



The Holland Grill Cookbook

updated
May 2007

Dear friend,

Congratulations and thank you for being a loyal Holland-Griller. If you own a Holland Grill, welcome to the Holland family. If you do not own one yet, we look forward to having you join us. These recipes were given to us by our dealers and customers who purchased a Holland Grill and want to share their favorites with you. We also put in a few of our own special creations that we've used for years. We hope you like them. Keep sending us your favorite recipes. We will try them all and add the best ones to the cookbook. Thank you and happy grilling!

Find out just about everything you want to know about The Holland Grill on our website at

www.hollandgrill.com

Poultry

Stu's Homemade Holland BBQ Chicken Pizza

They say you can grill anything on a Holland Grill. Stu from Cleveland gave us more proof when he sent us his world-famous, bbq chicken pizza. You'll definitely impress your guests with this one.

- ◆ 1 pack Pillsbury pizza crust mix
- ◆ 2 boneless, skinless chicken breasts
- ◆ 1 cup mozzarella
- ◆ Brad's bbq sauce or suitable replacement (vinegar based)

Bake the chicken breasts on the Holland Grill, about 20 minutes (10 minutes each side). Not too done.

Mix pizza crust, knead, let sit for five minutes.

Spray pizza pan with Pam

Bake crust on preheated Holland Grill for 7 minutes;
remove crust from grill, cut up chicken breasts into small chunks;
cover crust with sauce and add chicken.

(You can sauté mushroom, onions, green peppers to add if you wish)
cover with cheese. Slide pizza off pan, directly onto grill.

Works best if you have oven mitts to avoid burning your hands.

Grill for 10 more minutes or until crust is crispy.

Vidalia Stuffed Chicken

Grilling Time: 60-75 minutes

Main Food Grid

- ◆ 1 whole Chicken (3 one-half lbs)
- ◆ Olive Oil
- ◆ 1 jar Oak Hill Farms Vidalia Onion Relish
- ◆ Flav-o-buds, Hickory, Mesquite or Alderwood, select flavor according to preference

Stuff relish between the skin and meat of the chicken. Tie chicken with the twine to hold the wings and legs against body. Rub oil onto skin of the chicken. Place Flav-o-buds in the chip tray or chip drawer. Place the chip tray in the rear corners of the drip pan or slide the chip drawer back in slot. Preheat the grill until chips start to smoke. Grill the chicken 1 to 1 one-half hours or until done. Insert fork into deepest part of thigh. Juices will run clear when the chicken is done.

Turkey with Oyster Stuffing

Grilling Time: 2 1/2 hours

Main Food Grid

Holland Thermo/Timer

- ◆ 10-12 pound Turkey
- ◆ 2 Eggs beaten
- ◆ 1/2 teaspoon Paprika
- ◆ 5 cups Cornbread crumbs
- ◆ 4 stalks Celery chopped
- ◆ 1/2 pint small Oysters and juice
- ◆ 1/8 teaspoon grated Nutmeg
- ◆ 1/4 cup Parsley
- ◆ 1 medium Onion chopped
- ◆ Brads Seasoning Mix
- ◆ 2 teaspoons whole Sage leaves rubbed
- ◆ 1 teaspoon Basil
- ◆ 1/2 stick of Butter
- ◆ Salt and Pepper to taste

Prior to grilling time cook giblets in a quart of water until soft, reserve broth. When cool grind or coarsely chop meat. Sauté celery and onions in butter until transparent. Place bread crumbs, chopped meat, sautéed vegetables and all other ingredients in a bowl. Add about two cups of broth, (amount depends on how moist you want filling), add salt and pepper then mix all together.

Wash and dry the turkey inside and out. Fill turkey cavity with stuffing and truss or tie to hold. Rub outside of turkey with melted butter. Sprinkle turkey generously with Brad's seasoning mix and black pepper.

Place stuffed turkey in preheated Holland Grill for about 2 1/2 hours.

Use a Holland Thermo/Timer to check the internal temperature of the turkey it should be between 180-185 degrees F.

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Country Turkey & Apples

Grilling time: 2 hours

Main food grid

Holland Thermo/Timer

- ◆ 1 Turkey (8-10 lbs)
- ◆ 2/3 cup Apple juice
- ◆ Salt
- ◆ Brad's Seasoning Mix
- ◆ 2 large tart Apples
- ◆ 1/2 teaspoon ground Allspice
- ◆ black Pepper
- ◆ 3 tablespoons Brown Sugar

Wash turkey. Core and coarsely chop apples. Combine brown sugar and allspice with apples. Fill turkey cavity with the apple mixture. Rub the inside of the turkey, generously, with Brad's Seasoning Mix, black pepper and salt.

Place turkey in preheated Holland Grill for 2 1/2 hours.

Brush turkey with apple juice, half way through grilling. Remove turkey from grill. Remove the apples from the turkey and beat until apples are smooth. Serve apples with turkey.

