



Thrills at the Grill!
June 2009

For the third consecutive year, foodies assembled outside of the Chef's Stop to learn grilling techniques and we certainly got an afternoon full of delightful dishes and useful information from Freelance Chef T. K. (Tom) Clifford! Chef Tom and owner Mary Hatfield collaborated to come up with the menu for this grilling class. Using new products such as grilling plank wraps and the slider maker and slider grill basket, Chef Tom showed us innovative ways to go beyond just throwing a hot dog on the grill! He reminded everyone that you do not always have to make food the same way everyone else does; there is often no right or wrong, just different.

As you can see in the pictures below, the "students" assisted with preparing the Stuffed Dates, making salsas and grilling the Romaine. Quite a hands-on class!

Of course everyone participated in eating the wonderful creations! Now everyone can feel inspired to fire up the grill in the backyard after this class. Check out the menu and photos below.

Menu

Grilled Asiago Stuffed Dates with Bacon
Grilled Romaine and Cheese with Mint Vinaigrette
Emerald Isle Onion Dill Horseradish Tilapia in Cedar Wrap
Sliders with Boursin and Grilled Leeks
Blackberry Walnut Pork Tenderloin with Grilled Fresh Peach Salsa
Wild Boar Brats with Alabama White Sauce
Grilled Marinated Portabellas
Grilled New Potatoes and Zucchini with Parmesan and Herbs
Almond Café Royale with Almond Whipped Cream
Blueberry Muffin Iced Tea







