

VIKING



GUIDE AND RECIPES FOR YOUR VIKING C⁴™

Cookbook

Index

Start Up

Now you're cooking!.....	3
Before you fire up your C ⁴	3
Lighting Instructions.....	3-4
Getting Ready to Cook.....	5
When is it done?.....	5

Pork

Smokin' Succulent Baby Back Ribs.....	6
"Pulled Pork".....	7
Cider - Brined Pork Loin with Sweet Potatoes and Grilled Fennel.....	8
Peachy Pork Tenderloin.....	9
Ginger Ale Pork Tenderloin.....	10
Smoked Sausage.....	11

Beef

"B4" - Best Barbecued Beef Brisket.....	12
Smokey Prime Rib Roast with Red Wine Jus and Granny Smith Horseradish Sauce.....	13
Bourbon-Soaked Smoked Tenderloin.....	14
Marinated Rib-Eye Steaks.....	15
Mustard-Rubbed Filets.....	16
Bourbon Beef Kabobs.....	17
Better Burgers.....	18
Grilled Veal Chops with Mushroom-Wine Sauce.....	19

Poultry

C ⁴ Big Bird.....	20
Holy Smokes Chickens.....	21
Royal Chicken (a.k.a. Checken on a Throne).....	22
Spicy-Sweet-Stinky Wings.....	23
Brined Boneless Chicken Breasts.....	24
Tomato-Basil Chicken.....	25
Lemon-Dijon Chicken.....	26
Chicken Tikka Pitas.....	27

Fish and Seafood

Citrus-Herb Smoked Salmon.....	28
Pepper-Crusted Maple-Brined Smoked Salmon.....	29
Smoked Delta Catfish.....	30
Brown Sugar Dijon Salmon.....	31
Tuna Steaks with Olive Sauce.....	32
Bacon-Wrapped Shrimp.....	33

Extras

Stuffed 'Shrooms.....	34
Smoked Tomatoes.....	35

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Now you're cooking!



Congratulations on the purchase of your Viking C⁴ Outdoor Cooker. The C⁴ is an awesome outdoor cooker that allows you to sear steaks to perfection, smoke up real barbecue and even roast a whole turkey. The meals you can prepare on your C⁴ are practically endless, and this guide is designed to help you begin to enjoy using your state-of-the-art cooker.

This guide includes a bevy of recipes, offering a broad selection of foods that you can prepare on your C⁴. These recipes take the guesswork out of using your C⁴, and down the road we're certain you'll be adding recipes of your own to your C⁴ outdoor cooking repertoire.

Before you fire up your C⁴

The Right Coal

The C⁴ performs best when natural lump hardwood charcoal is used. This type of charcoal cooks "cleaner," leaving less ash at the end of cooking and giving great grilled flavor to your foods. Leftover pieces of coal can be reused during your next cookout. You can find lump natural hardwood charcoal at some supermarkets, super centers and grill suppliers.

Wood Chunks and Chips

Wood chunks and chips add that smoky flavor to barbecue and other items, so you'll want to keep some on hand. Hickory chunks and chips are available at most supermarkets, and specialty wood chips and chunks (cherry, oak, pecan, maple, mesquite and alder) are available at some supermarkets, super centers and grill suppliers. Soak your chips for 30 minutes to an hour in water, apple juice or beer. Drain the chips or chunks before adding to the fire. They should be added to the C⁴ after the coals are fully burning and before placing your food on the cooking rack.

Starting your fire

Use of petroleum fuel starters, such as lighter fluid, is NEVER recommended as they add an unpleasant flavor to your foods. Light your fire by placing several sheets of crumpled newspaper under your hardwood charcoal briquettes and lighting in several places from the bottom damper. Alternately, you can position an electric fire starter down in the ceramic fire box along with your charcoal, the coals can be lit with natural fire starters (available at grill suppliers), or the charcoal can be lit outside the cooker in a charcoal chimney.

Lighting Instructions

Each time you use your C⁴ you will want to remove any ash from the previous cookout.

- Remove rack from C⁴ and set aside.
- Crumple several pieces of newspaper and place in the bottom of your ceramic fire box and place 2 to 3 handfuls of lump natural hardwood charcoal over the top.
- Open the bottom draft door completely, and light the newspaper in several places.
- When the newspaper is lit, close the dome by pulling the dome handle and slide the metal top completely open.
- Keep C⁴ unit closed until the dome thermometer reaches desired temperature.
- When temperature is reached, sprinkle some of the wood chunks (if using) over the hot coals.
- Return rack to C⁴, add items to be cooked and close the dome.
- When you're done cooking, close both dampers completely to extinguish your flame.

Controlling the temperature

Controlling the temperature inside your C⁴ is as simple as adjusting the top and bottom dampers. The more the dampers are open, the higher the heat will be, the more closed, the lower the temperature. The thermometer located in the dome of your C⁴ will give you the precise readings you need to cook your foods at their optimal temperatures.

Know your flame

The Viking C⁴ cooks from temperatures below 200°F to temperatures in excess of 600°F, making it the perfect all-purpose grill and smoker. Check your dome thermometer every 30 minutes or so during cooking, and adjust dampers as necessary to maintain desired temperature.

Quick temperature guide for your C⁴ dome thermometer

- For seared steaks, burgers, tuna steaks and chops of any kind 400-600°F
- For "low and slow" smoking ribs, pork butt, brisket or chicken 200-250°F
- For roasting beef, pork or lamb roasts and other items 350-400°F

In-Depth temperature guide for your C⁴ dome thermometer

Pork	Temperature
Smoked Ribs or Pork Butt	200-220°F
Smoked Pork Loin or Tenderloin	200-220°F
Roasted Pork Loin or Tenderloin	300-400°F
Smoked Sausage	200-220°F
Seared Pork Chops	600°F or higher

Beef	Temperature
Brisket	200-225°F
Roasts, Prime Rib, Whole Tenderloins	250-400°F
Filet Mignon and other Steaks,	400°F
London Broil, Flank Steak	600°F or more
Hamburgers	600°F or more

Poultry	Temperature
Smoked Chicken Wings, Whole Chicken, Chicken Pieces	200-220°F
Grilled Chicken Pieces or Boneless, Skinless Breast Halves	250-350°F or more
Turkey (whole or breast)	300°F

Other	Temperature
Smoked fish	200-220°F

Getting Ready to Cook

Gather up your gear: Professional chefs practice “mise en place,” a French term referring to having all the ingredients necessary for a dish prepared and ready to combine up to the point of cooking. You don’t have to be a professional chef to prepare great foods from your C⁴, but take their lead and assemble all of the ingredients and grilling gear you’ll need for your recipe before you fire up your C⁴.

Your quick grill gear checklist

- An instant-read or digital roasting thermometer
- Long tongs
- A heavy spatula
- A bowl for sauce and basting brush
- A spray bottle with water or “mop” ingredients
- Heavy oven mitts or potholders
- A clean platter or baking sheet for cooked foods

Extra Grill Gear Here is a quick list of some of the “extras” you may want to use when cooking on your C⁴.

- V-Rack with Drip Pan
- Pizza Stone
- Water Pan
- Vertical Roasters for whole chickens or a turkey
- Rib Rack
- Electric Fire Starter
- Cast Iron Skillet

When is it done?

Cooking to temperature is the easiest way to achieve great results from your C⁴. We highly recommend the purchase of a digital roasting thermometer, available at cooking stores and grill suppliers. This type of thermometer allows you to monitor the internal temperature of your foods during the entire cooking process. You simply insert a probe (which is attached by a long wire to a digital display) into the thickest part of the item you’re cooking. Some models come with two display units, one that is attached to the probe and another mobile unit that you can carry with you. There are two alternatives to the digital roasting thermometer, which include an instant-read meat thermometer and a standard oven-proof meat thermometer. Both require that you open the dome of the cooker to determine the temperature of the meat, releasing heat from the unit.

