

MEAT *the* DCS GRILL

WITH RECIPES *from* AMERICA'S TEST KITCHEN



America's
TEST KITCHEN





The smoky, sweet smell of charred and caramelized meat is a scent that can only be produced by the grill flame. It is a scent that can take us back to memories of balmy summer evening cookouts or even cozy winter gatherings warmed up by throwing something on the grill. That smell is bound to bring out the carnivore in us all— or at least the grilling fanatic. Get ready to gather around the grill for a “meat and greet” with America’s Test Kitchen and DCS filled with foolproof, grill-centric recipes and high-performing equipment. We want to make grilling a part of your everyday life by helping you create new memories with our secrets to cooking deliciously over the open flame.

We’ve rounded up our tried and true grilling recipes to help you discover new crowd-pleasing menus this summer. Throw a Mexican fiesta and grill up Tacos al Pastor to pair with Mexican-Style Grilled Corn and a Tangy Apple-Cabbage Slaw. Go Southern and fire up Barbecued Pulled Chicken, a perfect match for our Tarragon-Mustard String Bean Salad. Channel the high-end steakhouse at home by serving Grilled Steak House Steak Tips with a classic Wedge Salad. Not a meat-lover? Go for our Grill-Smoked Salmon or Spicy Grilled Chile and Lime Shrimp Skewers. With these delicious foolproof recipes head outside and fire up your DCS grill! America’s Test Kitchen and DCS proudly invite you to “Meat the Grill” and start creating grill-centric memories for years to come.

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WHAT'S UNDER
THE HOOD?

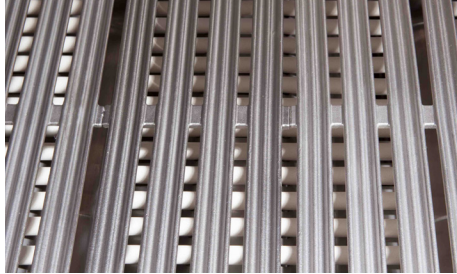




WHAT'S UNDER THE HOOD?

ULTIMATE GRILLING SURFACE

Full Surface Searing, rather than a single zone section, is made possible through precision ported stainless steel burners, ceramic radiant rods and heavy gauge stainless steel burner box construction ensures precise, even searing temperatures across the entire grilling surface.



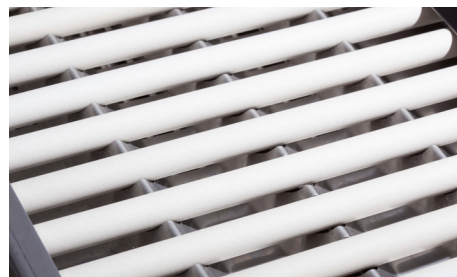
STAINLESS STEEL BURNERS

The main burners on all DCS Outdoor Kitchen Grill Heads provide 304 grade stainless steel burners rated at a colossal 25,000 BTU per burner! The main burner is perhaps the most important, impactful, and functional component of the grill head. The distinctive design of the DCS burner provides direct vertical ports to deliver the heat and features an equally unique cross-fire ignition system which ensures a perfect start to your outdoor culinary cooking experience. Whether your searing a steak at 900 degrees, or gently cooking some asparagus spears at a low 200 degrees you get perfect heat, every time.



CERAMIC RADIANT TECHNOLOGY

An entire layer of ceramic rods are placed between burners and grill grate. These provide intense yet even heat, meaning you are cooking with controlled heat rather than direct fire. On DCS Grills there is little variance in temperature zones - the total grilling surface is consistent.



DOUBLE-SIDED CAST 304 GRADE STAINLESS STEEL GRILLING GRATES

The 36" and 48 grills feature ultra-heavy duty grill grates which are robust enough to withstand tremendous heat and heavy use. The grill grates feature one side with a gentle radius for support and handling of delicate foods such as fish while the other side is W shaped side for maximum grease capture & perfect sear lines.



THE GRILL

GREASE MANAGEMENT SYSTEM®

The Grease Management System® featured on the 36" and 48" grills reduces flare-ups by channeling oil and grease away from the burner flames during grilling assisting in healthier cooking. Fat drippings are collected in a removable stainless steel drip tray for easy cleaning.



PROFESSIONAL ROTISSERIE

Every DCS grill comes standard with Dedicated Infrared Rotisserie Burner - providing controlled searing heat, while the heavy duty Rotisserie motor with stainless steel hexagonal rod and adjustable forks can accommodate a 50 lb load.



DEDICATED SMOKER

The 36" and 48" grills have a dedicated smoker tray with a direct 3,500 BTU burner offering a clean, convenient option for grilling enthusiasts.



SMART BEAM® GRILL LIGHT

The Smart Beam® grill light - illuminates the entire cooking surface for perfect night grilling. A 40 watt halogen light is integrated into the patented weather resistant rotisserie motor, making it easily accessible and ergonomic.



Tacos al Pastor (Spicy Pork Tacos)

SERVES 6 TO 8

Pork butt roast is often labeled Boston butt in the supermarket. If you can't find guajillos, New Mexican chiles can be substituted, although the dish may be spicier. To warm the tortillas, place them on a plate, cover them with a damp dish towel, and microwave them for 60 to 90 seconds. Keep the tortillas covered and serve them immediately.

