 2 4 2
BBQ PORK RIBS	2 HOURS	4	850 4

Sheet1

Q8Q9,C,6	Q10,C,6	M1,C,12	M2,C,12	M3,C,1	M4,C,1	M5,C,12	M6,C,12	M7,C,1
		TBS.	TBS.	TBS.				
		POUND						
		CUPS	CUP	CUP	CUP	TSP.	3 POUND	
			TBS.	CUP	CUP	TSP.	TSP.	
		LARGE	MEDIUM	TBS.	TSP.	TSP.	4 OZ. PKGE.	
		MEDIUM	MEDIUM	TBS.	TSP.	TSP.	TSP.	
		MEDIUM	CUP					
		3 1/2 POUND	TSP.	TSP.	CUP	CUP		
		CUP	TSP.	TBS.	TSP.	5 POUND		
2			CUPS	CUP	TBS.	TBS.	TSP.	TSP.
		POUNDS						

Sheet1

M8,C,12	M9,C,12	M10,C,12	I1,C,47
			BEEF ROUND TOP STEAK, 1 INCH THICK
			SOY SAUCE
			GROUND BEEF
			SOY SAUCE
			FRESH FISH
			POTATOES, UNPEELED, CUT IN 1/4 PIECES
			RED PEPPERS, THINLY SLICED
			LEMON
			STRIPED OR SEA BASS
			SOY SAUCE
3 POUND			GARLIC CLOVES
			PORK SPARERIBS, CUT INTO 2 RIB PORTIONS

Sheet1

I2,C,47

BARBECUE SAUCE OF YOUR CHOICE

DRY COOKING SHERRY

BARBECUE SAUCE

HONEY

BUTTER

ONION, MINCED

GREEN PEPPERS, THINLY SLICED

CORN SYRUP

SALT

GROUND SUGAR

VINEGAR

BBQ SAUCE OF YOUR CHOICE

I3,C,47

MEAT TENDERIZER

MINCED AND PEELED GINGERROOT

OLIVE OIL

LEMON JUICE

BUTTER, CUT IN PIECES

OLIVE OIL

BANANAS

PEPPER

OLIVE OIL

SUGAR

Sheet1

I4,C,47

I5,C,47

I6,C,47

I7,C,47

CHOPPED GREEN ONION BEEF RIB EYE STEAKS

LEMON JUICE  
SOY SAUCE  
SALT  
SALT

SALT  
GINGER  
PEPPER  
BASIL

FRYERS, CUT INTO QUARTERS  
PEPPER  
SHREDDED CHEDDAR CHEESE  
SUGAR

OLIVE OIL  
CRUSHED RED PEPPER  
OLIVE OIL

LEMON JUICE  
TURKEY BREAST  
WORCESTER SAUCE

GREEN ONIONS, CUT IN SMALL PIECES  
DRY MUSTARD

SALT

I8,C,47

I9,C,47

I10,C,47

FRYERS CUT INTO QUARTERS

Sheet1

ST1,C,142

PREPARE GRILL AND SAUCE OF YOUR CHOICE.

PREPARE GRILL AND MIX SAUCE IN BAKING DISH.

PREPARE OUTDOOR GRILL AND BARBECUE SAUCE.

IN 17 1/4X11 1/2 ROASTING PAN, MIX SOY SAUCE, HONEY, OLIVE OIL, LEMON JUICE AND SALT.

PREPARE GRILL. CLEAN AND SCALE FISH. RINSE FISH IN WATER. CUT AT LEAST 3 SLASHES IN EACH SIDE OF FISH.

PREPARE GRILL. MIX ALL INGREDIENTS EXCEPT CHEESE IN TIN FOIL. WRAP FOIL TO CLOSE ALL SEAMS.

PREPARE GRILL. ON TIN FOIL, MIX ALL INGREDIENTS. WRAP FOIL AND SEAL SEAMS.

PREPARE GRILL. GRATE PEEL FROM LEMON AND SQUEEZE 2 TBS. OF JUICE.

REMOVE ALL SCALES FROM FISH AND RINSE. CUT 4 ONE HALF INCH DEEP SLITS ON EACH SIDE OF FISH.

MIX FIRST 4 INGREDIENTS IN BOWL. CUT MEAT FROM BREAST INTO 2 INCH CUBES. MARINADE CUBES WITH SAUCE.

PRESS GARLIC CLOVES IN 13X9 PAN. STIR IN VINEGAR, SUGAR, OLIVE OIL, WORCESTER, MUSTARD AND SALT.

PREPARE GRILL AND USE DRIP PAN (FOLLOW MANUFACTURE'S INSTRUCTIONS).

Sheet1

ST2,C,142

SEASON MEAT WITH TENDERIZER.

PLACE STEAKS IN SAUCE, TURN TO COAT BOTH SIDES.

MAKE 4 PATTIES. GRILL PATTIES UNTIL DESIRED DONENESS. DURING LAST 5 MINUTES, BRUSH BOTH SIDES OF P

ADD CHICKEN PIECES AND COAT WELL. COVER AND REFRIGERATE AT LEAST 4 HOURS, TURNING OFTEN.

ADD BUTTER, LEMON JUICE, SOY SAUCE, GINGER AND PEPPER TO SAUCE PAN. HEAT MIXTURE UNTIL BUTTER M

PLACE FOIL ON GRILL OVER MEDIUM HEAT FOR 35 MINUTES, TURNING FREQUENTLY.

PLACE FOIL PACKET ON GRILL, OVER MEDIUM HEAT FOR 30 MINUTES, TURNING OCCASIONALLY.

MIX LEMON PEEL, LEMON AND CORN SYRUP IN BOWL. REMOVE HALF OF PEEL FROM EACH BANANA LENGTHWIS

MIX SALT AND PEPPER. RUB MIXTURE ON FISH. COVER FISH AND REFRIDGERATE FOR 3 HOURS.

PREPARE GRILL. THREAD TURKEY CUBES OF 6 LONG SKEWERS, ALTERNATING EACH CUBE WITH GREEN ONION

ADD CHICKEN QUARTERS, COVER AND REFRIGERATE AT LEAST 2 HOURS, TURNING OCCASIONALLY.

PLACE RIBS ON GRILL OVER DRIP PAN. COVER GRILL AND COOK 1 1/2 HOURS, TURNING OCCASIONALLY.



Sheet1

ST3,C,142

GRILL STEAK 10-15 MINUTES, TURNING OCCASIONALLY. DURING LAST 5 MINUTES, BRUSH SAUCE ON BOTH SIDES.  
GRILL 5-10 MINUTES, TURNING OCCASIONALLY WHILE BRUSHING WITH SAUCE.

PREPARE GRILL. REMOVE CHICKEN FROM SAUCE AND PLACE ON GRILL OVER MEDIUM HEAT. COOK APPROX. 10 MINUTES.  
PLACE FISH ON FOIL, THEN ON GRILL. COOK FOR 5 MINUTES ON EACH SIDE, BRUSHING OFTEN WITH BUTTER MARINADE.  
REMOVE FOIL FROM HEAT, OPEN AND SPRINKLE WITH CHEESE.

PLACE BANANAS PEEL SIDE DOWN IN 13X9 ALUMINUM PAN AND PLACE IN GRILL.  
PREPARE GRILL. MIX OLIVE OIL AND LEMON JUICE IN BOWL. PLACE FISH IN WIRE BASKET ON GRILL.  
PLACE SKEWERS ON GRILL OVER MEDIUM HEAT. COOK FOR 30 MINUTES, BRUSH OFTEN WITH MARINADE SAUCE.  
PREPARE GRILL. PLACE CHICKEN ON GRILL OVER MEDIUM HEAT FOR ABOUT 10 MINUTES.  
DURING LAST 10-15 MINUTES OF COOKING, BRUSH OFTEN WITH BBQ SAUCE.

ST4,C,142

STAND CHICKEN UPRIGHT, ONE AGAINST ANOTHER. COOK 25 MINUTES LONGER. BRUSH OFTEN WITH SAUCE DU

COOK 10-15 MINUTES OVER MEDIUM HEAT, BRUSH OFTEN WITH LEMON MIXUTRE. SERVE WHEN WARM.  
COOK 25 MINUTES, BRUSHING FISH OFTEN WITH JUICE MIXTURE.

STAND CHICKEN UPRIGHT, ONE AGAINST ANOTHER, AND COOK 25 MINUTES LONGER, BRUSHING OCCASIONALL