All meats continue to cook once they are removed from the grill, and the following chart represents the temperature your items should reach when they are ready to be taken off the heat. The temperature of your meats will continue to increase 5 to 10°F after removal from the C⁴.

You’re ready to remove your items from the grill when they reach

Whole Chicken	160 to 170°F when inserted at thickest part of the thigh
Boneless, skinless chicken breast halves	165°F
Whole turkey or turkey breast	170°F
Pork loin or tenderloin	145 to 150°F
Smoked Pork butt, shoulder or ribs	180°F
Smoked Sausage	165°F
Bone-in or butterflied leg of lamb	125 to 130°F for rare to medium-rare
Steaks or beef roasts	130°F for very rare 140°F for rare 145°F for medium rare 160°F for medium 165°F for medium-well 175°F for well-done

Smokin' Succulent Baby Back Ribs

Soaking meats in a solution of water or other liquids, salt and sugar leads to incredibly moist cooked meats and poultry. The process, called BRINING requires advanced preparation, but is usually worth the wait.

Brining these ribs overnight makes them extra moist, but the step can be eliminated if time is short.

Extra Gear A Rib Rack helps keep ribs separate and allows you to fit more ribs on your C⁴ cooking rack.

Day 1

4 racks baby back ribs, approximately 4 to 6 pounds
4 quarts water
1 cup sea or kosher salt
1 cup brown sugar

Remove the membrane from the back side of each rack of ribs, pulling with a paper-towel in your hand to maintain a good grip. Combine brine ingredients in an 8-quart stainless steel stock pot or divide 1 quart water, 1/4 cup salt and 1/4 cup sugar in each of 4 heavy duty 2-gallon zip-top freezer bags (this makes it easy to store the ribs in the refrigerator overnight). Add all four racks of ribs to the stock pot or add one rack to each freezer bag. Push ribs down into brine, cover the pot or seal the bags and refrigerate overnight.

Day 2

1/4 cup freshly ground black pepper
1/4 cup salt
1/4 cup ground paprika
1/4 cup brown sugar
1 handful apple wood or hickory chunks
Water
Apple juice in a spray bottle
Your favorite barbecue sauce, optional

Remove the ribs from the brine and pat dry with paper towels. Discard brine. Combine the black pepper, salt, paprika and brown sugar in a bowl. Sprinkle 1/4 of the rub over each rack, coating the front and the back side of each rack well. Massage the rub in with your hands. Place ribs on a large baking sheet and set aside while you light your C⁴.

Place the wood chunks in a bowl, cover with water and set aside to soak.

Preheat C⁴ to 200-220°F

Drain the wood chunks and sprinkle a few over the hot coals. Return the rack to the C⁴. Add ribs to the smoker, overlapping slightly. Close dome, top damper almost completely closed and the bottom damper halfway closed. Smoke ribs for 3 to 4 hours, adding additional wood chunks after each hour and spritzing hourly with some of the apple juice. Brush with barbecue sauce, if desired, during the last 15 minutes of cooking.

Makes 4 slabs of baby back ribs, serving 4 to 8 adults



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“Pulled” Pork

This traditional Southern-style pork takes a little advanced preparation, but cooks up practically unattended.

Extra Gear A V-Rack with Drip Pan can be used to help cook your pork over indirect heat and also to catch drippings, preventing flare-ups.

For the Rub

4 tablespoons paprika
4 tablespoons salt
3 tablespoons ground black pepper
4 tablespoons granulated sugar
4 tablespoons brown sugar
2 tablespoons ground dry mustard
1 tablespoon ground cayenne pepper
1 tablespoon granulated garlic or garlic powder

Other

1 6 to 8 pound pork Boston butt roast
1 handful apple wood or hickory chunks
Water

Combine rub ingredients in a bowl and massage half of the rub into the meat. Cover the bowl with plastic wrap or store the remaining rub in a zip-top plastic bag. Place the pork in a 2-gallon zip-top freezer bag and refrigerate overnight.

In the morning, massage the pork with the remaining rub and set aside at room temperature while lighting your C⁴. Place the wood chunks in a bowl, cover with water and set aside to soak.

Preheat C⁴ to 200-220°F

Drain the wood chunks and sprinkle a few over the hot coals. Return rack to C⁴ and add pork. Close dome, adjust top damper almost completely closed and bottom damper halfway closed. Smoke, keeping C⁴ temperature between 200-250 degrees F, for 1 1/2 hours per pound – approximately 12 hours for a 7-pound Boston butt. Add a few additional wood chunks every hour. Pork is done when internal temperature registers 180-200°F on an instant-read or digital meat thermometer.

Remove pork from the smoker and cool at room temperature for 15 minutes, until meat is cool enough to pull with your fingers. Shred or chop the meat and serve with your favorite barbecue sauce.

Makes 8 to 10 servings

Cider - Brined Pork Loin with Sweet Potatoes and Grilled Fennel

Apples and pork are a perennial favorite! The pork pairs beautifully with the sweet potatoes and fennel, grilled alongside the pork on your C⁴. Or, omit the vegetables and serve with your favorite side dishes.

Extra Gear A V-Rack with Drip Pan can be used to help cook your pork over indirect heat and also to catch drippings, preventing flare-ups.

The Brine

- 3 cups apple cider or apple juice
- 2 cups water
- 1/4 cup coarse sea or kosher salt
- 1/2 cup pure maple syrup
- 1 tablespoon coarsely ground black pepper
- 6 fresh sage leaves, sliced into thin slivers, or 1 teaspoon rubbed dried sage

Other ingredients

- 1 4-pound center-cut pork loin, washed and dried with paper towels
- 4 tablespoons olive oil, divided
- 1 tablespoon minced fresh garlic (about 3 large cloves)
- 2 teaspoons coarse sea salt or kosher salt, plus additional for seasoning the fennel
- 2 teaspoons freshly ground black pepper, plus additional for seasoning the fennel
- 1/2 teaspoon ground nutmeg
- 1/2 teaspoon ground cinnamon
- 4 medium-large sweet potatoes or yams, washed, dried and poked in several places with the tip of a pairing knife
- 2 medium fennel bulbs, washed, dried and sliced vertically into 1/4 - inch slices

Combine the brine ingredients in a 2-gallon zip-top freezer bag, squeezing well. Add the pork loin, seal bag tightly and refrigerate overnight.

Preheat C⁴ to 350°F

While your C⁴ is heating, remove the loin from the brine. Discard the brine. Rinse off the loin, pat dry with paper towels and lay on a cutting board or large baking sheet. Drizzle with approximately 2 tablespoons of the olive oil. Massage the garlic into the loin and sprinkle with the salt, pepper, nutmeg and cinnamon. Rub the spices into the meat, so that they adhere to the pork. Place loin on V-Rack over Drip Pan, if desired.

Place rack in C⁴ and add pork and sweet potatoes. Close dome and adjust top damper almost completely closed and open the bottom damper halfway to maintain even cooking temperatures. Grill pork and potatoes for approximately 1 1/2 hours, turning every 20 minutes for even browning. Pork is ready to remove when instant-read or digital thermometer inserted in the center registers 145°F. (Meat will continue cooking for 5 to 10 minutes after removal, reaching 150 to 155°F.) Remove pork and potatoes from grill. Cover with aluminum foil and set aside.