Use Holland Thermo/Timer to check the internal temperature of the turkey it should be between 180-185 degrees F.

Oriental Grilled Chicken

Grilling Time: 60 minutes

Main Food Grid

- ◆ 4 broiler quarters
- ◆ 2 tablespoons prepared Mustard
- ◆ 1/4 cup soy sauce
- ◆ 4 teaspoons Honey
- ◆ 1 tablespoon Lemon juice
- ◆ 1/4 teaspoon ground Ginger

In a medium bowl, stir together mustard and soy sauce. Gradually add honey stir well. Add lemon juice and ginger. Marinate chicken for at least 1-2 hours in the refrigerator. Reserve a little of the marinade for brushing. Place marinated chicken in preheated Holland Grill for 30 minutes. Turn and brush reserve marinade on chicken and grill another 30 minutes or until done.

Sunday Best Fried Chicken

Grilling time: 45-50 minutes

Main Food Grid

- ◆ For every 4 chicken thighs you will need:
- ◆ 1 beaten egg
- ◆ 3 tablespoons melted margarine
- ◆ 1 teaspoons Garlic salt
- ◆ 1 tablespoons vegetable oil
- ◆ 2 tablespoons Half & Half
- ◆ 2 medium Tomatoes
- ◆ 1/2 cup seasoned bread crumbs
- ◆ 1/2 cup potato flakes

Wash the chicken, pat dry and set aside. In a small bowl, beat egg with the half and half. In another bowl combine breadcrumbs, flakes and salt. Dip chicken in egg mixture; roll the chicken in the bread crumb mix. Set aside for 10 minutes. Place chicken in preheated Holland Grill and sprinkle with melted margarine and oil. Grill for 40-45 minutes, turning once, half way through grilling time. Juices will run clear when pierced with a fork. Slice tomato in half, sprinkle with remaining breadcrumbs and place in grill for 10 minutes before chicken is done.

Brad's BBQ Chicken

Grilling Time: 45 minutes

Main Food Grid

- ◆ Chicken Thighs
- ◆ Brad's Seasoning Mix
- ◆ Brad's Private Stock BBQ Sauce
- ◆ Black Pepper

Wash the chicken and leave wet. Cover with Brad's seasoning and pepper. Place in preheated Holland Grill for 25 minutes and then turn. When turning, dip chicken in pan of Brad's Private Stock BBQ sauce and grill for 20 more minutes, or until done. Remove chicken from grill and place on warm platter.

Breaded Chicken Supreme

Grilling Time: 40-60 minutes

Main Food Grid

- ◆ 1 Chicken cut up into serving pieces with skin on
- ◆ 1 Cup Brad Holland Carolina Breader Mix

Wash chicken pieces and leave wet. Place 1 cup of breader in a bag. Add chicken 1 to 2 pieces at a time. Shake a coat chicken thoroughly. Set aside on a platter for 10-15 minutes before placing on the grill. Place chicken in preheated Holland Grill for 20-25 minutes. Turn and grill for an additional 20 minutes or until done. Garnish with parsley and serve hot. Chicken may be skinned to reduce fat.

Cola Can Chicken (Holland Grill Style)

Adapted from the Beer-Can Chicken and 74 Other Offbeat Recipes for the Grill by Steven Raichlen Workman Publishing Company, Inc.

NOTE: Use Holland's [Roastin' Post](#) instead of a cola can or beer can. Its wide base will keep it from tipping over and it's designed to steam the flavor into the chicken from the inside.

- ◆ For the rub:
- ◆ 1 tablespoon mild chili powder
- ◆ 2 teaspoons salt
- ◆ 2 teaspoons light brown sugar
- ◆ 1 teaspoon freshly ground black pepper
- ◆ 1 teaspoon ground cumin
- ◆ 1/2 teaspoon garlic powder
- ◆ 1/4 teaspoon cayenne pepper
- ◆ 1 can (12 ounces) cola
- ◆ 1 chicken (3 to 4 pounds)
- ◆ 2 teaspoons vegetable oil
- ◆ Cola Barbecue Sauce (Recipe follows)
- ◆ Cola Barbecue Sauce
- ◆ 1 tablespoon butter
- ◆ 1/4 cup minced onion
- ◆ 1 tablespoon minced peeled fresh ginger (1/4 teaspoon ground)
- ◆ 1 clove garlic, minced
- ◆ 3/4 cup cola (reserved from Coal Can Chicken)
- ◆ 3/4 cup ketchup
- ◆ 1/2 teaspoon grated lemon zest
- ◆ 2 tablespoons fresh lemon juice
- ◆ 2 tablespoons Worcestershire sauce
- ◆ 2 tablespoons A.1. steak sauce
- ◆ 1/2 teaspoon liquid smoke
- ◆ 1/2 teaspoon freshly ground black pepper
- ◆ Coarse salt to taste
- ◆ MAKES about 1 1/2 cups

1. Make the Rub: put the chili powder, salt, brown sugar, black pepper, cumin, garlic powder, and cayenne pepper in a small bowl and stir to mix.

