



Grilling recipes, sauce
and marinade recipes

BEEF MARINADE (for approx. 1 kg of meat)

4 Tbsp. peanut oil
1 Tbsp. hot mustard
½ tsp. paprika
Pinch of curry and sage
2 Tbsp. Worcestershire sauce
1 glove finely minced garlic
1 tsp. finely ground dried red cap boletus (*Leccinum aurantiacum*)
Fresh pepper to taste

Combine and mix thoroughly.

LAMB MARINADE (for approx. 1 kg of meat)

4 Tbsp. peanut oil
1 Tbsp. hot mustard
1 Tbsp. lemon juice
½ tsp. oregano
½ tsp. thyme
½ tsp. rosemary
Half a pinch of cayenne pepper
2 Tbsp. Worcestershire sauce
2 gloves of garlic

Combine and mix thoroughly.

VEAL MARINADE (for approx. 1 kg of meat)

4 Tbsp. peanut oil
1 Tbsp. hot mustard
½ tsp. rosemary
½ tsp. marjoram
Pinch of paprika
½ lemon – grated zest and pressed juice
½ orange – grated zest
1 Tbsp. white wine
Ground pepper

Combine and mix thoroughly.



CREOLE BARBECUE SAUCE

(approx. 6-7 dl of very hot sauce)

1 Tbsp. corn (or sunflower) oil
1 average-sized onion (finely chopped)
10 grains pepper (grand)
1 celery – finely cut
3 gloves of garlic
2 tomatoes (cut into cubes)
1 cup beef bouillon
½ cup white vinegar
½ cup pecan nuts (finely chopped)
3 Tbsp. mustard
3 Tbsp. cane sugar
2 Tbsp. chilli sauce
½ tsp. Tabasco sauce
½ tsp. ground black pepper
½ tsp. ground white pepper
½ tsp. cayenne pepper

DIRECTIONS:

Heat oil in a saucepan. Add onion, ground pepper, celery and garlic, sauté for about 5 minutes. Add the remaining ingredients, reduce the temperature and cook for approximately 30 minutes (until the mixture thickens). Watch carefully to avoid burning. Process the mixture in a blender. If the sauce is too thick, add water. Pour the sauce into a jar and store at low temperature. It keeps refrigerated up to one week. Pour the sauce over the meat approximately 30 minutes before it is ready.



WHISKEY BARBECUE SAUCE (approx. 6 – 7 dl of sauce)

¼ cup butter
¼ cup corn (or sunflower) oil
2 onions
¾ cup Whiskey
⅔ cup ketchup
½ cup apple vinegar
½ cup maple syrup
⅓ cup dark molasses
2 Tbsp. Worcestershire sauce
½ tsp. black pepper
½ tsp. salt

DIRECTIONS:

Heat butter and oil in a saucepan. Sauté onion and reduce the heat. Add the remaining ingredients and stir together. Simmer slowly for approximately 40 minutes. The sauce is to be served warm. It keeps refrigerated for about three weeks. This sour-sweet sauce is excellent to pour over ribs, ham, veal or pork about 1 hour before the meat is ready.



“CINDERELLA’S” SAUCE (approx. 5 – 6 dl)

1 ½ cup ketchup
1 cup beer
¾ cup apple vinegar
3 Tbsp. cane sugar
2 Tbsp. Worcestershire sauce
2 gloves of garlic (minced)
2 tsp. cumin
1 ½ tsp. salt
1 tsp. Tabasco sauce

DIRECTIONS:

Mix thoroughly all ingredients and bring to a boil in a saucepan. Reduce the heat. Cook while stirring occasionally. Serve the sauce warm. Best for ribs and chicken.