Open top and bottom dampers completely and close C⁴ for 5 minutes. When temperature has risen to 500°F, add the fennel to the C⁴ and brush with olive oil and season with some of the coarse salt and black pepper. Close dome and Grill 5 minutes. Open dome; turn fennel slices, close dome and grill 4 to 5 minutes longer, until slightly soft and caramelized.

Makes 8 servings



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Peachy Pork Tenderloin

No time to marinate or brine? This simple pork tenderloin recipe only needs a quick flavor rub, which you can massage into the pork while you fire up your C⁴.

- 1 teaspoon seasoned salt
- 1 teaspoon dried thyme
- 2 pork tenderloins, 1 1/2 to 2 pounds total, well trimmed
- 1/2 cup peach preserves
- 2 teaspoons Worcestershire sauce
- 1/2 teaspoon ground ginger

Season the pork tenderloins with the seasoned salt and thyme and set aside while you heat your C⁴.

Preheat C⁴ to 350°F

Place rack in C⁴, add pork tenderloins and close dome. Close the top damper almost completely and the bottom damper half way.

While the tenderloins cook, combine the preserves, Worcestershire and ginger in a bowl.

After the tenderloins have grilled for 30 minutes, open the dome, turn tenderloins and brush liberally with the glaze. Close dome and grill for 15 minutes more, or until internal temperature of 145°F is reached. (The remaining glaze may be brought to a boil in a saucepan over medium high heat and served alongside the cooked tenderloins.) Set tenderloins aside for 10 minutes, (they will increase in temperature to 150 to 155°F). Slice and serve with the warmed glaze, if desired.

Makes 4 to 6 servings

Ginger Ale Pork Tenderloin

Ginger ale and soy sauce give this tenderloin a slight Asian flavor.

1 cup ginger ale
1/2 cup soy sauce
1 teaspoon garlic powder
1/2 teaspoon dry mustard
1/2 teaspoon freshly ground black pepper
2 tablespoons brown sugar
3 to 5 dashes Tabasco sauce
2 pork tenderloins, 1 1/2 to 2 pounds total, well trimmed

Combine all ingredients except pork in a zip-top plastic bag. Squeeze to combine. Add the pork tenderloins and marinate several hours or overnight. Remove tenderloins from marinade and set aside while you heat your C⁴.

Preheat C⁴ to 350°F

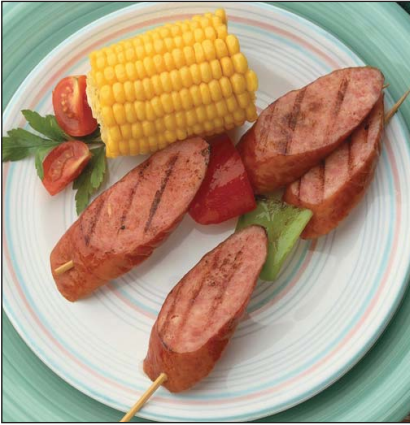
Open dome, place rack in C⁴, add pork tenderloins and close the dome. Close the top damper almost completely and the bottom damper half way.

After 30 minutes, open dome and turn the tenderloins. Close dome and cook 15 minutes more, until internal temperature reaches 145°F. Remove and set aside for 5 to 10 minutes, (tenderloins will increase in internal temperature to 150 to 155°F. Slice diagonally and serve.

Makes 4 to 6 servings



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Smoked Sausage

Even though the recipe calls for a dozen links of sausage, you can smoke up as few sausages as you like. However, smoked sausage hot off your C⁴ makes a great appetizer, cut into 1-inch cubes and skewered with wooden picks. Leftovers are delicious when added to your favorite Jambalaya recipe. Use uncooked sweet or hot Italian or Cajun sausages, bratwursts or your favorite big country sausage links.

1 dozen uncooked sausages, 4 to 6 ounces each
1 handful hickory, oak or pecan chunks
Water

Place sausages on a platter or baking sheet and set aside to bring to room temperature. Place wood chunks in a bowl, cover with water and set aside to soak.

Preheat C⁴ to 200-220°F

Drain the wood chips and sprinkle a few chunks over the hot coals. Place rack in C⁴. Add the sausages, close the dome and close the top damper almost completely and bottom damper halfway. Smoke for 1 to 2 hours, depending on the size of the sausages, adding additional chunks and turning the sausages every 30 minutes. Sausages are done when skin is tight but links still look juicy.

Makes 12 sausages

“B4” – Best Barbecued Beef Brisket

This tasty brisket gets an overnight flavor rub, and then smokes up in your C⁴ in about 5 hours of low and slow cooking. Your favorite barbecue sauce can be brushed sparingly over the brisket during the last 15 minutes of cooking.

For the rub

1/2 cup paprika
1/4 cup sea or kosher salt
1/4 cup granulated sugar
1/4 cup ground cumin
1/4 cup chili powder
1/4 cup coarsely ground black pepper
2 tablespoons granulated garlic or garlic powder
2 teaspoons cayenne

Other ingredients

1 4 to 5 pound trimmed brisket section
1 handful hickory, oak or pecan chunks
Water
Barbecue sauce, optional

Combine the rub ingredients in a bowl. Massage half of the rub into the brisket, place in a 2-gallon zip-top plastic freezer bag and refrigerate overnight. Cover bowl with plastic wrap or store remaining rub in a zip-top plastic bag.

Remove the brisket from the refrigerator and rub with remaining spice mixture. Set aside at room temperature while you light your C⁴. Place the wood chunks in a bowl, cover with water and set aside.

Preheat C⁴ to 200-220°F

Drain the wood chunks and sprinkle a few chunks over the hot coals. Place rack in C⁴. Place brisket, fat-side down, on the rack, close dome, and then close top damper completely and bottom damper halfway. Smoke for 3 hours, adding additional wood chunks every hour. After 3 hours, remove brisket and place on a large sheet of heavy-duty aluminum foil. Return to the C⁴ and cook an additional 1 1/2 to 2 hours, or until internal temperature registers 170 to 180°F on an instant-read or digital meat thermometer, adding additional wood chunks every hour. Remove brisket from foil, return to rack and brush with barbecue sauce, if desired. Close the dome and open top and bottom dampers completely, allowing the C⁴ to come to 375°F. Cook the meat until an internal temperature of 200 to 205°F is reached, approximately 15 minutes. Remove from C⁴ and allow to rest at room temperature for 15 minutes before slicing thinly against the grain.

Makes 6 to 8 servings



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Smokey Prime Rib Roast with Red Wine Jus and Granny Smith Horseradish Sauce

This recipe uses two cooking methods to achieve one fantastic rib roast. A quick searing in a cast iron pan assures a nice crust, and smoking over low heat in the C⁴ imparts terrific flavor. The cast iron skillet collects the juices, which become part of the tasty Jus, and the sliced roast gets additional flavor from a dollop of delicious Granny Smith Horseradish Sauce.

For the Roast (makes 4 to 6 servings)

1 3-rib standing prime rib roast, 5 to 6 pounds
1/4 cup peeled garlic cloves, quartered
1/4 cup olive oil
1/4 cup coarse sea or kosher salt
1/4 cup coarsely ground black pepper
1 tablespoon chopped fresh rosemary
1 tablespoon chopped fresh thyme
1 handful apple, oak or pecan wood chunks
Water

Use a sharp paring knife to make small slits all over the meaty side of the roast. Insert a sliver of garlic in the slits, until all garlic is used. Rub the roast with the olive oil, and then sprinkle with the salt, pepper, rosemary and thyme. Rest meat at room temperature and place the wood chunks in a bowl, cover with water and soak.

Preheat C⁴ to 250 to 275°F

While the C⁴ heats up, heat a large cast iron skillet over medium-high heat until very hot, about 5 minutes. Add the roast and sear on all sides. Open the C⁴ dome and sprinkle some of the wood chunks over the hot coals. Place rack in C⁴. Place the skillet with the roast in the C⁴. Close the dome. Close top damper almost completely and bottom damper halfway. Cook for 1 1/2 to 2 hours. Check the internal temperature of the roast with an instant-read or digital meat thermometer. Once the meat reaches 90°F, check every 20 minutes until internal temperature reaches 125°F. Add additional wood chunks halfway through cooking time. Remove skillet and roast from C⁴, using heavy potholders and being very careful to avoid being burned. Place roast on a cutting board and allow to rest while you prepare the Jus. When ready to carve, use a sharp knife to remove the ribs, and then slice as thin or thick as you like.

For the Jus (makes 1 1/2 cups of Jus)

Drippings from cooking the roast
1 cup red wine
1 teaspoon chopped fresh rosemary
1 teaspoon chopped fresh thyme
Sea or kosher salt and freshly ground black pepper, to taste

Carefully drain the drippings from the cast iron skillet into a measuring cup. Spoon off and discard the fat, leaving the beefy broth in the cup. Pour the broth into a saucepan, add the red wine and bring to a boil. Simmer until reduced slightly. Add the rosemary and thyme and season to taste with the salt and pepper. Serve with the Smoked Prime Rib.

For the Granny Smith Horseradish Sauce (makes 1 1/2 cups sauce)

1 cup sour cream
1/2 cup regular or reduced-fat mayonnaise
1 granny smith apple, peeled and grated
1 to 2 tablespoons prepared horseradish, to taste
Sea or kosher salt and freshly ground black pepper, to taste

Combine all ingredients in a bowl. Stir well and season to taste with the salt and pepper.

Bourbon-Soaked Smoked Tenderloin

This juicy tenderloin cooks on moderately high heat, giving it a nice short cooking time! It's delicious served with your favorite sides or on small dinner rolls as cocktail sandwiches.

1 4 to 5-pound beef tenderloin, well trimmed, washed and dried with paper towels
Granulated garlic or garlic powder
Coarsely ground black pepper
1 1/2 cups soy sauce
1 cup bourbon
1 handful hickory or pecan wood chunks
Water

Sprinkle the tenderloin generously with the granulated garlic and black pepper. Combine the soy sauce and bourbon in a 2-gallon zip-top freezer bag and squeeze to combine. Add the seasoned tenderloin, seal bag tightly and refrigerate overnight.

Place wood chunks in a bowl and cover with water. Remove tenderloin from refrigerator. Drain and discard marinade. Dry tenderloin and set aside at room temperature while you light your C⁴.

Preheat C⁴ to 450°F

Sprinkle all of the wood chunks over the hot coals. Place rack in C⁴. Place tenderloin on rack, close dome and adjust both dampers to three-quarters open. Cook for 35 to 50 minutes, turning twice to cook all sides evenly, until an instant-read or digital meat thermometer registers 125°F for rare to medium-rare. Rest tenderloin at room temperature for 15 to 20, during which time it will increase in temperature between 130 to 135°F. Slice and serve.

Makes 8 servings



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Marinated Rib-Eye Steaks

These succulent steaks can be grilled as is, or wood chunks or chips can be added for smoky flavor just before replacing the cooking rack and throwing on the steaks. Cooking time will be longer for steaks over 3/4-inch thick and shorter for thinner steaks.

- 2 tablespoons Dijon mustard
- 1 teaspoon crushed garlic
- 2 tablespoons white balsamic or white wine vinegar
- 2 tablespoons olive oil
- 1 teaspoon sea or kosher salt
- Freshly ground black pepper, to taste
- 2 8-ounce rib-eye steaks or 1 London broil or flank steak

Place mustard, garlic, vinegar, olive oil, salt and pepper in a gallon-sized zip-top plastic bag. Squeeze well to combine. Add the steaks and marinate, refrigerated, for 1 hour, or at room temperature for 20 minutes. (If using London broil or flank steak, place the meat in the bag and marinate, refrigerated, for several hours or overnight.)

Preheat C⁴ to 600°F

Open the dome, return rack to the C⁴ and add the steaks. Keep both top and bottom damper fully open. Sear steaks 2 minutes per side. Close C⁴ dome, close top and bottom dampers fully and grill an additional 3 minutes for medium-rare, internal temperature should be 125-130°F, longer for more well-done steaks.

Makes 2 rib eyes, or 4 servings of London broil or flank steak

Mustard-Rubbed Filets

Don't let the mustard in the rub fool you – the mustard becomes a mystery flavor when you grill these filets in your C⁴. Garlic mashed potatoes and steamed asparagus are the perfect accompaniments.

1 handful mesquite or hickory wood chunks

Water

2 10-ounce beef filet mignon steaks, about 1 1/2 inches thick, at room temperature

2 tablespoons ground dry mustard

2 teaspoons coarsely ground black pepper

1 teaspoon seasoned salt

Hot sauce (Tabasco, Texas Pete, Durkee's, Crystal, or other medium hot red pepper sauce)

Place the wood chunks in a bowl and cover with water and set aside to soak.

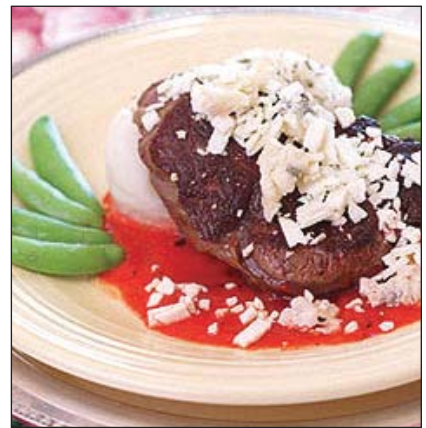
Place the steaks on a dinner plate. Combine the ground mustard, pepper and seasoned salt in a small bowl. Massage the seasonings into the steaks. Set aside at room temperature for 15 to 20 minutes, while you light your C⁴.

Preheat C⁴ to 600°F

Open the dome, add the mesquite chunks and return rack to the C⁴. Close dome until temperature returns to 600°F.

Sprinkle both sides of each steak with hot sauce. Open the dome, add the steaks and close dome quickly. Keep both top and bottom dampers fully open. Grill for 3 minutes, open dome, turn steaks and close dome quickly. Grill 3 minutes more. Open dome again, quickly turn the steaks, close dome and grill 3 to 4 minutes more. Open dome and check steak temperature using an instant-read or digital meat thermometer. Steaks should be removed from the C⁴ when internal temperature reaches 125 to 130°F for rare to medium-rare steaks. For more well-done steaks, flip steaks again, close dome and cook another 3 to 4 minutes.

Makes 2 servings



Notes:

Beef



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Bourbon Beef Kabobs

- 1 1/2 pounds top sirloin, cut into 1-inch pieces (or 1 1/2 pounds kabob beef)
- 1/4 cup soy sauce
- 1/4 cup Bourbon or pineapple juice
- 1/4 cup Dijon mustard
- Juice from 1/2 lemon
- 1/2 teaspoon ground black pepper
- 18 button mushrooms, cleaned
- 18 fresh pineapple chunks
- 1/2 large red onion, cut into 1-inch chunks
- 1 red bell pepper, seeded and cut into 1-inch chunks
- 1 green bell pepper, seeded and cut into 1-inch chunks

Combine soy sauce, Bourbon, mustard, lemon juice and ground black pepper in a gallon-sized zip-top plastic bag. Squeeze to combine. Add beef and squeeze bag, coating well. Refrigerate 8 hours or overnight.