2. Pop the Tab off the soda can. Pour half of the cola (3/4 cup) into a measuring cup and set aside for the sauce. If cooking the chicken on the can, using a church key-style opener, make 2 additional holes in its top.

3. Remove the packet of giblets from the body cavity of the chicken and set aside for other uses. Remove and discard the fat just inside the body and neck cavities. Rinse the chicken, inside and out, under cold running water and then drain and blot dry, inside and out, with paper towels. Sprinkle 1 teaspoon of the rub inside the body cavity and 1/2 teaspoon in the neck cavity of the chicken. Drizzle oil over the outside of the bird and rub or brush it all over the skin. Spoon the remaining rub through a hole in the top of the can. Don't worry if the cola foams up, this is normal.

4. If cooking on a can: Hold the bird upright, with the opening of the

body cavity at the bottom, and lower it onto the can so the can fits into the cavity. Pull the chicken legs forward to form a sort of tripod, so the bird stands upright. The rear leg of the tripod is the can.

5. Tuck the tips of the wings behind the chicken's back.

6. Preheat the Holland Grill for 30 minutes.

7. When ready to cook stand the chicken up in the center of the hot grate. Cover the grill and cook the chicken until the skin is a dark golden brown and very crisp and the meat is cooked all the way through (about 180° F on an instant read, meat thermometer in the thickest part of a thigh, but not touching a bone), 1 1/4 to 1 1/2 hours. If the chicken skin starts to brown too much, loosely tent the bird with aluminum foil.

8. If cooking on a can: Using tongs hold the bird by the can and carefully transfer it in an upright position to a platter.

9. Present the bird to your guests. Let the chicken rest for 5 minutes, and then carefully lift off the support. Take care not to spill the hot cola or otherwise burn yourself. Halve, quarter, or carve the chicken and serve with the barbecue sauce.

Poulet Parmigianna

A dish made with boneless, skinless chicken breasts.

- ◆ Take as many breasts as you desire to cook, and using a plastic bag, apply some of Mr. Holland's wonderful breader mix to each one. The breader mix provides a wonderful texture and flavor to the chicken.

After you have cooked the breasts, (about 45 minutes, again, depending on the size), put them on a microwavable platter and place a tablespoon of pizza sauce (such as Ragu Pizza Quick Sauce) on each breast, and then top with shredded mozzarella cheese. Nuke it in the microwave for about 45 seconds to one minute and you'll have a dish that you'll think just came out of an Italian restaurant.

Herbed Chicken Breasts

Grilling Time: 25-30 minutes

Main Food Grid

- ◆ 6-8 boneless Chicken breasts
- ◆ Salt
- ◆ 1 cup Olive oil or Corn Oil
- ◆ 3 tablespoons Lemon juice
- ◆ 1 teaspoon Mild Chili powder
- ◆ 2 cloves crushed Garlic
- ◆ Fresh Ground Pepper
- ◆ A generous pinch of dried Rosemary, Oregano, Tarragon and Parsley

Combine oil, lemon juice, chili powder and herbs. Reserve some marinade for basting later. Place the chicken and herb mixture in an airtight container to marinate for four hours, turning occasionally.

Remove chicken from marinade. Season chicken with salt and pepper. Place chicken in preheated Holland Grill for 25-30 minutes. Baste half way through grilling with reserved marinade.

Pennsylvania Dutch Split Chicken

Grilling time: 60-75 minutes

Main Food Grid

- ◆ 2 3 1/2 pound split broiler Chickens
- ◆ 1 cup Water
- ◆ 2 cups vinegar
- ◆ 2 tablespoons salt
- ◆ 1/2 stick of Margarine

Preheat the Holland Grill. While the grill is preheating, combine sauce ingredients in a pan and heat. Do not boil the sauce. Wash and pat dry split halves. Place broilers skin side down on preheated grill and baste with sauce. Turn skin side up and baste the other side. Close the lid. Baste and turn broilers every 15 minutes. Check for doneness in 60-75 minutes. The leg bone will easily turn in the socket when done.

Lazyman Chicken Cobbler

Grilling Time: 25-30 minutes

Main Food Grid

- ◆ 3 cups diced Chicken
- ◆ Salt

- ◆ 1 cup peas
- ◆ 2 tablespoons all purpose flour
- ◆ 2 tablespoons margarine
- ◆ 1/4 teaspoon crushed dried Thyme
- ◆ 1 1/3 cups Chicken Broth
- ◆ 1 cup diced Carrots
- ◆ Fresh ground White Pepper
- ◆ 1 package Butter-me-Not biscuits (10 ct)

Preheat the Holland Grill. Melt margarine in medium saucepan. Stir in flour and chicken broth, cook over low heat, about five minutes or until mixture is smooth and thickened. Stir in carrots, peas and chicken. Add thyme, salt and pepper. Let simmer five minutes for the flavors to blend then remove from heat.

Place 1/2 chicken mixture into buttered 2 quart casserole dish. Place five biscuits on mixture; add remaining chicken mixture, top with remaining biscuits. Place in Holland Grill until golden brown, about 25-30 minutes.

*Turkey may be substituted for chicken.

Mesquite Chicken

Preheat Holland Grill

Main cooking grid

- ◆ 10 Chicken Breast Filets
- ◆ Kraft® Italian Salad Dressing
- ◆ Mesquite Flav-o-buds

Marinate the filets in the Italian salad dressing in the refrigerator for a minimum of 6 hours.

Place one or two aluminum tart pans with dry flav-o-buds in the corners of the dry drip pan. Preheat grill.

Place the filets on preheated grill for 12-15 minutes. Turn filets and grill another 12-15- minutes until done. Serve hot with your favorite salad & vegetables.

Holland Chicken

Preheat Holland Grill
Main Cooking Grid

- ◆ Boneless Chicken Breasts
- ◆ Marinade:
- ◆ 2/3 Pfeiffer Italian Dressing
- ◆ 1/3 Chun King Lite Soy Sauce

Preheat Holland Grill
Main Cooking Grid

Boneless Chicken Breasts

Marinade:

2/3 Pfeiffer Italian Dressing
1/3 Chun King Lite Soy Sauce

Prepare ample amount of marinade in proportions listed above to cover the amount of chicken to be prepared. Place chicken in zip lock bag and pour marinade over chicken, turning to cover chicken pieces. Marinate in refrigerator for 4 hours.

Preheat Holland Grill. Place chicken in grill; baste and grill 6-10 minutes. Turn chicken, baste and grill another 6-10 minutes or until done.

Serve with stuffed potatoes, tossed salad and BBQ bread. Use lite soy sauce to reduce sodium.

Hickory Quail and Pineapple

Grilling Time: 25-30 minutes

Main Food Grid and Half Food Grid

- ◆ 12 quail
- ◆ Salt
- ◆ 1 teaspoon dried Tarragon
- ◆ Pepper
- ◆ 2 teaspoon grated Lemon rind
- ◆ 1 stick Margarine
- ◆ Hot Pineapple Sauce
- ◆ 2 tablespoons cornstarch
- ◆ 2 teaspoons rum
- ◆ 1 teaspoon grated Orange rind
- ◆ 1 tablespoon soy sauce
- ◆ 1 tablespoon honey

- ◆ 1 fresh Pineapple (peeled and cored)
- ◆ 1 20 oz. can of crushed Pineapple (drained and reserve juice)

Place half rack in grill and preheat the Holland Grill. Cut quail in half lengthwise. Melt margarine; add tarragon and lemon rind mix well. Brush quail with margarine mixture. Salt and pepper to taste.

Place your favorite flav-o-bud in the bud tray. Place bud tray in back corner on top of drip pan in space between drip pan and flange of grill. Grill quail 15 minutes per side. During last 10 minutes place fresh pineapple on half grid. While quail is grilling, add cornstarch and three tablespoons of reserved pineapple juice in a medium saucepan, mix well. Add remaining juice, stir in rum, honey orange rind, soy sauce and crushed pineapple. Bring to a boil, stirring constantly. Remove from heat. Prepare platter with a bowl of hot pineapple sauce in the center. Arrange quail and pineapple slices around the bowl. Serve with wild rice.

Marinated Cornish Hens

Grilling Time: 50-60 minutes

Main Food Grid

- ◆ 4 Cornish Hens
- ◆ black Pepper
- ◆ 2 tablespoons Olive Oil
- ◆ Salt
- ◆ Sauce
- ◆ 3 tablespoons Soy sauce
- ◆ 1 tablespoons Lemon juice
- ◆ 3 tablespoons Teriyaki Sauce
- ◆ 2 tablespoons Honey
- ◆ 2 cloves sliced Garlic
- ◆ dash of ground Ginger

Sauce

3 tablespoons Soy sauce 1 tablespoons Lemon juice
3 tablespoons Teriyaki Sauce 2 tablespoons Honey
2 cloves sliced Garlic dash of ground Ginger

Place preheat the Holland Grill. Wash hens and pat dry. Rub with the olive oil. Prepare marinade in bowl and divide into two zip lock bags.

Reserve a little marinade for basting. Place two hens in each bag to marinate overnight, turning occasionally.

Remove hens from bags and season with salt and pepper. Grill for 50-60 minutes. Baste hens with reserved marinade half way through.

Holiday Turkey on the Holland

If you've ever been to a Holland Grill cooking demonstration, you've probably seen the Holland rep grilling a whole turkey. We do this because people can't believe how moist and juicy the turkey on the Holland is and how easy it is to do. They turn out golden brown every time. So why not cook your next turkey on the Holland Grill!

- ◆ One (1) 12-14 LB. Turkey
 - ◆ Holland Digital Thermometer
 - ◆ Holland Carolina Seasoning Mix
-
- Wash thawed turkey and pat dry.
 - Let turkey sit out for 30-45 minutes to knock the chill off
 - Generously sprinkle [Carolina Seasoning](#) mix all over the turkey and inside the cavity.
 - Place on preheated Holland Grill main cooking grid and cook 12-15 minutes per pound.
 - Use a Holland Digital Thermometer to check the internal temperature of the turkey. Your turkey will be perfectly cooked when the internal temperature of the turkey is 180 degrees F. Slide the probe into the breast of the turkey (not touching a bone) and place the timer unit on the shelf and close the lid. The probe will beep to let you know when the turkey is done.
 - NO TURNING REQUIRED!

Beef

Beef Ribs

This is an easy recipe, just be sure to allow enough time for the ribs to marinate.

- ◆ 4 pounds of lean Beef Ribs
- ◆ 1/2 - 1 cup Brad Holland's Barbecue
- ◆ 6 fresh sprigs of Parsley
- ◆ 1 cup vegetable oil
- ◆ 2 teaspoons Pepper
- ◆ 1 cup Red Wine Vinegar
- ◆ 1 teaspoon Salt
- ◆ 1 cup fresh chopped parsley
- ◆ 6 crushed cloves Garlic

Serves approximately 1 person for every 3/4 to 1 pound of ribs. Allow 1 to 1.5 pounds of ribs for big eaters.

Combine Marinade Ingredients

- 1 cup vegetable oil
- 2 teaspoons Pepper
- 1 cup Red Wine Vinegar
- 1 teaspoon Salt
- 1 cup fresh chopped parsley
- 6 crushed cloves Garlic

Marinate Ribs

Combine marinade ingredients into bowl or zip lock bag with ribs. Toss to coat ribs and refrigerate for 6 hours, turning frequently.

Preheat Holland Grill.

Place ribs in Holland Grill for 30 minutes. Take large piece of heavy aluminum foil, turn edges up and pour in Brad Holland's Barbecue Sauce with the ribs. Fold and seal to make a pocket return to grill for 45-60 minutes or until done.

Grilled Pot Roast

Grilling Time: 2 and one-fourth hours

Main Food Grid

- ◆ 4 pound Pot Roast
- ◆ 2 Tablespoons Brown Sugar
- ◆ 3 tablespoons flour
- ◆ 1 teaspoon dried Mustard
- ◆ 2 teaspoons Salt
- ◆ 1 tablespoon cider vinegar
- ◆ 2 tablespoons Worcestershire Sauce
- ◆ three-fourth cup catsup
- ◆ one-half teaspoon pepper
- ◆ Vegetables:
- ◆ 8-10 Carrots
- ◆ 6-8 New Potatoes
- ◆ 3-4 medium Onions
- ◆ 2 Green Peppers

Preheat Holland Grill. Place roast in Holland Grill for 45 minutes. While grilling the roast, combine remaining ingredients and mix well. Clean and chop vegetables. Remove roast from grill and place in small roasting pan. Arrange vegetables and cover with sauce. Cover with foil and place back in the grill for 1-1 one-half hours until tender.

Rolled Round Steak

Grilling Time: 18-20 minutes

Main Food Grid

- ◆ 2 3/4 inch thick round steaks
- ◆ 1/2 cup chopped green pepper
- ◆ 1/2 cup chopped olives
- ◆ 1/2 cup croutons
- ◆ 1/2 cup chopped mushrooms
- ◆ 1 egg
- ◆ 1/2 cup chopped red onions
- ◆ **Basting Sauce**
- ◆ 1/2 cup cooking wine
- ◆ 1/2 cup olive oil

Preheat Holland Grill. Pound steaks until tenderized. Lay steaks flat with edges overlapping. Spread olives, mushrooms, croutons, peppers and onions onto steaks. Beat egg and pour over the steaks, season to taste with salt and pepper.

Roll steak so that all ingredients are enclosed inside the roll. Using a butcher cord to tie the steak roll at one-inch intervals. Baste the roll

with the olive oil and basting sauce, see above. Place steak roll on Holland Grill for 9-10 minutes. Turn rolls and baste other side. Grill another 9-10 minutes.

Meatloaf on the Grill

Grilling Time: 60 minutes

Main Food Grid

- ◆ 1 1/2 pound ground Chuck Beef
- ◆ 1/4 cup chopped Green Pepper
- ◆ 1 can (5 1/2 oz.) evaporated milk
- ◆ 1/4 teaspoon Black Pepper
- ◆ 1/2 cup Cracker Crumbs
- ◆ 1/4 teaspoon dried Basil Leaves
- ◆ 4 oz. American cheese cut into triangles
- ◆ 3/4 teaspoon Salt
- ◆ 1/4 cup chopped Onions
- ◆ 1 egg

Preheat the Holland Grill. Combine all ingredients, except American cheese triangles, mix lightly. Place in an 8 1/2 x 4 1/2 inch loaf pan to shape or shape by hand. If using pan to shape remove from pan. Place loaf on Holland Grill for 60 minutes. Arrange American cheese triangles on top of loaf. Close lid for 1-2 minutes or until cheese melts. Let loaf stand 10 minutes before slicing.

Sirloin on a stick with Squash

Grilling Time: 1 and 1/2 hours

Main Food Grid and Half Grid

- ◆ 1-1/2 pounds Sirloin Beef
- ◆ 2 Acorn Squash
- ◆ Marinade
- ◆ 1/2 cup soy sauce
- ◆ 2 tablespoons chopped Cilantro
- ◆ 1/2 cup dry red Wine
- ◆ 4 tablespoons Orange juice
- ◆ 1 minced fresh Ginger
- ◆ 1 tablespoon minced Garlic
- ◆ ground Black pepper and nutmeg

Marinade

1/2 cup soy sauce

2 tablespoons chopped Cilantro

1/2 cup dry red Wine

4 tablespoons Orange juice
1 minced fresh Ginger

1 tablespoon minced Garlic
ground Black pepper and nutmeg

Cut beef into twelve 2 inch squares. Mix marinade in zip lock bag or bowl. Add beef and refrigerate overnight. Halve the squash, from stem end to bottom. Clean. Arrange 4 halves in baking pan. Place 1 tablespoon of orange juice in each cavity. Sprinkle with ginger and nutmeg. Cover with foil and place in grill for 1 to 1-1/2 hours.

Thread sirloin pieces on skewers. Place in grill for 5-6 minutes per side.

Rib Eye Steaks

Grilling Time: 20 minutes

Main Food Grid

- ◆ 4-8oz. Rib Eye Steaks
- ◆ Black Pepper (to taste)
- ◆ Brad Holland's Carolina Seasoning Mix (to taste)
- ◆ Garlic Powder (to taste)

Preheat Holland Grill. Season steaks to taste. Allow steaks to stand at room temperature about 1/2 hour. Place steaks on Holland Grill for 10 minutes turn and grill 10 minutes on second side or until they reach preferred doneness.

Garlic Stuffed Sirloin

Grilling Time: 45 minutes

Main Food Grid

Side Burner

Holland Thermo/Timer

- ◆ 3 pounds Boneless Top sirloin about 2 inches thick
- ◆ 1/2 cup thinly sliced green onions
- ◆ 1 tablespoon Olive oil

- ◆ 1/4 teaspoon Salt
- ◆ 1/4 cup chopped Garlic cloves
- ◆ 1/4 teaspoon Black Pepper
- ◆ 2 whole Garlic clove heads

Preheat Holland Grill. In a hot iron skillet on your side burner place 1 tablespoon olive oil. Add garlic and cook over low heat until tender, about five minutes, add onions, increase heat to about medium and cook until onions are crisp, but tender, about five minutes. Stir in salt and pepper. Cool. To cut pocket on beef steak, make a horizontal cut through the center of the steak, parallel to the surface of the meat about 1 inch from each side. Cut to, but not through the opposite side. Evenly spoon stuffing into pocket. Secure with wooden picks.

Place steak in Holland Grill for 20 minutes, turn carefully and grill another 20 minutes or until preferred doneness. You may insert a Holland Thermo/Timer into side of steak. Remove the picks, carve on the diagonal across grain into 3/8 to 1/2 inch slices and arrange on warm platter. Garnish with sliced green olives.

For extra flavor place two heads of garlic in an aluminum tart pan, place in your Holland Grill when you light your grill. Pull cloves apart; squeeze out the roasted garlic onto your sirloin.

Brisket

Grilling Time: 3 hours
Main Food Grid
Holland Thermo/Timer

- ◆ 3-1/2 pound Brisket
- ◆ Equal amounts of Garlic powder, Black Pepper, Oregano and Paprika

Rub brisket with the seasoning mixture, wrap in plastic and refrigerate overnight.

Fill drip pan with water and preheat Holland Grill. Place brisket in preheated grill and grill for three hours. Check the internal temperature of brisket with a Holland Thermo/Timer it should be 170 degrees F. Keep water in drip pan for the entire grilling time.

Steak Béarnaise

Grilling Time: 2-1/2 hours
Main Food Grid
Holland Thermo/Timer

- ◆ 4 pound Sirloin Roast
- ◆ 1 package of ready bake rolls (10 count)
- ◆ 1 package of Knorr Béarnaise sauce
- ◆ Marinade
- ◆ 50% Italian dressing
- ◆ 30% White Wine
- ◆ 10% Worcestershire Sauce
- ◆ 10% Soy sauce
- ◆ Seasoning Salt
- ◆ Parsley
- ◆ Italian Seasoning
- ◆ Garlic
- ◆ Garlic Powder
- ◆ Black Pepper

Marinade

50% Italian dressing 30% White Wine
10% Worcestershire Sauce 10% Soy sauce
Seasoning Salt Parsley
Italian Seasoning Garlic
Garlic Powder Black Pepper

Marinade roast overnight. Preheat Holland Grill. When ready to grill, sprinkle with pepper to taste, place in Holland Grill fat side down for one hour, turn and grill with fat side up for 1-1/2 hours, until done. Check the internal temperature with a Holland Thermo/Timer. The internal temperature should be between 130-140 degrees F.

Let roast stand for about 20 minutes, slice thin and serve on heated roll topped with béarnaise sauce.

Cheeseburger Loaf

Preheat Holland Grill

Main Cooking grid

Grilling time: 60 minutes

- ◆ Garnish: 2 slices of American Cheese
- ◆ 1-1/2 pound Ground Chuck
- ◆ 1 5-1/2 ounce evaporated Milk
- ◆ 1/2 cup Cracker crumbs
- ◆ 1/2 cup shredded American Cheese
- ◆ 1/4 cup chopped Onions
- ◆ 1/4 chopped Green Peppers
- ◆ 1/4 teaspoon Black Pepper
- ◆ 1/4 teaspoon Basil Leaves
- ◆ 3/4 teaspoon Salt
- ◆ 1 Egg

Preheat Holland Grill. Combine all ingredients except American cheese slices, mix lightly. Place in an 8-1/2 x 4-1/2 loaf pan to shape or may be shaped by hand. If using a pan to shape, after shaping remove from pan.

Place loaf, not in pan, in preheated Holland Grill for 60 minutes. Cut cheese slices into triangles and arrange overlapping on top of loaf. Close grill lid for 1-2 minutes until cheese melts.

Let loaf stand for 10 minutes before slicing. Slice and arrange on warm meat platter and serve.

Kim's prize-winning meatloaf

This recipe was submitted by Kim of Cadiz, Ky.

Grilling time: 60 Minutes

Main Food Grid

- ◆ 1 1/2 lbs. ground beef
- ◆ 1 cup tomato juice
- ◆ 3/4 cup quick oats (I use Quaker)
- ◆ A few shakes of Carolina Seasoning Mix

Mix together all ingredients. Mold into loaf pan and refrigerate overnight. Take the meatloaf out of the loaf pan and place in the center of the cooking grid on your Holland Grill. I like to flip the meatloaf with a large spatula after 30 minutes. After flipping, cover the top with ketchup. Near the end of

the grilling time, lay four slices of cheese on top and let melt. Serve with mashed potatoes, corn and hot buttered rolls.

Skillet-seared Holland Sirloin

There's no juicier steak than one that has been cooked on a Holland Grill. To add a little extra flare, try "searing" it in a hot iron skillet before you grill it.

- ◆ Your favorite steak (I like sirloin, at least 1-inch thick for grilling) 8-12 oz.
- ◆ Fresh, coarsely ground black peppercorns
- ◆ Salt
- ◆ Garlic Salt (or fresh garlic gloves)
- ◆ Iron skillet

First, heat an iron skillet on your preheated Holland Grill. (Or, you can heat it up in your oven while the Holland is preheating). You need to get it really hot, so allow plenty of time. Rub olive oil on both sides of the steak and season it to taste with fresh, coarsely ground black peppercorns on both sides. Salt to taste.

With the skillet still on the grill, lay the steak in the skillet with some tongs and close the lid. Cook for 3 minutes and then flip it and cook for 3 more minutes.

Remove the skillet (Be careful--it will be **VERY HOT**) from the grill and put the steak directly on the cooking grid of your Holland Grill near the back outer edge. (*Note: Always leave an inch or so between the food and the edge of the cooking grid when placing food near the hotter outer edges.*) Season to taste with salt and garlic salt. Add a little more fresh black pepper if you choose.

Grill for 9 minutes on each side.

This should allow for a "medium" steak, or a slightly pink center.

Allow more or less time for your taste.

Serve with corn, a baked potato and hot buttered rolls and get ready to unbuckle the belt!

TIP: The steak will absorb the seasoning better if it is allowed to sit out about 30-45 minutes prior to cooking to knock the chill off.

Spicy beef tenderloin

Stacey Martin of Kentucky is famous for her incredibly delicious spicy beef tenderloin. You've got to give this one a try!

- ◆ 1 1/2 cups port wine
- ◆ 1 cup soy sauce
- ◆ 1/2 cup olive oil
- ◆ 1 teaspoon pepper
- ◆ 1 teaspoon thyme, dried
- ◆ 1 tablespoon hot sauce
- ◆ 6 cloves garlic
- ◆ 1 bay leaf
- ◆ 1 5 to 6-pound beef tenderloin

Combine first eight ingredients, mix well. Place tenderloin in large shallow dish. Pour 2 cups wine mixture over top and cover tightly. Chill at least 8 hours, turning occasionally. Chill remaining wine mixture.

Uncover tenderloin, drain and discard marinade. Put tenderloin on preheated Holland Grill. Grill until meat thermometer registers 145 degrees in the thickest part of the meat, (medium rare), basting occasionally with remaining mixture.

Serve with asparagus tips, baked potatoes and hot, buttered French bread.

Pork

Luau Pork Roast

Grilling Time: 2-3 Hours

Main Cooking Grid

- ◆ 5 pound Pork Loin roast
- ◆ Marinade:
- ◆ 3 jars strained Apricot baby food - (4 3/4 ounce size jars)
- ◆ 4 Green Onions thinly sliced
- ◆ 1/3 cup Honey
- ◆ 1 clove finely chopped Garlic
- ◆ 1/4 teaspoon Pepper
- ◆ 1/4 cup Soy Sauce
- ◆ 1/4 cup Lemon juice
- ◆ 1 cup Lemon and Lime soda

Sauce:

1 jar baby food combined with 1 tablespoon Lemon Rind and one-half teaspoon Horseradish.

Wash and pat dry roast. Combine 3 jars of baby food, honey, soy sauce, lemon juice, lemon-lime soda, onion, garlic and pepper. Place roast in bowl or zip lock bag. Add marinade turning to cover. Marinate in refrigerator overnight turning occasionally.

Pour 1 gallon of hot water into closed off drip pan. Preheat Holland Grill. Brush roast with marinade and insert meat thermometer with tip in center of roast. Place roast on main food grid. Grill 2-3 hours or until done to your taste. Baste twice with marinade while grilling.

When roast is done, remove from grill, let stand

Carolina Roast Pork

Grilling Time: 2-3- hours

Main Food Grid

- ◆ 3 pounds Boneless Pork Roast
- ◆ 1 teaspoon Salt
- ◆ 3 finely minced Garlic Cloves
- ◆ 1/4 teaspoon Black Pepper
- ◆ 1 tablespoon crumbled dried Rosemary
- ◆ 2 tablespoons Olive oil
- ◆ 1 tablespoon crushed Fennel seed

Combine all ingredients, except pork roast, and rub on the pork roast. Place the roast in a zip lock bag and refrigerate for 8 hours. Preheat Holland Grill. Place roast in Holland Grill for two hours or until done. Cool for 10 minutes and slice.

Marinated Pork Tenderloin

Main cooking grid

- ◆ 3 pound pork tenderloin
- ◆ 1 bottle of chardonnay wine
- ◆ 1 bottle Holland's BBQ sauce

Mix 2 cups of wine and 1 cup of BBQ sauce and pour over tenderloin. Marinate for 2 hours. Place tenderloin on grill and season with Holland's Seasoning mix. Save marinade. While meat is grilling, add 1 cup of wine and 1/2 cup BBQ sauce to marinade. After meat has been on grill for 20 minutes, close valve on drip pan and add marinade to drip pan. Cook for 30-25 minutes. Open valve on drip pan and drain marinade into bucket. Close valve and grill meat for 25-30 minutes. Take marinade in bucket and place in saucepan on stove or side burner. Add 1 cup of wine, 1/2 cup of BBQ sauce and 1 TBSP of minced garlic and bring to boil. Reduce heat to simmer. When meat is done, place immediately in foil-lined dish and pour marinade from saucepan over meat. Cover with lid or foil and let stand for 10-15 minutes. Slice and serve with favorite side dishes.

Bodacious Boston Butt BBQ

Boston Butts are one of the world's best kept secrets--but you've probably eaten it many times at your favorite BBQ shack when you ordered pulled pork. This recipe is one of many ways you can fix your own "bodacious bbq."

- ◆ 1 Boston Butt Roast (football-size)
- ◆ Brad's Carolina Seasoning
- ◆ Carolina Rump Shake
- ◆ Black peppercorns
- ◆ 2 12 oz. cans of beer

You'll need two days to complete this recipe but with a little planning you'll be able to have great pulled pork sandwiches for several meals.

Try to catch a sale at your local grocer. I've bought it at 99 cents a pound many times. Buy several and freeze the ones you don't use.

You'll be using your Holland Grill as a "slow cooker" for this dish.

First, close the drain valve on your grill. Fill the drip pan with a gallon of water. Add one can of beer to the water. Light your grill and let it preheat until you see steam coming out of the smoke stacks.

Let the Boston Butt sit out (covered) on the counter for 45 minutes or so to knock the chill off the meat. Season it liberally with Brad's Carolina Seasoning and Carolina Rump Shake. Add some fresh, coarsely ground black peppercorns to the top side of the meat.

Place the butt on the center of the cooking surface and close the lid. You will need to add more water to the drip pan every hour or so as it will steam out. To add water, simply raise the lid and carefully pour the water from a pitcher into the drip pan. At any point in the cooking process after you've added more water, slowly pour 1/2 can of beer over the top of the Boston Butt while it is cooking. It's a good idea to put the grill in the shade to help keep it cool. You're trying to keep the temperature low during this cooking process, somewhere around 275 to 300 degrees. