



Thrills at the Grill Again!

Once again cooking enthusiasts gathered outside of the Chef's Stop in Festus to learn grilling tricks and tips and we certainly got an afternoon full of delicious dishes and helpful information from Freelance Chef T. K. (Tom) Clifford! Chef Tom impressed participants with his knowledge about flavor pairings and his willingness to experiment to create new and exciting meal ideas which he garnered from his years in the kitchens of some of the top restaurants in the St. Louis area. 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.

By the way, when we said participants earlier, we meant it! The “students” assisted with splitting the vanilla bean to scrape out the gooey lushness hiding inside, pounding out chicken breasts scaloppini style, rolling out the flat bread, making sauces and rubbing down the meat.

Of course everyone participated in eating the wonderful creations! Folks of all skill levels should feel good about firing up the grill in the backyard after this class. Check out the menu and photos below.

Menu

Grilled Herbed Flat Bread

Wild Boar Brats
with Alabama White Sauce

Grilled Rack of Ribs
with Chef T. K. Clifford's Memphis Rib Rub
and Special Sauce

Plank Grilled Caribbean Jerk Chicken

Chef T. K. Clifford's California Citrus Mustard Salmon

Assorted Grilled Vegetables

Rum Buttered Glazed Pineapple
with Vanilla Scented Mascarpone

Raspberry Iced Tea