Preheat C⁴ to 600°F

Remove beef from marinade, discarding marinade. Thread beef on metal skewers, alternating with mushrooms, pineapple chunks, onions and bell pepper cubes. Return rack to the C⁴ and add the kabobs. Keep both top and bottom dampers fully open. Sear kebobs 2 minutes per side. Close dome, close top and bottom dampers fully and grill an additional 3 minutes for medium-rare, until internal temperature reaches 125-130°F, longer for more well-done beef. Remove meat and vegetables from skewers and serve.

Makes 6 servings

Better Burgers

2 pounds ground chuck or round
1/3 cup Dale's marinade, teriyaki or Worcestershire sauce
6 slices cheddar or jalapeno-Jack cheese
6 split French hamburger rolls

Divide the ground beef into 6, 1/2-inch thick burgers. Brush with the marinade and set aside while you light your C⁴.

Preheat C⁴ to 600°F

Open the dome, place the burgers on the rack and close dome, keeping the top and bottom dampers wide open. Cook for 5 minutes. Open dome and turn burgers. Close dome, close top and bottom dampers and grill approximately 10 minutes, or until internal temperature in center of thickest part of a burger reaches 140°F. Remove to a serving platter, top each burger with a slice of cheese and set aside while cheese melts, about 2 minutes. Serve each hamburger on a bun.

Makes 6 hamburgers



Notes:



Notes:

Grilled Veal Chops with Mushroom-Wine Sauce

4 bone-in loin veal chops, approximately 1-inch thick
Salt and freshly ground black pepper
4 tablespoons butter, divided
1 pound sliced fresh mushrooms
1 teaspoon minced fresh garlic, about 1 large clove
1/2 teaspoon fresh or dried thyme leaves
1 cup dry red wine
1 1.25-ounce package Hunter or brown sauce mix

Season veal chops with salt and pepper and set aside

Preheat C⁴ to 700°F

While C⁴ heats up, make the sauce. Heat 2 tablespoons of the butter in a large skillet over medium-high heat. Add the mushrooms and sauté until golden, about 7 minutes. Add the garlic and thyme and sauté 1 minute more. Stir the remaining 2 tablespoons of butter into the mushrooms until melted. Whisk the red wine and Hunter sauce mix together in a small bowl. Add to the mushroom mixture, stirring and simmering until sauce begins to thicken, about 3 minutes. Keep sauce warm, covered, over low heat until chops are ready.

When C⁴ is fully heated, open the dome, return rack to C⁴ and place the chops on the rack. Close dome, keeping the top and bottom dampers wide open. When the dome thermometer returns to 700°F, cook chops for 2 minutes, open dome and turn chops over. Close dome. When temperature returns to 700°F, close the top and bottom dampers and cook 5 minutes more, or until desired doneness is reached.

Place the chops on dinner plates and spoon some of the mushroom wine sauce over the chops and around the plate.

Makes 4 servings

C⁴ Big Bird

Roasting a turkey for a holiday on your C⁴ is a great way to free up oven space! The resulting bird is so good you'll want to serve turkey for more occasions than just "turkey" day.

Extra gear A large V-Rack with Drip Pan can be used to help cook your turkey over indirect heat and also to catch juices and hold aromatic vegetables for gravy making.

1 14 to 16-pound whole fresh or frozen self-basting turkey, defrosted completely if frozen
1 onion, coarsely chopped
1 large carrot, coarsely chopped
1 rib celery, coarsely chopped
1 teaspoon dried thyme
Butter
Sea or kosher salt and freshly ground black pepper

Preheat C⁴ to 400°F

While C⁴ heats, line the V-rack (if using) with foil and poke holes in the foil. Combine chopped vegetables and thyme in a bowl. Remove giblets from inside turkey if provided. Rub turkey with butter and sprinkle with the sea salt and freshly ground black pepper. Place breast-side down on the V-rack and place the V-rack in a drip pan or roasting pan. Rub back of turkey with butter and sprinkle with the salt and pepper. Place half of the chopped vegetable mixture into the cavity of the turkey and scatter the remaining vegetables around the bottom of the drip pan or roaster.

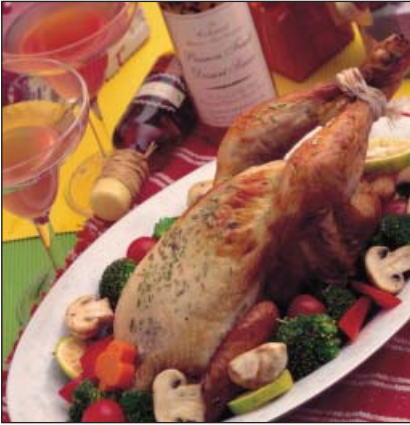
When C⁴ is up to temperature, open the dome, return the rack to the C⁴ and place the roasting pan with the V-rack and turkey on the rack. Close the dome and close the top and bottom dampers half way. Roast for 1 hour.

Remove roaster from C⁴ and place on stable surface. Close dome and close top and bottom dampers to three-quarters closed, decreasing temperature to 300-325°F. Carefully turn turkey breast-side up using oven mitts or clean kitchen towels. Open dome and return to C⁴. Close dome and continue cooking until leg pulls easily away from the body or internal temperature at the thickest part of the breast measures 170°F on an instant-read or digital meat thermometer. Transfer turkey to a cutting board and set aside for 30 to 40 minutes before carving.

Makes 12 to 14 servings



Notes:



Notes:

Holy Smokes Chickens

Massaging these chickens with a flavorful rub, and then letting them rest in the refrigerator overnight makes these chickens extremely flavorful. Smoke until they're practically falling apart, and serve with your favorite barbecue sauce.

- 2 - 2 to 4 pound whole chickens
- 3 tablespoons brown sugar
- 2 tablespoons paprika
- 2 tablespoons salt
- 1 tablespoons ground black pepper
- 1 tablespoons ground dry mustard
- 1 teaspoon ground cayenne
- 1 teaspoon granulated garlic or garlic powder
- 2 lemons, washed and cut in half
- 1 handful hickory, pecan or oak chunks
- Water
- Barbecue sauce, optional

Remove the pouch of giblets from inside the chicken, wash the chicken inside and out and dry with paper towels. Place chickens on a cutting board or baking sheet. Combine the brown sugar, paprika, salt, ground black pepper, mustard, cayenne and garlic powder in a small bowl. Sprinkle half of the mixture over the chickens, massaging in well. Cover the remaining spice mixture with plastic wrap or place in a zip-top plastic bag and set aside. Place the chickens in a 2-gallon zip-top plastic bag, seal and refrigerate overnight.

Preheat C⁴ to 200-220°F

Place the wood chunks in a bowl and cover with water and set aside to soak.

Remove the chickens from the refrigerator, rub with the remaining spice mixture and place two of the lemon halves in the cavity of each chicken. Set aside at room temperature while the C⁴ heats up.

When C⁴ is up to temperature, open dome, sprinkle some of the wood chips over the hot coals, and return the rack to the C⁴. Place the chickens on the rack breast-side down, close the dome, close the top damper completely and close the bottom damper halfway. Smoke for 2 hours, adding additional wood chunks each hour. Open dome and turn the chickens breast-side up. Close dome and continue cooking for 2 to 3 hours more, until chicken is very tender and leg pulls easily away from the body of each chicken, or until an internal temperature measured at the thickest part of the thigh registers 175°F with an instant-read or digital meat thermometer.

Allow chickens to sit at room temperature for 15 to 20 minutes before carving. Serve with barbecue sauce, if desired.

Makes 6 to 8 servings

Royal Chicken (a.k.a. Chicken on a Throne)

This whimsical recipe has become a grill-fanatic classic. You can grill the chicken “on the throne,” with a can of spice-infused beer inside the cavity and the legs pulled forward forming a natural tripod, or you can use one of the many vertical “beer-can chicken” roasters now on the market.