PEPPER SAUCE WITH BASIL (approx. 5 dl)

3 large red peppers
3 large yellow peppers
2 shallots
50 g butter
½ dl Noilly Prat (dry vermouth)
2 dl chicken stock (bouillon)
1 dl cream
Salt, black pepper
Pinch cayenne pepper
12 – 16 basil leaves

DIRECTIONS:

Clean bell peppers, seed them and cut into slices. Cut shallots and sauté on butter. Add bell peppers and cook briefly. Add Noilly Prat and chicken stock, cover and cook until soft. Remove and set aside one third of the peppers. Process the remaining vegetables and the sauce in a blender. Put the mixture back to the saucepan, add cream and put to a boil. Add salt, pepper and a pinch of cayenne pepper. Just before serving, add the bell pepper slices kept aside and finely chopped fresh basil and stir together. The sauce is best with veal, lamb, chicken or fish.



CAESAR SALAD WITH SESAME PARMESAN DRESSING (4 to 6 servings)

4 chicken breasts (large pieces)
2 dl beer
3 heads romaine lettuce
¼ cup slightly toasted sesame seeds
½ cup extra virgin olive oil
⅛ cup balsamic vinegar
2 Tbsp. Dijon mustard
1 ½ cup shaved Parmesan cheese
Salt, pepper

DIRECTIONS:

Cover chicken breasts with Dijon mustard, add salt and pepper and roast at low temperature for 1½ hours. Pour the beer over the meat occasionally. Wash lettuce and cut it into strips (approx. 1 cm large). Toast sesame seeds in a saucepan until golden in colour. Mix shaved parmesan, balsamic vinegar, olive oil, salt and pepper with the lettuce. Cut the chicken breasts into thin strips and put them into the salad, add the sesame seeds. Serve immediately. The crispy chicken strips should still be warm when served. The subtle smoky flavour combined with beer gives the meat a “wild west” taste. By combining chicken, toasted sesame seeds and parmesan you create a delicious Caesar salad.

TIP:

Instead of romaine lettuce, you may use other types of lettuce or other vegetables, such as spinach.

CHICKEN BREASTS STUFFED WITH MASCARPONE, TOMATOES AND BASIL (4 servings)

4 chicken breasts (large pieces)
150 g mozzarella (Buffalo mozzarella is delicious)
1 tomato, peeled and cut into small pieces
1 bunch of finely cut basil
8 slices of Parma ham
Salt, fresh pepper

DIRECTIONS:

Make a slit down one side of each chicken breast to form a pouch and pound. Cut mozzarella into pieces, add tomato and basil, salt and pepper. Stuff each chicken breast with the prepared mixture, close, season and wrap with Parma ham. Cook in oven at 120 °C to 160 °C.



LAMB SADDLE WITH FRESH GARLIC AND ROSEMARY (3 to 4 servings)

1 lamb saddle on the bone weighing about 0.9 – 1.2 kg
10 garlic
2 dl red wine

MARINADE:

1 dl oil
2 garlic
½ Tbsp. hot mustard
1 bunch rosemary
Tabasco sauce
Pepper

Combine thoroughly.

DIRECTIONS:

Spread marinade over meat and put aside to sit for approximately 6 hours. Add a little salt before cooking it (barbecuing). Add remaining marinade and garlic cut in halves. Bake in a fireproof dish at 120°C to 160 °C for approximately 1½ hours in the central part of the Smoker, moisture with sauce that dropped into the dish from the meat. Gratinated potatoes are an excellent side dish. You can prepare them in the Smoker using the right-hand side of the grilling chamber.

ROAST BEEF IN SALT CRUST (6 to 8 servings)

1.5 kg roast beef (approx.)
Coarsely ground black pepper
1.5 kg sea salt
2 egg whites
1 bunch thyme

DIRECTIONS:

Coat roast beef in ground pepper. Mix together salt, egg whites and thyme leaves in a bowl. Put a 1 cm thick layer of the mixture into a fireproof dish; the dish should be slightly bigger than the piece of meat. Place roast beef into the dish and cover with another 1 cm thick layer of salt and put in the Smoker. Cook at low temperature (120-160 °C) for about 2 to 3 hours according to the thickness of meat. Remove the salt crust using a (wooden) mallet and cut the meat into thin slices.



VEAL WITH PORT WINE SAUCE AND DRIED TOMATOES (5 to 6 servings)

100 g dried tomatoes in olive oil (drained)
2 garlic
2 shallot
800 g veal (thick flank)
Salt, pepper
2 Tbsp. baking fat
150 ml Port wine
200 ml veal broth (stock)
300 ml cream
Lemon (few drops)
1 bunch chive

DIRECTIONS:

Drain tomatoes on a paper towel and cut into slices. Peel and finely chop garlic and shallots. Season meat with salt and pepper. Over high heat, sear meat on all sides on baking fat for about 8 minutes to seal in juices. Place meat into the Smoker and cook for 2 ½ hours at 90 °C. Briefly stew tomatoes, shallots and garlic in a saucepan. Add Port wine and cook until half done. Add veal broth and put to a boil and cook until reduced to approx. 150 ml. Add cream and put few drops of lemon to taste, cook until creamy. Just before serving the meat, put the sauce to a boil once more and add chives. Cut the meat to thin slices and pour the sauce over it.



SMOKED TURKEY (10 to 14 servings)

1 turkey à 4 kg
½ cup honey
1 tsp. celery powder
1 tsp. garlic powder
2 dl orange juice
Salt, pepper

DIRECTIONS:

Season turkey with salt and pepper. Combine honey, orange juice and celery and garlic powder and mix thoroughly to prepare the marinade. Spread part of the marinade over the meat. Place the turkey in a fireproof dish and cook slowly in the left-hand side of the Smoker. Moisture regularly with the remaining sauce. Smoke at 95 °C for approximately 8 to 10 hours.

TIP:

You may use pineapple juice instead of orange juice. You can barbecue the turkey which reduces the time of preparation to approximately 6 to 7 hours.

SALMON BARBECUE (4 to 5 servings)

1 half unskinned salmon (approx. 800 g)
1 bunch dill
1 lemon
Worcestershire sauce
Salt, pepper

DIRECTIONS:

Season salmon with pepper, salt, juice from ½ lemon and Worcestershire sauce. Place salmon in a fireproof dish or directly on the rack in the central part of the Smoker. Cook at 100 to 120 °C for about 1½ hours. Mix the remaining lemon juice with finely chopped dill. Spread the prepared sauce over the salmon 5 minutes before removing it from the Smoker.

TIP:

If the temperature is kept low, the longer the salmon is left in the Smoker the juicier it will be.



VEGETABLE PUDDING (4 to 6 servings)

100 g carrot
100 g asparagus
100 g broccoli
2 dl milk
3 egg whites
Salt, pepper, nutmeg

DIRECTIONS:

Cut vegetable into small pieces, stew on butter and season. Mix egg whites with milk, salt, pepper and nutmeg. Place the prepared vegetables into a fireproof dish and add the prepared mixture. Cook in the Smoker at low temperature (90 to 120 °C).

CARPACCIO Z HOVĚZÍHO MASA (4 to 6 servings)

700 g beef tenderloin
1 dl olive oil
150 g Parmesan cheese
½ lemon juice
1 bunch chervil
Fresh pepper

DIRECTIONS:

Cook meat at 120 °C for 1 hour (internal temperature of 58°C). Cut meat into very thin slices, sprinkle with lemon juice, add olive oil and pepper. Serve with freshly grated parmesan (don't add salt).

ROASTED VEAL (4 to 6 servings)

1 kg veal
1 dl olive oil
50 g mustard
1 bunch rosemary
1 bunch thyme

DIRECTIONS:

Prepare a marinade by mixing olive oil, mustard, pepper and freshly chopped herbs. Put meat into the marinade. Roast meat at 125 °C for 2 to 2½ hours (internal temperature of 70 °C).