- 10 large dried guajillo chiles, wiped clean**
- 1 ¼ pounds plum tomatoes, cored and quartered**
- 1 ½ cups water**
- 8 garlic cloves, peeled**
- 4 bay leaves**
- Salt and pepper**
- ¾ teaspoon sugar**
- ½ teaspoon ground cumin**
- ¼ teaspoon ground cloves**
- 1 (3-pound) boneless pork butt roast**
- 1 lime, cut into 8 wedges**
- ½ pineapple, peeled, cored, and cut into ½-inch-thick rings**
- Vegetable oil**
- 18 (6-inch) corn tortillas, warmed**
- 1 small onion, chopped fine**
- ½ cup coarsely chopped fresh cilantro**

1. Toast guajillos in Dutch oven over medium-high heat until softened and fragrant, 2 to 4 minutes. Transfer to large plate and, when cool enough to handle, remove stems.

2. Return toasted guajillos to now-empty Dutch oven; add tomatoes, water, garlic, bay leaves, 2 teaspoons salt, sugar, ½ teaspoon pepper, cumin, and cloves; and bring to simmer over medium-high heat. Cover, reduce heat to medium-low, and simmer, stirring occasionally, until guajillos are softened and tomatoes mash easily, about 20 minutes.

3. While sauce simmers, trim excess fat from exterior of roast, leaving ¼-inch-thick fat cap. Slice roast against grain into ½-inch-thick slabs.

4. Transfer guajillo-tomato mixture to blender and process until smooth, about 1 minute. Strain puree through fine-mesh strainer, pressing on solids to extract as much liquid as possible. Return puree to pot, submerge pork in liquid, and bring to simmer over medium heat. Partially



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cover, reduce heat to medium-low, and gently simmer until pork is tender but still holds together, 1½ to 1¾ hours, flipping and rearranging pork halfway through cooking. (At this point, pork can be left in sauce, allowed to cool completely, and refrigerated for up to 2 days.)

5. Transfer pork to large plate, season both sides with salt, and cover tightly with aluminum foil. Whisk sauce to recombine. Transfer ½ cup sauce to bowl and reserve for grilling; pour off all but ½ cup remaining sauce from pot and reserve for another use. Squeeze 2 lime wedges into sauce in pot and add spent wedges; season with salt to taste.

6. Turn all burners to high, cover, and heat grill until hot, about 15 minutes. Turn all burners to medium.

7. Clean and oil cooking grate. Brush 1 side of pork with ¼ cup reserved sauce for grilling. Place pork on 1 side of grill, sauce side down, and cook until well browned and crispy, 5 to 7 minutes. Brush pork with remaining ¼ cup reserved sauce for grilling, flip, and continue to cook until second side is well browned and crispy, 5 to 7 minutes longer. Transfer to carving board.

8. Meanwhile, brush both sides of pineapple rings with oil and season with salt to taste. Place on clean half of grill and cook until pineapple is softened and caramelized, 5 to 7 minutes per side; transfer pineapple to carving board. Coarsely chop pineapple and transfer to serving bowl.

9. Bring sauce in pot to simmer over medium heat. Using tongs or carving fork to steady hot pork, cut each piece crosswise into ⅛-inch-thick slices. Add sliced pork to pot, remove pot from heat, and toss to coat pork well. Season with salt to taste.

10. Spoon small amount of pork onto each warm tortilla and serve, passing onion, cilantro, pineapple, and remaining 6 lime wedges separately.

SMOKY SPICE: GUAJILLO CHILE

This mild, fruity dried chile is easy to find in supermarkets and gives the basting sauce smoky flavor.



Citrus-and-Spice Grilled Chicken

SERVES 4 TO 6

- 1 onion, chopped coarse**
- 6 garlic cloves, peeled**
- 2 tablespoons olive oil**
- 1 tablespoon grated orange zest**
- 2 teaspoons dried oregano**
- 1½ teaspoons salt**
- 1 teaspoon grated lime zest plus ¼ cup juice (2 limes)**
- ½ teaspoon pepper**
- ½ teaspoon ground cinnamon**
- ½ teaspoon ground cumin**
- ¼ teaspoon ground cloves**
- 3 pounds bone-in chicken pieces, breasts halved crosswise, trimmed**



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1. Process onion, garlic, oil, orange zest, oregano, salt, lime zest and juice, pepper, cinnamon, cumin, and cloves in food processor until smooth, about 30 seconds; transfer to zipper-lock bag. Place chicken in bag with marinade and toss to coat; press out as much air as possible and seal bag. Refrigerate for at least 1 hour or up to 24 hours, turning bag occasionally.

2. Turn all burners to high, cover, and heat grill until hot, about 15 minutes. Turn all burners to medium-low. (Adjust burners as needed to maintain grill temperature of about 350 degrees.)

3. Clean and oil cooking grate. Place chicken skin side up on grill. Cover and cook until bottom is browned and chicken registers 155 degrees, about 25 minutes.

4. Flip chicken skin side down and turn all burners to high. Cook until well browned and breasts register 160 degrees and drumsticks/thighs register 175 degrees, 5 to 10 minutes. Transfer chicken to large platter, tent loosely with aluminum foil, and let rest for 5 to 10 minutes before serving.