This recipe uses a traditional barbecue rub, but you can vary the recipe by using your favorite chicken seasonings. Cavander’s Greek seasoning, or Adobo or Badia Hispanic seasonings also are delicious in place of the barbecue rub. Wood chips are optional here, adding extra smoky flavor if you choose to use them.

Extra Gear A [Vertical Roaster](#) can be used to stabilize your Royal Chicken during cooking.

1 handful mesquite or hickory chunks, optional
Water, optional
1 whole chicken, about 3 pounds
1 12-ounce can beer (your favorite)
1 tablespoon brown sugar
1 tablespoon sea or kosher salt
1 tablespoon ground black pepper
1 tablespoon paprika
1/2 teaspoon cayenne
1/2 teaspoon granulated garlic or garlic powder

If using wood chunks, place in a bowl, cover with water and set aside.

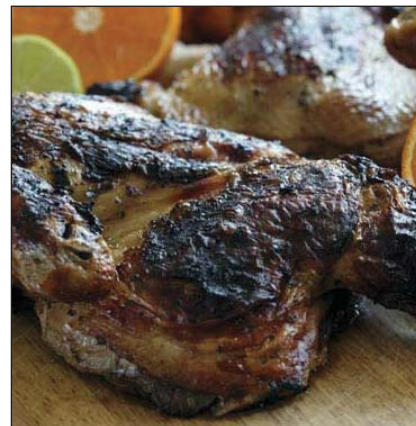
Preheat C⁴ to 200 to 250°F

While C⁴ heats up, make the rub by combining the sugar, salt, pepper, paprika, cayenne and garlic powder in a small bowl.

Remove the pouch of giblets from inside the chicken, wash the chicken inside and out and dry with paper towels. Cut away any excess fat on the chicken. Sprinkle 1 heaping tablespoon of the rub into the cavity of the chicken. Rub in well. Sprinkle 1 heaping tablespoon of the rub on the skin of the chicken, massaging in well. Open the beer and use the pointed end of a church key-style can opener to make several more holes in the top of the can. Spoon the remaining rub into the beer. Insert the open beer can into the cavity of the chicken, keeping chicken upright. Tuck the wings around the back of the chicken.

Open C⁴ dome, sprinkle some of the wood chips, if using, over the hot coals, and return the rack to the C⁴. Place the bird in upright position in the center of the grill, pulling the legs forward to create a tripod. Close the dome, close the top damper completely and close the bottom damper halfway to maintain a temperature between 200 and 250°F. Check internal temperature of the chicken after 1 1/2 hours. Chicken is ready to remove from the C⁴ when the internal temperature measures 175°F with an instant-read or digital meat thermometer. Close dome and continue cooking, checking temperature every 15 minutes, until desired internal temperature is reached.

Makes 4 servings



Notes:



Notes:

Spicy-Sweet-Stinky Wings

Honey adds sweetness and turns down the heat in the basting sauce for these smoky wings that are “stinky” with garlic.

- 1 handful pecan or hickory chunks, optional
- Water, optional
- 20 chicken wings, tips removed and cut in two at the joint, or 40 chicken drumettes
- 2 teaspoons seasoned salt
- 2 teaspoons cayenne
- 2 teaspoons freshly ground black pepper
- 2 teaspoons granulated garlic or garlic powder
- 2 teaspoons paprika
- 1 teaspoon granulated sugar
- 1 cup hot sauce (Texas Pete, Durkee's, Crystal, or other medium hot)
- 2 tablespoons butter
- 1/4 cup brown sugar
- 2 teaspoons minced fresh garlic, 2 to 3 large cloves

Place the wood chunks, if using, in a bowl, cover with water and set aside.

Place the chicken wings in a large bowl or on a baking sheet. Combine the seasoned salt, cayenne, ground black pepper, garlic powder, paprika and sugar. Sprinkle over the chicken wings, coating on both sides. Massage seasonings into wings and let sit at room temperature 15 to 20 minutes.

Preheat C⁴ to 200 to 220°F

When C⁴ is ready, open dome, sprinkle some of the wood chips over the hot coals, and return the rack to the C⁴. Spread the seasoned wings over the rack, close the dome and then close top damper completely and the bottom damper halfway. Smoke 1 hour, turning once.

Combine the hot sauce, butter, brown sugar and minced garlic in a small saucepan over medium heat. Simmer until the butter is melted. Set-aside until ready to use.

Open dome after 1 hour of cooking and turn wings again. Close dome and cook 15 minutes, then open the dome and brush the wings with the sauce, turn the wings and brush the other side with the sauce, close dome and cook 15 minutes more. Open the dome and remove 1 wing from the C⁴ to test for doneness. Pull the wing apart using two forks to determine if the chicken is tender and cooked through. Cook for an additional 15 to 30 minutes if chicken is not fall-apart tender, brushing with the sauce and turning every 15 minutes. When chicken is done, place in a large bowl and toss with any remaining sauce.

Makes 40 chicken wings

Brined Boneless Chicken Breasts

Boneless, skinless chicken breast halves retain their juices best when soaked in a flavorful brining solution. Unlike other cuts, it takes just an hour for them to benefit from the brine, making these chicken breasts a perfect last-minute grilled entrée. The final flavor of the breasts can be personalized with the addition of your favorite spice rub or seasonings and a slathering of your favorite sauce.

These breasts can be smoked up with the suggested addition of wood chunks to your lump natural hardwood charcoal, or you can bypass the wood chunks for breasts without the smoky flavor.

8 boneless, skinless chicken breast halves, washed and dried with paper towels
1 quart water
1/2 cup granulated sugar
1/2 cup sea or kosher salt
1 handful hickory, pecan or oak chunks, optional
Water, optional
3 tablespoons spice rub or other seasonings, optional
Barbecue or other sauce for basting, optional

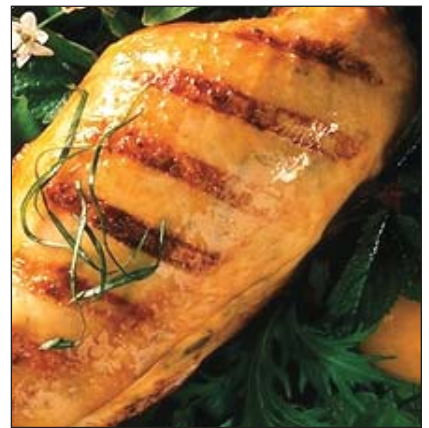
Make the brine by combining the 1 quarter of water, granulated sugar and salt in a 2-gallon zip-top plastic freezer bag. Seal bag and shake until ingredients are well combined. Add the chicken breast halves to the brine, seal bag tightly and refrigerate for 1 hour.

Place the wood chunks in a bowl and cover with water and set aside, if using.

Preheat C⁴ to 350°F

When C⁴ is up to temperature, open dome, sprinkle some of the wood chips over the hot coals, if using, and return the rack to the C⁴. Place the chicken breast halves on the rack, leaving some room between each breast. After 7 minutes, open dome and turn chicken breasts. Cook 7 minutes more, or until internal temperature measures 165°F when checked with an instant-read or digital meat thermometer. Brush the breasts with sauce and turn once during last 15 minutes of cooking.

Makes 8 servings



Notes:



Notes:

Tomato-Basil Chicken

Chicken breasts get an Italian accent with this tomato, wine and herb marinade for a dish that pairs well with cooked angel hair pasta and a big tossed salad.

6 ounces tomato paste
3 tablespoons olive oil
1/4 cup red wine vinegar
1/3 cup red wine
1/2 teaspoon red pepper flakes
1/2 teaspoon salt
1 teaspoon dried basil
1/2 teaspoon ground black pepper
4 skinless, boneless chicken breast halves

Wash the chicken and pat dry with paper towels. Combine all ingredients in a 1-gallon zip-top plastic bag. Squeeze together to combine, add the chicken and seal tightly. Marinate at room temperature for 20 minutes or in the refrigerator overnight.

Preheat C⁴ to 350°F.

Remove chicken from marinade, discarding leftover marinade. Open dome and return the rack to the C⁴. Place the marinated chicken breasts on the rack, close the dome and open the top and bottom dampers halfway to maintain cooking temperature of 350°F.

After 7 minutes, open dome and turn chicken breasts. Cook 10 to 12 minutes more, until internal temperature measures 165°F when checked with an instant-read or digital meat thermometer.

Makes 4 servings

Lemon-Dijon Chicken

Roasted potatoes and steamed or grilled green beans pair beautifully with this flavor chicken.

1/4 cup chopped fresh parsley
3 cloves garlic, peeled and halved
1 large shallot, peeled and quartered
1 teaspoon dried herbs de Provence or Italian seasoning
1/2 teaspoon fresh or dried rosemary
3 tablespoons Dijon mustard
Juice of 1 lemon
6 tablespoons olive oil
Salt and Pepper to taste
4 boneless, skinless chicken breast halves

In a food processor or blender, combine the parsley, garlic, shallots, dried herb blend, rosemary, mustard and lemon juice. Process until the ingredients are finely chopped. Drizzle in the olive oil and pulse until the mixture is fluid. Add salt and pepper to taste.

Wash chicken and pat dry with paper towels. Place chicken in a zip-top plastic bag and spoon marinade over the chicken. Seal the bag, squeeze to coat each piece of chicken well and refrigerate for several hours or overnight.

Preheat C⁴ to 350°F.

Remove chicken from marinade, discarding leftover marinade. Open dome and return the rack to the C⁴. Place the marinated chicken breasts on the rack, close the dome and open the top and bottom dampers halfway to maintain cooking temperature of 350°F.

After 7 minutes, open dome and turn chicken breasts. Cook 10 to 12 minutes more, until internal temperature measures 165°F when checked with an instant-read or digital meat thermometer.

Makes 4 servings



Notes:



Notes:

Chicken Tikka Pitas

This Indian-inspired recipe is a nice alternative to standard grilled chicken sandwiches. The spicy-cool Cucumber Jalapeno Raita is great with these sandwiches, or makes a nice dip for pita chips or crisp veggies!

4 boneless, skinless chicken breast halves
1 cup plain yogurt
1 2-inch piece ginger root, peeled and grated
1 teaspoon minced garlic, about 1 large clove
1/2 teaspoon cayenne pepper
1 tablespoon ground coriander seeds
1/2 teaspoon salt
4 tablespoons fresh lemon juice, the juice of about 2 small lemons
4 whole wheat or regular pitas
Cucumber-Jalapeno Raita (recipe follows), optional

Combine the yogurt, grated ginger, garlic, seasonings and lemon juice in a zip-top plastic bag. Squeeze to combine. Add the chicken, seal tightly and refrigerate overnight.

Preheat C⁴ to 350°F

Remove chicken from marinade, discarding leftover marinade. Open dome and return the rack to the C⁴. Place the marinated chicken breasts on the rack, close the dome and open the top and bottom dampers halfway to maintain cooking temperature of 350°F.

After 7 minutes, open dome and turn chicken breasts. Cook 10 to 12 minutes more, until internal temperature measures 165°F when checked with an instant-read or digital meat thermometer.

Place each chicken breast half on a pita and garnish with the Cucumber-Jalapeno Raita, if desired.

Makes 4 sandwiches

Cucumber-Jalapeno Raita

1 cup plain yogurt
1/2 "hot house" cucumber, diced
3 green onions, chopped
1 jalapeno pepper, seeded and chopped
1/2 teaspoon salt, or to taste

Combine all ingredients in a small bowl. Cover and refrigerate until ready to serve.

Makes 1 1/2 cups of Raita

Citrus-Herb Smoked Salmon

Citrus juices and zest and fresh herbs make this a perfect addition to spring and summer menus. Serve on toast points with cream cheese and chives, or rolled in tortillas spread with herbed cheese.

2 center-cut salmon fillets with skin, about 12 ounces each

Brine

1 1/2 cups hot water
1/4 cup sea or kosher salt
1 quart cold water

Additional ingredients

1 lemon, lime or orange, zested and juiced
1 teaspoon chopped fresh thyme
1 teaspoon other fresh herbs (tarragon, mint, rosemary), chopped
Coarse sea or kosher salt and freshly ground black pepper, to taste
Olive oil
2 handfuls cherry or alder chips or chunks
Apple juice or water, to cover the chips
Additional citrus wedges and coarse salt

Carefully rinse the salmon fillets and gently pat dry with paper towels. Combine the 1 1/2 cups hot water and 1/4 cup salt in a large baking dish, stirring well. When salt is dissolved, stir in the 1 quart of cold water. Place the salmon fillets skin-side down. Add additional water to cover fillets completely. Refrigerate for 20 minutes.

Remove the fillets from the brine and rinse with cold water to remove the salt. Gently pat dry with paper towels. Place two rectangular cooling racks on two rectangular baking sheets and place one fillet on each rack. Place in the refrigerator and air dry for 2 hours, until a tacky glaze (called a pellicle) forms on the fish.

Preheat C⁴ to 200°F

While the C⁴ heats, make a paste of the citrus zest and juice, olive oil to taste, herbs and salt and pepper to taste in a small bowl. Rub evenly into the flesh of the salmon fillets. Place the salmon fillets skin-side down on aluminum foil, cutting the foil to the size of each fillet. When the C⁴ is up to temperature, open the dome and place the salmon, foil-side down, on the rack. Close the dome and close top damper completely and the bottom damper three-quarters closed to maintain temperature of 200-225°F. Smoke for 1 to 1 1/2 hours, until the internal temperature at the thickest part of the fillets measures 140°F with an instant-read or digital meat thermometer.

Squeeze a citrus wedge over each fillet and sprinkle with coarse salt before serving. Or, wrap tightly and refrigerate for up to 3 days.

Makes 12 appetizer servings

Notes:



Notes:

Pepper-Crusted Maple-Brined Smoked Salmon

The sweetness of the maple syrup is balanced by heavy coating of black pepper, making this a delectable treat!

For the Maple-Brined Salmon

3/4 cup maple syrup

1/4 cup soy sauce

2 center-cut salmon fillets with skin, about 12 ounces each

In a 2-gallon zip-top plastic freezer bag, combine maple syrup and soy sauce. Place salmon fillets in bag, making sure salmon is covered in the sauce. Marinate overnight (or as little as four hours).

Remaining ingredients

1/4 cup coarsely ground black pepper

2 handfuls alder or cherry wood chips or chunks

Apple juice or water, to cover the wood chips

When ready to smoke, remove the salmon from the maple brine. Gently pat dry with paper towels. Spread the coarsely ground black pepper on a baking sheet and dip the flesh side of each fillet into the pepper, coating evenly. Place the salmon fillets skin-side down on aluminum foil, cutting the foil to the size of each fillet. Air-dry at room temperature for 30 minutes.

Preheat C⁴ to 220-225°F

When the C⁴ is up to temperature, open the dome and place the salmon, foil-side down, on the rack. Close the dome and close top damper completely and the bottom damper three-quarters closed to maintain temperature of 200-225°F. Smoke for 1 to 1 1/2 hours, until the internal temperature at the thickest part of the fillets measures 140°F with an instant-read or digital meat thermometer.

Makes 12 appetizer servings

Smoked Delta Catfish

1 quart hot water
1 cup sea or kosher salt
16 ounces apple juice
16 ounces pineapple juice
8 8-ounce catfish fillets, with or without skin
Cajun seasoning
2 handfuls alder or cherry wood chunks or chips
Apple juice or water

Make a brining liquid by combining the hot water and salt in a large bowl, stirring until salt is dissolved. Add the juices and stir to combine. Place the catfish fillets (skin-side down if applicable) in a single layer in a glass baking dish. Pour the brine over, cover with plastic wrap and refrigerate overnight.

Before preparing the C4 for smoking, remove the fillets from the brine. Gently rinse under running water and pat dry with paper towels. Place fillets on a sheet of heavy-duty aluminum foil, skin-side down if applicable, sprinkle with the Cajun seasoning and set aside to air dry for 30 minutes.

Preheat C4 to 200-225°F

When C4 is up to temperature, open dome, sprinkle some of the wood chips over the hot coals, and return the rack to the C4. Place the catfish on the foil, on the rack, close the dome and then close top damper completely and the bottom damper three-quarters closed to maintain temperature of 200°F. Smoke for 1 to 1 1/2 hours, until the internal temperature at the thickest part of the fillets measures 140°F with an instant-read or digital meat thermometer.

Makes 12 appetizer servings

Notes:



Notes:

Brown Sugar Dijon Salmon

This luscious salmon grills up quickly in your C⁴. It's a delicious entrée, and leftovers are terrific atop your favorite salad.

2 tablespoons Dijon mustard
2 tablespoons fresh lemon juice
1 tablespoon brown sugar
1/2 teaspoon salt
1/4 teaspoon black pepper
1 to 1 1/2 pounds salmon fillets

Preheat C⁴ to 400°F

Combine mustard, lemon juice, brown sugar, salt and pepper in a 1-gallon zip-top plastic bag. Squeeze bag to combine ingredients. Add salmon fillets to bag and marinate at room temperature for 20 minutes.

When ready to grill, place fillets on a square sheet of aluminum foil, skin-side down. Open dome and return the rack to the C⁴. Place the salmon on the foil on the rack, close dome and cook for 10 minutes. Remove from C⁴ and serve.

Makes 4 servings

Tuna Steaks with Olive Sauce

Quick-seared tuna steaks are delicious when topped with this flavorful Mediterranean-inspired olive sauce.

4 1-inch thick, tuna steaks (approximately 6-ounces each)
Olive oil, sea or kosher salt and freshly ground black pepper
1 tablespoon olive oil
1 teaspoon minced garlic
8 ounces fresh mushrooms, cleaned and sliced
15 kalamata or other Greek olives packed in brine, drained and pitted
1 medium tomato, cored and diced
1 1/2 cups red wine
1 teaspoon fresh rosemary, chopped
Salt and pepper, to taste

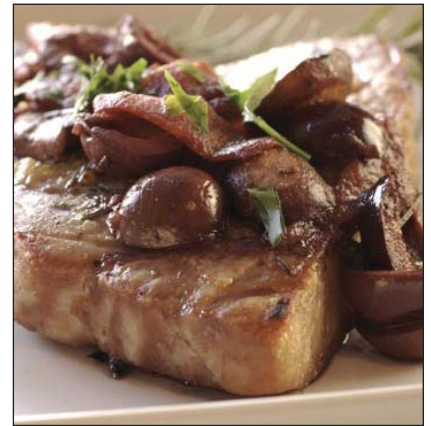
Rub tuna steaks with olive oil and season to taste with salt and freshly ground black pepper. Set aside.

Preheat C⁴ to 600-700°F

While C⁴ heats up, prepare sauce by heating 1 tablespoon of olive oil in a sauté pan over medium-high heat on your C⁴ side burner or inside on the stove. Add the garlic and mushrooms and sauté until mushrooms are golden, about 4 minutes. Add the olives, tomato, red wine and rosemary and bring to a boil. Reduce heat to medium and simmer until wine is reduced to one cup, about 5 minutes. Season with salt and pepper to taste and keep warm.

When C⁴ reaches desired temperature, open the dome, return rack and add the tuna steaks. Keep both top and bottom damper fully open. Sear tuna steaks 2 minutes per side. Close C⁴ dome, close top and bottom dampers fully and grill an additional 3 minutes for medium-rare, internal temperature should be 125-130°F, longer for more well-done steaks. Place each tuna steak on a dinner plate and spoon some of the sauce over the top.

Makes 4 servings



Notes:



Notes:

Bacon-Wrapped Shrimp

Substitute scallops for great seafood treat from your C⁴!

2 pounds extra-large shrimp, peeled and deveined
1 cup Italian salad dressing
1 pound sliced bacon

Combine shrimp and dressing in a bowl. Cover and refrigerate for several hours or overnight.

Preheat C⁴ to 400°F

While C⁴ heats up, partially cook bacon. Drain on paper towels and cool completely. When cool, cut bacon strips in half. Drain the shrimp. Wrap a half-strip of bacon around each shrimp and skewer on metal kebabs or on bamboo skewers that have been soaked in water for 30 minutes. Continue wrapping drained shrimp until all are used. Reserve any leftover bacon for another use.

When ready to grill, open dome and return the rack to the C⁴. Place the skewered shrimp on the rack, close dome and cook for 3 minutes. Open dome, turn skewers to other side and cook 2 to 3 minutes more.

Makes 10 appetizer servings

Stuffed 'Shrooms

While your C⁴ is hot, why not grill up a little something to serve alongside your steaks or other grilled meats? These mushrooms also make a wonderful first course!

4 slices thick-cut bacon, cooked, drained and crumbled
24 large white button mushrooms, stems removed
2 cups shredded cheese (either a combination of sharp cheddar, Monterrey Jack and mozzarella or sharp cheddar alone)
2 tablespoons chopped fresh parsley
1 teaspoon Worcestershire sauce
1/2 cup regular or reduced-fat mayonnaise
Garlic salt

Preheat C⁴ to 400°F

While the C⁴ heats, combine the crumbled bacon, shredded cheese, parsley, Worcestershire sauce and mayonnaise in a medium bowl. Use a small cookie scoop to place the filling in the mushrooms. Place mushrooms in a disposable foil-baking pan. Open C⁴ dome, return rack and place pan of mushrooms on the rack. Close the dome and bake for 15 minutes. Sprinkle with garlic salt before serving.

Makes 24 mushrooms



Notes:

Notes:

Smoked Tomatoes

Throw some sliced tomatoes on your C⁴ after you pull off your smoked meats for a super side dish that is ready in minutes! Smoked tomatoes are also a delicious addition to homemade pasta sauces, and chilled smoked tomatoes are great atop your favorite green salad.

1 handful wood chunks or chips

Water

4 ripe tomatoes, cut in half

1 teaspoon minced fresh garlic, about 1 large clove

2 tablespoon olive oil

1/2 teaspoon fresh or dried thyme

Sea or kosher salt and freshly ground black pepper, to taste

Place wood chunks in a bowl, cover with water and set aside to soak.

Preheat C⁴ to 200-220°F

Place tomatoes cut-side up on a disposable aluminum-baking pan. Combine the garlic, olive oil and thyme in a small bowl. Drizzle over each tomato half. Sprinkle each tomato half with salt and pepper.

When C⁴ is up to temperature, drain the wood chips, open the dome and toss the wood chips on the hot coals. Return the rack to the C⁴ and place the baking pan on top of the rack. Close the dome and then close top damper completely and the bottom damper three-quarters. Smoke tomatoes 20 to 30 minutes, until softened.

Makes 8 side-dish servings