

## WARRANTY

This LIMITED WARRANTY covers defects in workmanship and materials for a period of one year from date of first retail purchase. During the warranty period, Green Mountain Grills LLC will replace or repair, at its sole option, any defective Green Mountain Grill returned to us, or to one of our dealers, by its original purchaser.

This warranty does not cover problems that result from abuse, accident, misuse, or problems with electrical power. It does not cover uses not in accordance with the instruction manual. It does not cover commercial use of the product. It specifically excludes products for which Green Mountain Grills has not received payment.

**THIS WARRANTY GIVES YOU SPECIFIC LEGAL RIGHTS WHICH MAY VARY FROM STATE TO STATE (PROVINCE TO PROVINCE IN CANADA). GREEN MOUNTAIN GRILL'S RESPONSIBILITY FOR DEFECTS IN MATERIAL AND WORKMANSHIP SHALL BE LIMITED TO REPAIR AND/OR REPLACEMENT AS SET FORTH IN THIS WARRANTY. ALL EXPRESS AND IMPLIED WARRANTIES, INCLUDING, BUT NOT LIMITED TO, ANY IMPLIED WARRANTIES AND WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE ARE DISCLAIMED.**

**WE DO NOT ACCEPT LIABILITY FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES, OR FOR ANY THIRD-PARTY CLAIMS FOR DAMAGES AGAINST THE RETAIL PURCHASER OF THIS PRODUCT. SOME STATES (PROVINCES IN CANADA) DO NOT ALLOW THE EXCLUSION OR LIMITATION OF INCIDENTAL OR CONSEQUENTIAL DAMAGES, SO THIS MAY NOT APPLY TO YOU.**

To exercise your rights under this warranty, contact the dealer from whom you purchased it, or call us at 530-347-9167.



## Green Mountain Pellet Grill

*Daniel Boone Digital Model*



## Assembly & Operation Manual

*Includes Recipes!*

### VERY IMPORTANT!

**DO NOT USE THIS GRILL UNTIL YOU FOLLOW ALL OF THE ASSEMBLY INSTRUCTIONS IN THIS MANUAL. FAILURE TO DO SO CAN LEAD TO UNPREDICTABLE GRILL PERFORMANCE AND WILL VOID YOUR WARRANTY. CALL US IF YOU HAVE ANY QUESTIONS.**

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# Recipes



## Kansas-style Beef Brisket

Many thanks to Joe Martin, a culinary legend, for this great recipe

The brisket embodies the essence of BBQ. If you can prepare a brisket that tastes great, has a good, clean smoke ring, and cuts with a plastic fork, you've stepped outside the envelope of casual grilling and into the realm of serious barbecue.

The brisket challenges you because it is a pretty crummy cut of meat that handicaps you before you start. It's analogous to making a silk purse out of a sow's ear. Sure, you could boil a brisket to make it tender as a Mother's love, but the texture and taste would not earn many accolades from people with even a hint of a palate.

So try this. It takes a long while, but if you succeed, you will do it again and again.

Start with one whole brisket – 5-7 lbs. Use Choice grade instead of Select (Standard) so that the meat gets tender without being flaky and dry.

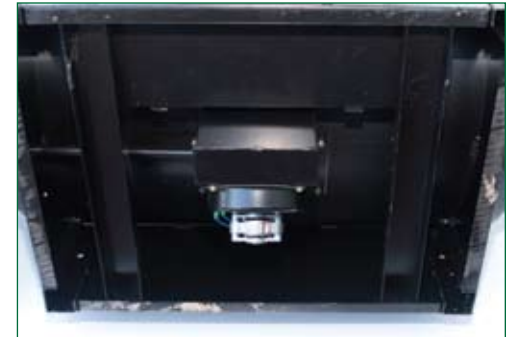
Trim the fat cap to 1/4" thick. Then, score the fat in 3/8" squares, like a waffle. This allows the rub, heat, and smoke to penetrate into the meat. Rub with your choice of commercial dry rub such as Montreal Steak seasoning with added pepper, Prime Rib seasoning with added pepper, or Lawry's with some onion powder. Or make your own with salt, pepper, season salt, onion powder. Massage the rub thoroughly into the meat. Refrigerate for 6-8 hours or overnight. Return the brisket to room temperature before you begin to cook it.



# Assembling Your Grill

## Tools you will need:

- Phillips Screwdriver
- 10MM Wrench or a pair of pliers



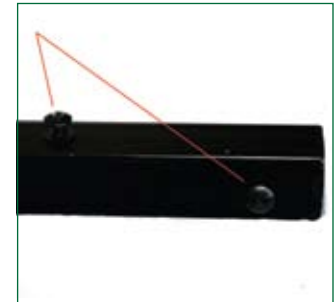
## WARNING! DO NOT PLUG UNIT IN YET!

1. **UNPACK** the grill from the box. Use two or more people as it weighs about 150 lbs. (68 kg.). Set the unit on the ground.

2. Lift the lid. **REMOVE PARTS** from inside the lid (refer to diagram on Page 2 if necessary):

- Grate
- Grease pan
- Heat shield (U-Shaped plate)
- 2 Legs with wheels
- 2 legs without wheels
- Chimney and chimney cover
- Drippings bucket
- Side tray (table)

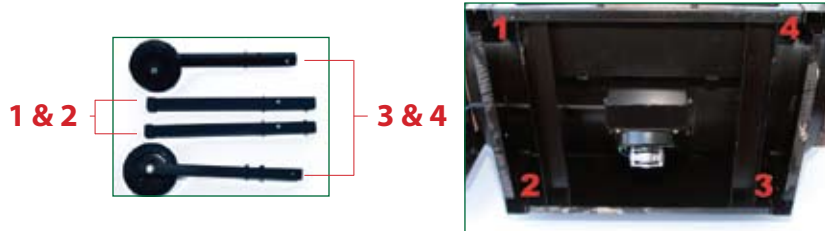
3. **LAY THE WHOLE GRILL ON ITS BACK.** Remove the two bolts and washers from each of the four legs.





# Recipes

4. **ATTACH LEGS:** Each leg is different, and each is numbered in red.



As the grill lays on its back, the legs without wheels (1 & 2) go to your left, and the wheels with legs (3 & 4) go to your right.



left



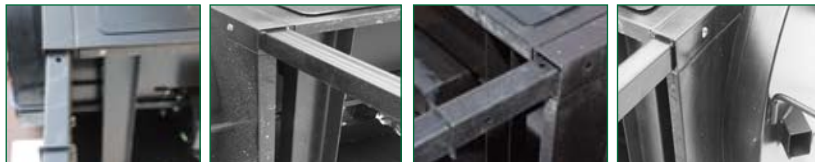
right

The wheels must face to the outside of the grill, as in the picture.



Put each of the 4 legs in its socket. The nuts welded onto the leg must go on the side opposite the hole in the socket. This will be easy with the wheel legs - just keep the wheels to the outside of the grill.

On the front legs, this will be somewhat more difficult. Just remember that the nut welded on the leg cannot be up next to the hole in the leg socket - it needs to go opposite it.



## *Vegetable Medley*

Marinate asparagus, small red potatoes (punch holes in these with a fork), broccoli, cauliflower, and any others you wish in Yoshida's marinade for about two hours.

Grill at 350-375° until tender to your liking.

## *Pork Tenderloin*

Marinate pork tenderloins in teriyaki or Yoshida's Sauce for several hours.

Cook at 325° for about one hour until done to your liking.

## *Iowa Pork Chops*

Marinate thick "bone-in" pork chops in a Zip-loc bag with Allegro or Stubb's Pork Marinade for several hours.

Cook at about 400° for about 10-12 minutes per side or until done to your taste.

# Recipes



## ***Gourmet Rack of Lamb***

If you do this right, you will never order it in a restaurant again!

Racks of lamb – approx. 4-6 bones per person served. You will likely prefer Australian to New Zealand racks, but California-grown can also be very good.

These quantities are right for about 24 bones (3 normal racks).

- 1/3 cup olive oil
- 2 tablespoons fresh rosemary
- 12 cloves garlic
- 1 teaspoon salt
- ½ teaspoon black pepper

Do NOT trim any fat from the lamb racks.

Crush the rosemary in a small food processor or mortar and pestle. Mince the garlic with a garlic press (or use equal quantity – 4-5 tablespoons - of minced garlic from a jar). Make a paste with the olive oil, garlic, rosemary, salt, and pepper. Use this paste to coat any part of the rack of lamb that is not covered with fat. Sprinkle salt and pepper on the fat cap on the top side of the rack.

Pre-heat the grill to about 400°. Grill the lamb for about 12 minutes per side or until done to your liking. This method should get cooked to medium-rare only, but suit yourself.

Next, insert the bolts into the holes in the leg sockets. They screw into the nuts on the opposite side of the leg.

With the grill laying down, you will only get two bolts in the two legs closest to the ground, but that's okay - you can put them in once you stand the grill up.

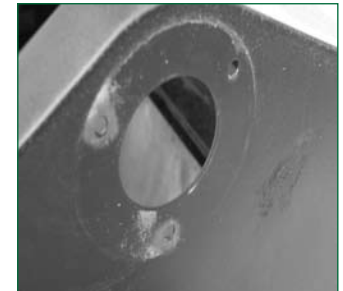
- Tighten the bolts.
- Stand the grill up on its legs.
- Insert the last two leg bolts and tighten.

### **5. INSTALL THE CHIMNEY.**

Remove the 3 bolts from the right side of the grill.

Install the chimney using those three bolts. Make sure the gasket is between the chimney and the grill.

Turn the adjustment nut on the underside of the chimney lid until it is about 1/2" from the top. Then thread the rod into the chimney. You can adjust the nut up or down depending on your cooking preference. Normal operation is about a 1" gap.





# Recipes

## 6. INSTALL THE FIREBOX HEAT SHIELD, GREASE TRAY, AND GRATE.



Firebox  
heat shield



Grease tray



Short leg on grease tray goes to the left and rests on angle iron on left side!



Thermal  
Sensor



grate

This is what you should see after you correctly install the grease tray.

## 7. INSTALL THE HANDLES ON THE OUTSIDE OF THE LID AND THE WARMING DRAWER.

Just remove the bolts and reinstall with the handles facing out. The washer goes next to the head of the bolt, and the spacer goes between the metal of either the drawer or the lid and the nut.



## *Pellet-Fried Chicken*

- 1 cut-up frying chicken
- 1 cube butter
- 1/3 cup evaporated milk
- 1 egg
- 3/4 cup flour
- 1 tablespoon paprika (this helps brown the chicken)
- 1 tablespoon baking powder
- 1/2 teaspoon salt
- 1/2 teaspoon seasoned salt
- 1/2 teaspoon pepper

Beat egg in small bowl. Add evaporated milk and stir thoroughly.

Mix flour, paprika, baking powder, salts, and pepper in a bowl.

Use a small bowl to melt butter in microwave and then pour into shallow metal baking pan large enough to hold the chicken pieces.

Dip chicken pieces in egg/milk mixture and then roll in flour mix. Place into metal baking pan.

Preheat the grill to about 380° and wait until the early smoke dissipates. Cook the chicken for 10-15 minutes. Turn chicken pieces over, reduce heat to 300° and cook for 20-30 more minutes until done.

Cooking time depends on the thickness of the pieces.

# Recipes



## *Jerk'm Jerky*

2 lbs of sirloin roast or similar

### Marinade

- 1 cup of BBQ sauce
- ¼ cup white sugar
- ¼ cup brown sugar
- 3 tablespoons of black pepper
- ½ cup Kosher salt
- 1 quart of water

Cut the sirloin roast into ½" thick strips. Trim fat.

Combine the marinade ingredients and stir thoroughly

Add the sirloin strips to the marinade and refrigerate for a minimum of 4 hours, preferably overnight.

Turn on the grill and set the temperature to 165-180°.

Remove the sirloin strips from the marinade and pat dry.

Smoke for 3 hours.

### **12. INSTALL THE SIDE TRAY AND HANG THE GREASE BUCKET.**

Slide the side tray from left to right onto its hinges.



Put the side tray support bracket located underneath the side tray into place to hold the tray upright.



Hang the grease bucket.



# Operating Your Grill



**DO NOT PUSH THE UP OR DOWN ARROWS BEFORE THE GRILL FINISHES ITS 0-1-2-3 CYCLE!!!**

## Digital Model Operation

**WARNING: USE ONLY HARDWOOD COOKING PELLETS. Softwoods contain dangerous phenols which you do not want to ingest.**

**Never use gel to start the grill.**

**IMPORTANT: The very first time you use the grill, you must "BURN IT IN" for about 30 minutes to get rid of odors and other deposits inherent in the manufacturing process. You should do this at 350°.**

## Charging The Firebox

### VERY IMPORTANT:

The first time you start the grill, and any subsequent time you accidentally run it out of pellets, you must CHARGE THE FIREBOX. There is an auger inside a tube which conveys the pellets from the hopper to the firebox. When we talk about "charging the firebox" we mean filling this tube with pellets so that the grill has fuel available for the heating element to ignite when it cycles on.

### You can do this in 3 different ways:

1. You can pour the contents of the little Zip-Loc bag of pellets furnished with your grill into the firebox before you install the heat shield, grease tray, and grate. Then, you merely turn the grill on and walk away; OR
2. You can turn the grill on for exactly two minutes (this length of time is critical) and then turn it off for five seconds. Then, turn it back on and walk away; OR
3. This is likely the best way: remove the grate, grease tray, and heat shield. Turn the grill on. Observe the firebox. The minute pellets emerge into the firebox from the auger tube, turn the grill off. Then, reinstall the heat shield, grease tray, and grate. Turn the grill on and walk away.



Remember, your goal is to make sure there are pellets inside the auger tube whenever you turn the grill on. This will never be a concern except for the first time you turn the grill on or any subsequent time you accidentally run it out of pellets.



# Recipes

## Monterey Bay Smoked Salmon

Remove the skin (or buy skinless) from 4-5 lbs. of salmon filets and cut into approximately 2" X 4" pieces.

### Marinade

- 2 cups soy sauce
- 2-6 tablespoons brown sugar (to taste)
- 2 tablespoons honey
- 2 teaspoons garlic powder
- 1 teaspoon onion powder
- 2 tablespoons vinegar
- 1 teaspoon black pepper
- A few drops of Tabasco sauce
- Mix thoroughly

Marinate the fish overnight in the refrigerator.

Set grill to about 160-180°. Smoke the salmon for about five to eight hours or until you like the texture. You can drizzle the marinade over the fish while it cooks for added flavor and aroma while it smokes.

A "Seal-A-Meal" gadget works great for keeping this fish for quite a while.

# Recipes



## *The Basic Smoke (Fish)*

You can use your favorite fish for this smoked fish recipe. Salmon works best.

Roughly 4 pounds of fish cut into 3" x 4" chunks, skin on.

### The Marinade:

- ¼ cup Kosher Salt
- ¼ cup white sugar
- ¼ cup brown sugar
- 3 tablespoons black pepper (or more if you really like black pepper)
- 2 quarts of water
- Optional – add 1 tablespoon cayenne pepper for spicy fish.

Combine the marinade ingredients.

Put the fish in the marinade – skin side up.

Marinate in the refrigerator for at least 4 hours or overnight.

Remove the fish from the marinade and rinse the fish.

Pat the fish dry and allow the fish to reach room temperature.

Start and set the temperature to 160-180°.

Put the fish skin side down on the grill.

Smoke for 2-4 hours.

Enjoy on a cracker with some cream cheese.

Refrigerate after smoking

## What To Expect When You Turn On The Grill

When you turn the grill on, the digital readout will display a 1-digit number which indicates the ignition state. The chart below shows each state and its function. The first one is 0 and lasts for two minutes. During this state, the auger motor will turn, and the indicator light will flash rapidly in 2-second cycles.

After 2 minutes, the grill will enter State 1, during which time the heating element will ignite the pellets in the firebox. The auger and fans do not turn during this cycle, and you will begin to see some smoke. This state also lasts two minutes, and as in State 0, the indicator light flashes rapidly in 2-second cycles.

After the second two minute cycle, the mode indicator number will change to 2, and the light will flash rapidly in approximately 1-second cycles. Here, the combustion and hopper fans come on. This state lasts two minutes.

After 6 minutes (3 2-minute cycles), the digital readout changes to 3, and the mode light continues to flash rapidly in one-second cycles. This state lasts only 30 seconds.

After 6.5 minutes, a temperature will display on the digital readout. This will climb steadily during the next few minutes.

If you do nothing, the grill will always default to a cooking temperature of 320° F. Because we know that you will use the grill in a variety of weather conditions, we tend to overshoot the initial default temperature of 320° F by 30-40 degrees on warm days. We do this so that it does not take interminably long on a cold day to reach its target temperature. The grill will eventually cool back down to 320° on its own, or you may speed the process by simply opening the lid to let out excess heat.

If you wish to cook at a different temperature, just push the button underneath the up or down arrows to set your target temp. It will change 5° each time you push it, or, if you hold it down, it will cycle continuously up or down. You can set the grill as low as 150° or as high as 430°. You may change the temperature any time after State 3 expires.

Except on very cold days, the grill temperature will climb fairly rapidly. The temperature, however, falls much more slowly. This is because we must keep the fire going at all costs, which results in a fairly slow fall in inside temperature. Here, too, you can speed the process by opening the lid to let excess heat escape.

When you are within 5° of your set temperature, the indicator light will flash about once per second. When you are not within this range, the indicator light will be off.

Please note that the temperature on the digital readout reflects only the temperature right at the grilling surface. If you installed a dome thermometer, you may notice differences between it and the digital readout, depending on the quantity of cold food inside the grill or how often you open and close the lid. This is normal and no cause for concern.

But understand that if you cook, for instance, a stand-up chicken, the temperature at the top of the cavity may be somewhat less than at the grilling surface. You might have decided to cook the chicken at 275°, but you notice that the temp on the dome thermometer only reads 250°. Since most of your chicken is well above the cooking surface, you may want to adjust the digital temp of the grilling surface up to about 300° in order to achieve your target cooking temperature of 275° at chicken level.

# Operating Your Grill

**DO NOT PUSH THE UP OR DOWN ARROWS BEFORE THE GRILL FINISHES ITS 0-1-2-3 CYCLE!!!**

## FAN ONLY MODE

If you wish to completely burn the few pellets remaining in the firebox after you finish cooking, you can use the “FAN” state. To do this, simply hold down the “Down” arrow until the digital readout displays “150.” Release it and then press once more – the readout will display “FAn.” The hopper fan and combustion fans will continue to blow for ten minutes. This will completely burn the remaining pellets in the firebox and will exhaust some of the ash into the bottom of the cooker cavity. After ten minutes, the fans will turn off automatically. The word “oFF” will be displayed on the digital readout. You may turn off the switch at this time, but you do not have to. The LEDs use very, very little electricity, and they rarely burn out, so it will not hurt to leave them on.

	0	1	2	3	Achieving target temp	FAN	OFF
<b>Auger</b>	On	Off	Off	Off	Intermittent	Off	Off
<b>Combustion fan</b>	Off	Off	On	On	Intermittent	On	Off
<b>Hopper fan</b>	Off	Off	On	On	Intermittent	On	Off
<b>Heating element</b>	On	On	On	Off	Off	Off	Off
<b>Indicator light</b>	Rapid blink	Rapid blink	Rapid blink	Rapid blink	Off or blink	On	On

## MAINTENANCE

You can use a wire brush to clean the porcelain-coated grate. Alternatively, you can use an old camper’s trick of wadding a piece of aluminum foil and rubbing it lightly on the grate to clean it.

Clean ash out of the firebox periodically. The best way is with a shop-vac. Usually, the fan will blow most of the ash out of the firebox and into the bottom of the cavity.

## SERVICE

Contact the dealer from whom you purchased the grill for any problems you might have. While you will not likely have a problem, man-made things can go bad. Fortunately, each part on the grill is modular, so either you or your dealer can easily replace one if necessary.

DO NOT WORK ON THIS GRILL IF IT IS PLUGGED IN!! Always unplug any electrical appliance before you work on it.



# Recipes

## Beer-can Chicken

Put ¼ cup Kosher salt in about a gallon of water in a large pot and stir until dissolved.

Thoroughly wash and rinse a whole chicken, removing the giblets.

Immerse the chicken in the salt water, making sure the water covers it completely and refrigerate for about 3 hours.

Melt two tablespoons of butter and stir it into 2 tablespoons of vegetable oil. Rub the entire chicken, inside and out, with this liquid.

Sprinkle generous amounts of garlic salt and black pepper on the outside of the chicken and in the cavity.

Empty about one-half of the beer from a can. Warm beer works best.

Add one shot of tequila to the can of beer. (optional but pretty darn good)

Place the chicken on the beer can, inserting the can into the cavity. The chicken should stand up on the can by itself.

Turn grill on and wait until early smoke clears and grill heats.

Cook at 300-325° for 2 hours 15 minutes. Chicken is done when leg moves freely in socket.

# Recipes



## ***Kicked-up Garlic Smoked Baby Back Ribs***

- 2 racks of baby back pork ribs (white membrane removed)

### The Dry Rub

- 2.5 tablespoons garlic powder
- 1 tablespoon onion Powder
- ½ teaspoon cumin
- 1 teaspoon cayenne pepper powder
- ½ teaspoon dry mustard powder
- ½ teaspoon smoked paprika (or regular paprika if unavailable)
- ¼ teaspoon nutmeg
- 1 tablespoon fresh cracked black pepper

### The Sauce

- ¼ cup Franks Red Hot or similar
- ¾ cup your favorite BBQ sauce

Wash and pat dry the Ribs.

Mix all the dry rub ingredients together.

Rub the Ribs with the dry rub 2 hours before or the night before.

Combine the ingredients for the sauce, refrigerate and set aside.

Turn the grill on and set the temperature to about 180°.

Smoke the ribs for 5-6 hours (depending on outside temperature).

During the last hour apply the sauce to the ribs.

These ribs will fall off of the bone, and your guests will be asking for more!



# Troubleshooting

## **Problem**

Grill does not turn on.

## **Solution**

Check to make sure power cord is plugged in.

Check the circuit breaker and/or GFI on the circuit the cord is plugged into. Plug a lamp or a small appliance into the same outlet to see if you have electricity there.

Call us. 530-347-9167.

Excessive smoke

**NEVER USE GEL TO START THE GRILL.**

### **CLEAN GREASE DRAIN SLOT FREQUENTLY!**

The grease tray sits in a v-shaped groove on the right side of the grill. In the middle of this is a slot about 1 1/2" wide. Keep this cleaned out so the grease drains into the bucket. Use a knife for this.

This results from having too many pellets in the firebox. Whenever you run out of pellets in the hopper you must charge the firebox by turning the grill on for 2 minutes and then off for 10 seconds.

This will run the auger which will supply pellets to the firebox. If you fail to do this, then the igniter runs before the pellets get there but not when they do. Under normal operation, when you keep pellets in the hopper, this problem will not present itself.

Turn the grill off, remove the grate, grease pan, and firebox heat shield. When the unit has cooled down, remove all the pellets from the firebox and any that might have spilled over the firebox and into the bottom of the grill.

You will still have pellets in the auger, so you do not need to charge the firebox. Just re-insert the firebox heat shield, grease pan, and grate, and turn the unit on.

Soot

Incomplete combustion - clean firebox.

Grill does not get hot

You may have pushed the up or down arrow during the 0-1-2-3 cycle. Turn grill off, let it cool, and clean the pellets out of the firebox. Restart the grill, but do not touch the up or down arrows before the 0123 cycle finishes!

## Cooking Tips



**Be sure to keep pellets in the hopper!** Check this occasionally so that your grill does not go out in the middle of cooking your meal.

**Wait until the grill heats up before cooking!** Aside from the soot contained in the early smoke, the grill will not cook evenly until it gets hot, just as with a charcoal or gas grill. A slowly blinking light indicates that the grill has achieved the target temperature, while no light means the grill is still heating or cooling. This will allow you to check to see if the grill is ready from inside the house or some other distance away. It is much easier to see a flashing light (thus the grill is ready to cook on) from a distance than a steady one.

**Marinate in sugar or salt anything you plan to smoke for several hours beforehand in the refrigerator.** This will normally cure it and should make it safe. We do not recommend smoking poultry below 185° for health reasons. Cooking it at or above that temperature will still impart a rich smoky flavor.

**Use rubs often.** Make your own from hundreds of recipes available on the Internet or buy them ready-made at your grocery store or from the dealer who sold you the grill. Good quality steaks seem to benefit from a rub which includes brown sugar, while fish generally do not. Poultry needs salt, and game tastes great with pepper-based rubs.

**Clean the grate and grease pan regularly.** Flavors from previous cookouts will not usually improve the food you are cooking now. Use a spatula or grill brush to clean the grease tray, and use a wad of aluminum foil or a grill brush to gently wipe off the grate. Also, grease may accumulate and cause a fire. Should this highly unlikely event occur, unplug the grill and keep the lid closed until the fire recedes. Line the tray with aluminum foil, but do not block holes.

**Be creative!** You can cook almost anything on this grill. Try pizza, bread, marinated vegetables, casseroles, and corn bread, as well as steaks, roasts, hams, pork chops or tenderloins,, wild game, fish, and poultry.

**Keep the lid closed when cooking.** The grill cooks with convection heat, so an open lid only dissipates heat into the atmosphere. "If you're lookin', you're not cookin'."



## Recipes

### *Dynamite Ribs*

Use "babyback" ribs for best results.

Peel membrane from shiny side of rib rack.

Prepare marinade as follows (this makes enough for two racks):

- 1 cup soy sauce
- 2 tablespoons red wine vinegar
- ¼ cup wine (red or white) – optional
- ¼ cup olive oil
- 1 tablespoon brown sugar
- 1 teaspoon onion powder
- 5 cloves (use garlic press) or 2 tablespoons (from jar) minced garlic
- 2 teaspoons black pepper
- ½ teaspoon Tabasco (or other red pepper) sauce

Stir until frothy.

Marinate the ribs in this sauce for NO LONGER than 4 hours. Turn racks occasionally.

Cook at 170-180° for 8-10 hours, turning racks occasionally, until the meat pulls easily from the bone.

If you wish, baste with barbecue sauce for the last hour.

# Recipes



## ***Border-Town Chipotle Sauce***

- ¼ cup water
- ½ cup of tomato paste
- ½ cup of tomato sauce
- 2-3 chipotle chili peppers (from Chipotle Peppers recipe on pg. 15)
- 2 tsp cumin
- 2 tbsp lime juice or the juice from one whole lime
- 2 cloves garlic
- 1 tsp oregano
- ½ tsp cilantro
- 1 tbsp brown sugar (to taste)
- ¼ cup white vinegar (to taste)
- A couple of drops of liquid smoke
- ½ tsp salt (to taste)

Mash the garlic and chipotles together in a small food processor. Mix in the tomato paste, tomato sauce, water, and lime juice. Stir in the cumin, oregano, and cilantro. Add a few drops of liquid smoke.

Now, stir in about half of the brown sugar, half of the vinegar, and half of the salt. Taste the sauce at this point. Continue to add small amounts of sugar, salt, and vinegar until you like the taste.

You want to mix these distinct flavors, which you can do either by refrigerating for a few hours or by simmering on the stove for 30 minutes. Either way works well, but the stove top method yields a slightly more robust taste.

Keep this product refrigerated or frozen until ready to use.



# Recipes

## ***Citrus Herb Chicken Breasts***

- 4 chicken breasts

### Marinade:

- Juice of 3 lemons
- 1 bunch of fresh cilantro, chopped
- 5 cloves of garlic, minced
- 1 medium red onion, minced
- 1 tablespoon fresh cracked black pepper
- 1 teaspoon kosher salt
- ¼ cup extra virgin olive oil

Rinse and dry the chicken breasts

Add marinade ingredients together.

Add chicken to marinade and put in the refrigerator for 2 – 4 hours.

Set the grill to about 325°.

When the grill reaches temperature add the chicken breasts directly from the marinade to the hot grill.

Grill each side of the chicken breast for 18-22 minutes; make sure they are not pink in the middle after cooking.

Serve this savory chicken dish with a side of long grain rice and green beans for a healthy, balanced meal.

Note: You can marinate the chicken breasts in a Zip-Loc bag lying flat in the refrigerator to save room.

# Recipes



## ***Firecracker Salmon Steaks***

- 4 Salmon steaks (6-7 ounces each), skin on

### Sauce:

- ¼ cup balsamic vinegar
- ¼ cup chili sauce or salsa
- ¼ cup brown sugar
- 5 garlic cloves, minced
- 3 teaspoons minced fresh parsley
- ¼ teaspoon fresh minced ginger or ginger powder
- ¼ - ½ teaspoon cayenne pepper
- ¼ - ½ teaspoon crushed red pepper flakes, optional

In a small bowl combine the sauce ingredients.

Rinse and pat dry the salmon.

Let the salmon come to room temperature, about 15 minutes.

Apply sauce liberally to both sides of the salmon.

Set the Green Mountain grill at about 400°.

When the grill reaches temperature lay the salmon with the skin side down on the grill.

Brush the exposed side of the salmon with sauce and continue basting with sauce while cooking.

Cook for 4 – 5 minutes per side until the salmon flakes easily with a fork.

Serve with a fresh green salad and some garlic cheese bread.



# Recipes

## ***Chipotle Peppers***

Chipotle results from the process of smoking a jalapeño pepper. Your Green Mountain grill lends itself very well to this task.

Prepare the jalapeños by cutting off the stems along with about ¼" of the bodies. Then, slice one side of the pepper lengthwise to open it up. Remove the seeds. You may wish to use plastic gloves for this task, since the pepper residue will burn your eyes if you happen to rub them.

Now, take a fish basket you likely no longer need or a metal colander (or any metal utensil with holes in it). Put the peppers in this.

Turn your grill on and set it to 150°. Put the utensil with the peppers on it inside and roast until the peppers completely dry out, usually about 6-8 hours.

When the peppers finish, you can either freeze them or grind them into powder in a blender or food processor.