SOUR ORANGE SUBSTITUTE



THE ORIGINAL

Bright, tart sour oranges can be hard to find.



THE FACSIMILE

Orange zest, lime zest, and lime juice mimic the sour orange flavor.

Mexican-Style Grilled Corn

SERVES 6

If you can find *queso fresco* or Cotija, use either in place of the Pecorino Romano. To make the corn spicier, add the optional cayenne pepper.

- 1 ½ ounces Pecorino Romano cheese, grated (¾ cup)**
- ¼ cup mayonnaise**
- 3 tablespoons sour cream**
- 3 tablespoons minced fresh cilantro**
- 4 teaspoons lime juice**
- 1 garlic clove, minced**
- ¾ teaspoon chili powder**
- ¼ teaspoon pepper**
- ¼ teaspoon cayenne pepper (optional)**
- 4 teaspoons vegetable oil**
- ¼ teaspoon salt**
- 6 ears corn, husks and silk removed**



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1. Turn all burners to high, cover, and heat grill until hot, about 15 minutes. Leave all burners on high.

2. Meanwhile, combine Pecorino, mayonnaise, sour cream, cilantro, lime juice, garlic, ¼ teaspoon chili powder, pepper, and cayenne, if using, in large bowl and set aside. In second large bowl, combine oil, salt, and remaining ½ teaspoon chili powder. Add corn to oil mixture and toss to coat evenly.

3. Clean and oil cooking grate. Place corn on grill and cook covered until lightly charred on all sides, 7 to 12 minutes, turning as needed. Place corn in bowl with Pecorino mixture, toss to coat evenly, and serve.

Grilled Steakhouse Steak Tips

SERVES 4 TO 6

Sirloin steak tips are often labeled “flap meat” and are sold as whole steaks, strips, and pieces. For even pieces, buy a whole steak of uniform size and cut it yourself.

- 1/3 cup soy sauce**
- 1/3 cup vegetable oil**
- 3 tablespoons packed dark brown sugar**
- 5 garlic cloves, minced**
- 1 tablespoon tomato paste**
- 1 tablespoon paprika**
- 1/2 teaspoon pepper**
- 1/4 teaspoon cayenne pepper**
- 2 1/2 pounds sirloin steak tips, trimmed**

1. Whisk soy sauce, oil, sugar, garlic, tomato paste, paprika, pepper, and cayenne in bowl until sugar dissolves; transfer to zipper-lock bag. Pat meat dry with paper towels. Using fork, prick meat all over, then cut into 2 1/2-inch pieces. Place meat in bag with marinade; press out as much air as possible and seal bag. Refrigerate for at least 2 hours or up to 24 hours, turning bag occasionally.

2. Turn all burners to high, cover, and heat grill until hot, about 15 minutes. Leave all burners on high.

3. Clean and oil cooking grate. Place meat on grill and cook covered until charred and meat registers 130 to 135 degrees (for medium), 8 to 10 minutes. Transfer meat to platter, tent loosely with aluminum foil, and let rest for 5 to 10 minutes before serving.

BEST CUT FOR STEAK TIPS

For meat that cooks evenly, buy a whole steak and do the cutting yourself.



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COMMON INGREDIENTS, UNCOMMON RESULTS

We engineered our marinade to give the steak tips maximum meaty flavor and satisfying texture. These familiar ingredients make a strong team, each with its own part to play.



DARK BROWN SUGAR

Delivers depth, complexity, and a caramelized, crusty char.

TOMATO PASTE

Adds background savor and enough body to help the marinade cling.

VEGETABLE OIL

Distributes flavors and activates oil-soluble flavor compounds, such as those found in garlic.

SOY SAUCE

Its salt penetrates the meat to deeply season it. Its glutamates boost meaty flavor.

Wedge Salad

SERVES 6

This salad tastes best when the iceberg wedges are cold. We like Stilton blue cheese for its firm texture and sharp (but not overwhelming) flavor.

- 4 slices bacon**
- 1 large shallot, sliced into ½-inch-thick rings**
- ¼ cup red wine vinegar**
- 4 ounces Stilton blue cheese, crumbled (1 cup)**
- ½ cup mayonnaise**
- ¼ cup sour cream**
- 3 tablespoons milk**
- 1 garlic clove, minced**
- ¼ teaspoon salt**
- ¼ teaspoon pepper**
- 1 head iceberg lettuce (9 ounces), cored and cut into 6 wedges**
- 12 ounces cherry tomatoes, halved**

1. Cook bacon in 10-inch skillet over medium heat until crispy, 7 to 9 minutes. Transfer bacon to paper towel-lined plate. Combine shallot and vinegar in bowl and let sit for 20 minutes.

2. Using fork, remove shallot from vinegar; reserve shallot and 2 tablespoons vinegar. Whisk ¾ cup blue cheese, mayonnaise, sour cream, milk, garlic, salt, pepper, and reserved vinegar in bowl until combined. (Dressing can be refrigerated for up to 1 week.)

3. Arrange lettuce wedges on platter and top with dressing, tomatoes, and shallot. Crumble bacon over top and sprinkle with remaining ¼ cup blue cheese before serving.



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Grilled Bacon-Wrapped Fish Fillets

SERVES 4

If the fish fillets are thicker or thinner than 1 inch, they will have slightly different cooking times. If the thickness of your fillets is uneven, see “Ensuring Even Cooking.” Wood chunks are not recommended for this recipe. We rely on wire racks in steps 2 and 4 to keep the bacon crispy.

DID YOU KNOW that the 36” and 48” DCS grills have a dedicated smoker tray with a direct 3,500 BTU burner offering a clean, convenient option for grilling enthusiasts? You can skip making a handmade smoker in step 2 of this recipe and add wood chips straight to your DCS smoker tray for smoking your Grilled Bacon-Wrapped Fish Fillets and more.

- 12 slices bacon**
- 2 teaspoons minced fresh thyme**
- 1½ teaspoons grated lemon zest, plus lemon wedges for serving**
- ¾ teaspoon salt**
- ¼ teaspoon pepper**
- 4 (6-ounce) skinless bluefish, halibut, mahi-mahi, or sea bass fillets, about 1 inch thick**
- 1 tablespoon mayonnaise**
- 2 cups wood chips, soaked in water for 15 minutes and drained**

KEY STEPS: WRAPPING FILLETS IN BACON



1. Microwave the bacon between two plates. This prevents it from curling, making it easy to wrap around the fillets.



2. Wrap three slices of bacon around each fillet and then secure the slices with a dollop of mayonnaise.



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1. Evenly space 6 slices of bacon on large plate, then evenly space remaining 6 slices crosswise on top. Weigh down bacon with second plate and microwave until fat is rendered and bacon is slightly shriveled but still pliable, 1 to 3 minutes. Let cool for 5 minutes.

2. Set wire rack in rimmed baking sheet. Combine thyme, lemon zest, salt, and pepper in small bowl. Pat fillets dry with paper towels and rub evenly with thyme mixture. Wrap each fillet with 3 pieces of cooled bacon, using dollop of mayonnaise to secure ends. Place fillets on prepared wire rack and refrigerate while preparing grill. Using large piece of heavy-duty aluminum foil, wrap soaked chips in foil packet and cut several vent holes in top.

3. Remove cooking grate and place wood chip packet directly on primary burner. Set grate in place, turn all burners to high, cover, and heat grill until hot and wood chips are smoking, about 15 minutes. Leave all burners on high.

4. Set second wire rack in second rimmed baking sheet. Clean and oil cooking grate. Place fillets seam side down on grill, opposite wood chip packet. Cover and cook until fish flakes apart when gently prodded with paring knife and registers 140 degrees, 10 to 14 minutes, gently flipping fillets with 2 spatulas halfway through cooking. Transfer fillets to clean prepared wire rack, tent loosely with foil, and let rest for 5 minutes. Serve with lemon wedges.

Barbecued Glazed Pork Roast

SERVES 6

For easier carving, have the butcher remove the tip of the chine bone and cut the remainder of the chine bone from between the ribs, a technique called scoring. Look for a roast with a ¼-inch fat cap; if you end up with a thicker fat cap, trim it to ¼ inch. For a spicier roast, use the larger amount of hot sauce.

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- 1 (4- to 5-pound) blade-end or center-cut bone-in pork rib roast, chine bone removed**
- ⅓ cup packed brown sugar**
- 1 tablespoon kosher salt**
- 1½ teaspoons pepper**
- 1 teaspoon paprika**
- ½ teaspoon garlic powder**
- 2 cups wood chips**
- 1½ cups ketchup**
- 1½ cups apple juice**
- 3 tablespoons cider vinegar**
- 1 tablespoon Worcestershire sauce**
- 1 tablespoon yellow mustard seeds**
- 1-2 teaspoons hot sauce**
- 1 (13 by 9-inch) disposable aluminum pan**

1. Pat roast dry with paper towels. Using sharp knife, cut ½-inch-deep slits, spaced ½ inch apart, in crosshatch pattern through fat cap. Combine 1 teaspoon sugar, salt, pepper, paprika, and garlic powder in small bowl and rub all over roast, making sure to rub spice mixture into crosshatch. Wrap roast with plastic wrap and refrigerate for 6 to 24 hours. Just before grilling, soak wood chips in water for 15 minutes, then drain. Using large piece of heavy-duty aluminum foil, wrap soaked chips in foil packet and cut several vent holes in top.

2. Remove cooking grate and place wood chip packet directly on primary burner. Set grate in place, turn all burners to high, cover, and heat grill until hot and wood chips are smoking, about 15 minutes. Leave primary burner on high and turn off other burner(s).



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3. Clean and oil cooking grate. Place roast meat side up on cooler side of grill, with rib bones facing fire. Cook, covered, until meat registers 90 to 100 degrees, about 1 hour.

4. Meanwhile, whisk ketchup, juice, vinegar, Worcestershire, mustard seeds, hot sauce, and remaining sugar in disposable pan until sugar dissolves. Place disposable pan on grill and transfer roast to disposable pan with glaze. Spoon glaze over roast. Continue to cook on cooler side of grill, covered, basting roast with glaze every 15 minutes, until meat registers 140 degrees, 45 minutes to 1¼ hours.

5. Remove disposable pan from grill; tent roast loosely with foil and let rest in glaze for 30 minutes. Transfer roast to carving board and pour glaze into serving vessel, skimming off fat as needed. (You should have about 2 cups glaze.) Carve roast in between ribs into thick chops. Serve, passing glaze separately.

Tarragon-Mustard String Bean Salad

SERVES 4 TO 6

This salad can be served cold or at room temperature, which makes it equally good for an indoor or outdoor meal. If you can't find yellow wax beans, use 1½ pounds of green beans total. You can substitute fresh dill or parsley for the tarragon.

- 3 tablespoons extra-virgin olive oil**
- 1½ tablespoons white wine vinegar**
- 1½ tablespoons Dijon mustard**
- 1 tablespoon lemon juice**
- 2 teaspoons honey**
- 2 teaspoons finely chopped fresh tarragon**
- ¼ teaspoon pepper**
- ⅓ teaspoon cayenne pepper**
- 12 ounces green beans, trimmed**
- 12 ounces yellow wax beans, trimmed**
- 2 teaspoons salt**

1. Whisk oil, vinegar, mustard, lemon juice, honey, tarragon, pepper, and cayenne together in large bowl. Set aside.

2. Bring 4 quarts water to boil in large pot. Add beans and salt and cook until beans are crisp-tender, about 5 minutes. Drain beans and transfer to bowl with dressing. Toss to combine. Refrigerate for at least 30 minutes or up to 3 days before serving.



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Grilled Honey-Glazed Pork Chops

SERVES 4

Be sure to break up any lumps of cornstarch in the vinegar mixture in step 2; otherwise, the glaze won't be smooth.

- 4 (10-ounce) bone-in pork rib or center-cut chops, about 1 inch thick, trimmed**
- ¼ cup sugar**
- 1 teaspoon salt**
- 1 teaspoon pepper**
- 2 tablespoons cider vinegar**
- ½ teaspoon cornstarch**
- ¼ cup honey**
- 1½ tablespoons Dijon mustard**
- ½ teaspoon minced fresh thyme**
- ⅛ teaspoon cayenne pepper**

1. Cut 2 slits about 2 inches apart through fat and connective tissue around outside of each chop. Combine sugar, salt, and pepper in bowl. Pat chops dry with paper towels and rub with sugar mixture.

2. Whisk vinegar and cornstarch in small saucepan until no lumps remain. Stir in honey, mustard, thyme, and cayenne and bring to boil. Reduce heat to medium-low and simmer until glaze is reduced to ¼ cup, 5 to 7 minutes.

3. Turn all burners to high, cover, and heat grill until hot, about 15 minutes. Leave primary burner on high and turn other burner(s) to medium-low.

4. Clean and oil cooking grate. Place chops on cooler side of grill, cover, and cook until meat registers 140 degrees, 3 to 5 minutes per side. Brush chops with glaze and cook, glazed side down, over hotter side of grill until caramelized, about 1 minute. Brush second side of chops with glaze, flip, and cook 1 minute longer. Transfer chops to platter, tent loosely with aluminum foil, and let rest for 5 to 10 minutes. Brush chops with remaining glaze and serve.



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KEY STEPS: GETTING THE GLAZE TO CLING



REDUCE A thin glaze runs off the chops when it's exposed to the heat of the grill. Simmering the glaze until it's thick and sticky helps it cling.



RUB Smooth chops offer nothing for a glaze to grab. On the grill, a sugar rub melts into a bumpy, caramelized crust, which gives the glaze a hold.



BRUSH The chops are cooked on the cooler side of the grill first. Then they're brushed with glaze and given a fast, hot sear; the glaze never has time to melt off.

Spinach Salad with Carrots, Orange, and Sesame

SERVES 4 TO 6

Toast the sesame seeds in a dry skillet over medium heat until fragrant (about 1 minute), and then remove the pan from the heat. Use a vegetable peeler to shave the carrots into long ribbons.

- 2 oranges**
- 6 ounces (6 cups) baby spinach**
- 2 carrots, peeled and shaved into ribbons**
- 2 scallions, sliced thin**
- 2 tablespoons plus 1 teaspoon rice vinegar**
- 1 small shallot, minced**
- 1 teaspoon Dijon mustard**
- $\frac{3}{4}$ teaspoon mayonnaise**
- $\frac{1}{4}$ teaspoon salt**
- 3 tablespoons vegetable oil**
- 1 $\frac{1}{2}$ tablespoons toasted sesame oil**
- 1 tablespoon sesame seeds, toasted**

1. Grate $\frac{1}{2}$ teaspoon zest from 1 orange and set aside. Cut away peel and pith from oranges. Holding fruit over bowl, use paring knife to slice between membranes to release segments. Place spinach, carrots, scallions, and orange segments in large bowl.

2. Combine vinegar, shallot, mustard, mayonnaise, salt, and reserved orange zest in small bowl. Whisk until mixture appears milky and no lumps remain. Combine vegetable oil and sesame oil in liquid measuring cup. Whisking constantly, very slowly drizzle oils into mixture. If pools of oil gather on surface, stop addition of oils and whisk mixture well to combine, then resume whisking in oils in slow stream. Vinaigrette should be glossy and lightly thickened.

3. Pour vinaigrette over spinach mixture and toss to coat; sprinkle with sesame seeds and serve immediately.



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Grill-Smoked Salmon

SERVES 6

For the fillets to cook at the same rate, they must be the same size and shape, so we prefer to purchase a 2 ½- to 3-pound whole center-cut fillet and cut it into six pieces. Serve the salmon with Apple-Mustard Sauce (recipe follows), if desired, or with lemon wedges.

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- 2 tablespoons sugar**
- 1 tablespoon kosher salt**
- 6 (6- to 8-ounce) center-cut skin-on salmon fillets**
- 2 cups wood chips, half of chips soaked in water for 15 minutes**

1. Combine sugar and salt in bowl. Set wire rack in rimmed baking sheet, set salmon on rack, and sprinkle flesh side evenly with sugar mixture. Refrigerate, uncovered, for 1 hour. With paper towels, brush any excess salt and sugar from salmon and blot dry. Return salmon on wire rack to refrigerator, uncovered, while preparing grill.

2. Combine soaked and unsoaked chips. Using large piece of heavy-duty aluminum foil, wrap chips in foil packet and cut several vent holes in top. Remove cooking grate and place wood chip packet directly on primary burner. Set grate in place, turn primary burner to high (leave other burners off), cover, and heat grill until hot and wood chips are smoking, 15 to 25 minutes. Turn primary burner to medium. (Adjust primary burner as needed to maintain grill temperature of 275 to 300 degrees.)

3. Fold piece of heavy-duty foil into 18 by 6-inch rectangle. Place foil rectangle on cooler side of grill and place salmon fillets on foil, spaced at least ½ inch apart. Cover and cook until center of thickest part of fillet is still translucent when checked with tip of paring knife and registers 125 degrees, 30 to 40 minutes. Transfer to platter and serve warm or at room temperature.



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Apple-Mustard Sauce

MAKES 1½ CUPS

- 2 Honeycrisp or Granny Smith apples, peeled, cored, halved, and cut into ¼-inch dice**
- ¼ cup whole-grain mustard**
- 2 tablespoons Dijon mustard**
- 2 tablespoons minced fresh chervil or parsley**
- 1 tablespoon cider vinegar**
- 1 tablespoon honey**
- ¼ teaspoon salt**

Combine all ingredients in bowl.

NOW WE'RE SMOKIN'

The two most common methods for smoking fish are cold and hot smoking. Both approaches require special equipment and a serious time investment and result in something that is more of an ingredient than a main dish. Our hybrid recipe produces an entrée that captures the uniquely smooth and lush texture of cold-smoked salmon and the forward smokiness of hot-smoked salmon. The best part? It cooks in only 30 to 40 minutes on a gas grill.



COLD-SMOKED:

Slick and silky; mild smoke.



HOT-SMOKED:

Dry and firm; potent smoke.



HYBRID GRILL-SMOKED:

Ultra moist; rich, balanced smoke.

Spicy Grilled Chile and Lime Shrimp Skewers

SERVES 4

You will need four 12-inch metal skewers for this recipe.

Marinade

- 3** tablespoons olive oil
- 1** jalapeño chile, stemmed, seeded, and minced
- 6** garlic cloves, minced
- 1** teaspoon grated lime zest
plus **5** tablespoons juice (**3** limes)
- ½** teaspoon salt
- ½** teaspoon ground cumin
- ¼** teaspoon cayenne pepper

Shrimp

- 1½** pounds extra-large shrimp (**21 to 25** per pound),
peeled and deveined
- ½** teaspoon sugar
- 1** tablespoon minced fresh cilantro

1. FOR THE MARINADE: Process all ingredients in food processor until finely ground, about 20 seconds. Transfer marinade to medium bowl; set aside 2 tablespoons marinade for finishing shrimp.

2. FOR THE SHRIMP: Pat shrimp dry with paper towels. Using paring knife, make shallow cut down outside curve of shrimp to open up flesh. Add shrimp to bowl with marinade and toss to coat. Cover bowl and refrigerate for at least 30 minutes or up to 1 hour. Thread marinated shrimp tightly onto 4 skewers (8 to 9 shrimp per skewer), alternating direction of heads and tails. Sprinkle 1 side of shrimp skewers with sugar.

3. Turn all burners to high, cover, and heat grill until hot, about 15 minutes. Leave primary burner on high and turn other burner(s) to low.

4. Clean and oil cooking grate. Place skewers, sugared side down, over hotter side of grill and cook, uncovered, until lightly charred, 3 to 4 minutes. Flip skewers and move to cooler side of grill. Cover and continue to cook until shrimp are uniformly pink, 1 to 2 minutes.

5. Holding skewers with potholder, use tongs to slide shrimp off skewers into medium bowl. Add reserved marinade for finishing shrimp and toss to coat. Transfer shrimp to platter and sprinkle with cilantro. Serve.



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TECHNIQUE: HOW TO SKEWER SHRIMP

Butterflying the shrimp helps the marinade penetrate the meat and exposes more surface area to which the finishing sauce can cling. Packing the shrimp head-to-tail on the skewers makes a more compact mass, which allows the shrimp to stay on the grill longer without drying out so that a good char develops.



1. Using paring knife, make shallow cut down outside curve of shrimp to open up flesh.



2. Alternate direction of each shrimp as you pack them tightly onto skewer (you should have 8 to 9 shrimp per skewer).

Tangy Apple-Cabbage Slaw

SERVES 8

To prep the apple, core it, cut it into ¼-inch-thick planks, stack the planks, and cut them into matchsticks.

- 1 small head green cabbage (1¼ pounds), cored and chopped**
- 1 teaspoon salt**
- 1 Granny Smith apple, cored and cut into ¼-inch-thick matchsticks**
- 1 scallion, sliced thin**
- ¼ cup cider vinegar**
- ¼ cup sugar**
- 3 tablespoons vegetable oil**
- 1½ teaspoons Dijon mustard**
- ⅛ teaspoon red pepper flakes**

1. Toss cabbage and salt together in colander set over medium bowl. Let sit until wilted, about 1 hour. Rinse cabbage under cold water. Drain, dry well with paper towels, and transfer to large bowl. (At this point, dried cabbage can be transferred to zipper-lock bag and refrigerated for up to 24 hours.) Add apple and scallion to cabbage and toss to combine.

2. Bring vinegar, sugar, oil, mustard, and pepper flakes to boil in small saucepan over medium heat. Pour dressing over cabbage mixture and toss to coat. Cover with plastic wrap and refrigerate for at least 1 hour or up to 24 hours before serving.



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Barbecued Pulled Chicken

MAKES 8 SANDWICHES

Chicken

- 1 cup salt
 - 2 (4-pound) whole chickens, giblets discarded
- Pepper
- 2 cups wood chips, soaked in water for 5 minutes and drained

Sauce

- 2 teaspoons vegetable oil
- 1 onion, chopped fine
- 4 cups chicken broth
- 1¼ cups cider vinegar
- 1 cup brewed coffee
- ¾ cup molasses
- ½ cup tomato paste
- ½ cup ketchup
- 2 tablespoons brown mustard
- 1 tablespoon hot sauce
- ½ teaspoon garlic powder
- ¼ teaspoon liquid smoke
- 8 hamburger buns

1. FOR THE CHICKEN: Dissolve salt in 4 quarts cold water in large container. With chickens breast side down, using kitchen shears, cut through bones on either side of backbone; discard backbone. Flip chickens over and press on breastbones to flatten. Using chef's knife, split chickens in half lengthwise through center of breastbone. Using metal skewer, poke 20 holes all over each chicken half. Submerge chicken in brine, cover, and refrigerate for 1 hour. Remove chicken from brine and pat dry with paper towels. Season chicken with pepper. Using large piece of heavy-duty aluminum foil, wrap soaked chips in foil packet and cut several vent holes in top.

2. FOR THE SAUCE: Meanwhile, heat oil in Dutch oven over medium-high heat until shimmering. Add onion and cook until softened, about 5 minutes. Whisk in broth, vinegar, coffee, molasses, tomato paste, ketchup, mustard, hot sauce, and garlic powder and bring to boil. Reduce heat to medium-low and simmer until mixture is thick and reduced to 4 cups, 1 hour 5 minutes to 1¼ hours. Whisk in liquid smoke; reserve 1 cup sauce for serving. (Sauce can be refrigerated for up to 2 days. Rewarm over medium-low heat before adding chicken.)



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3. Remove cooking grate and place wood chip packet directly on primary burner. Set grate in place, turn all burners to high, cover, and heat grill until hot and wood chips are smoking, about 15 minutes. Leave primary burner on high and turn off other burner(s).

4. Clean and oil cooking grate. Place chicken skin side up on cooler side of grill with legs closest to fire. Cover and cook until breasts register 160 degrees and thighs register 175 degrees, 1¼ hours to 1 hour 25 minutes.

5. Transfer chicken to carving board, tent loosely with foil, and let rest until cool enough to handle, about 15 minutes. Discard skin. Pull meat off bones, separating dark and white meat. Roughly chop dark meat into ½-inch pieces. Shred white meat into thin strands.

6. Add chicken to pot with sauce and cook over medium-low heat until chicken is warmed through, about 5 minutes. Serve on buns, passing reserved sauce separately.

Fresh Strawberry Mousse

SERVES 4 TO 6

This recipe works well with supermarket strawberries and farmers' market strawberries. In step 1, be careful not to overprocess the berries. For more complex berry flavor, replace the 3 tablespoons of raw strawberry juice in step 2 with strawberry or raspberry liqueur.

2 pounds strawberries, hulled (6½ cups)

½ cup (3½ ounces) sugar

Pinch salt

1¾ teaspoons unflavored gelatin

4 ounces cream cheese, cut into 8 pieces and softened

½ cup heavy cream, chilled



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GETTING THE MOST OUT OF SUPERMARKET STRAWBERRIES

Supermarket strawberries rarely deliver the bright flavor and concentrated sweetness that you find in farmers' market specimens. By macerating the finely chopped berries and then using both fresh and cooked forms of the fruit, we were able to capture the bright, deep strawberry flavor that we wanted.



A LITTLE CONCENTRATED JUICE:

By reducing the shed berry juice (about ¾ cup) to just 3 tablespoons, we were able to deepen its flavor and control the amount of liquid we were adding to the mousse.



A LOT OF FRESH PUREE:

Pureeing and straining the macerated chopped berries yields about 1½ cups of puree—enough for a punch of bright, fresh berry flavor.

1. Cut enough strawberries into ¼-inch dice to measure 1 cup; refrigerate until ready to garnish. Pulse remaining strawberries in food processor in 2 batches until most pieces are ¼ to ½ inch thick (some larger pieces are fine), 6 to 10 pulses. Transfer strawberries to bowl and toss with ¼ cup sugar and salt. (Do not clean processor.) Cover bowl and let strawberries stand for 45 minutes, stirring occasionally.

2. Strain processed strawberries through fine-mesh strainer into bowl (you should have about ¾ cup juice). Measure out 3 tablespoons juice into small bowl, sprinkle gelatin over juice, and let sit until gelatin softens, about 5 minutes. Place remaining juice in small saucepan and cook over medium-high heat until reduced to 3 tablespoons, about 10 minutes. Remove pan from heat, add softened gelatin mixture, and stir until gelatin has dissolved. Add cream cheese and whisk until smooth. Transfer mixture to large bowl.

3. While juice is reducing, return strawberries to now-empty processor and process until smooth, 15 to 20 seconds. Strain puree through fine-mesh strainer into medium bowl, pressing on solids to remove seeds and pulp (you should have about 1½ cups puree). Discard any solids in strainer. Add strawberry puree to juice-gelatin mixture and whisk until incorporated.

4. Using stand mixer fitted with whisk, whip cream on medium-low speed until foamy, about 1 minute. Increase speed to high and whip until soft peaks form, 1 to 3 minutes. Gradually add remaining ¼ cup sugar and whip until stiff peaks form, 1 to 2 minutes. Whisk whipped cream into strawberry mixture until no white streaks remain. Portion into dessert dishes and chill for at least 4 hours or up to 48 hours. (If chilled longer than 6 hours, let mousse sit at room temperature for 15 minutes before serving.) Serve, garnishing with reserved diced strawberries.

Cream Cheese Brownies

MAKES SIXTEEN 2-INCH BROWNIES

To accurately test the doneness of the brownies, be sure to stick the toothpick into the brownie portion, not the cream cheese. Leftover brownies should be stored in the refrigerator. Let leftovers stand at room temperature for 1 hour before serving.

Cream Cheese Filling

- 4 ounces cream cheese, cut into 8 pieces**
- ½ cup sour cream**
- 2 tablespoons sugar**
- 1 tablespoon all-purpose flour**

Brownie Batter

- ⅔ cup (3½ ounces) all-purpose flour**
- ½ teaspoon baking powder**
- ½ teaspoon salt**
- 4 ounces unsweetened chocolate, chopped fine**
- 8 tablespoons unsalted butter**
- 1¼ cups (8¾ ounces) sugar**
- 2 large eggs**
- 1 teaspoon vanilla extract**

DOLLOP BROWNIE BATTER, NOT CREAM CHEESE

By rethinking the standard swirling process, we get a perfectly marbled brownie that bakes evenly from edge to center.



1. Spread cream cheese mixture over brownie base: Evenly spreading the cream cheese mixture prevents it from weighing down the brownie base.



2. Warm reserved brownie batter, and then dollop and swirl: Top with spoonfuls of reserved brownie batter—microwaved for a few seconds to make it more fluid and easier to work with—before swirling with a knife.



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1. FOR THE CREAM CHEESE FILLING: Microwave cream cheese until soft, 20 to 30 seconds. Add sour cream, sugar, and flour and whisk to combine. Set aside.

2. Adjust oven rack to middle position and heat oven to 325 degrees. Make foil sling for 8-inch square baking pan by folding 2 long sheets of aluminum foil so each is 8 inches wide. Lay sheets of foil in pan perpendicular to each other, with extra foil hanging over edges of pan. Push foil into corners and up sides of pan, smoothing foil flush to pan. Grease foil.

3. FOR THE BROWNIE BATTER: Whisk flour, baking powder, and salt together in bowl and set aside. Microwave chocolate and butter in bowl at 50 percent power, stirring occasionally, until melted, 1 to 2 minutes.

4. Whisk sugar, eggs, and vanilla together in medium bowl. Add melted chocolate mixture (do not clean bowl) and whisk until incorporated. Add flour mixture and fold to combine.

5. Transfer ½ cup batter to bowl used to melt chocolate. Spread remaining batter in prepared pan. Spread cream cheese filling evenly over batter.

6. Microwave bowl of reserved batter until warm and pourable, 10 to 20 seconds. Using spoon, dollop softened batter over cream cheese filling, 6 to 8 dollops. Using knife, swirl batter through cream cheese filling, making marbled pattern, 10 to 12 strokes, leaving ½-inch border around edges.

7. Bake until toothpick inserted in center comes out with few moist crumbs attached, 35 to 40 minutes, rotating pan halfway through baking. Let cool in pan on wire rack for 1 hour.

8. Using foil overhang, lift brownies out of pan. Return brownies to wire rack and let cool completely, about 1 hour. Cut into 2-inch squares and serve.



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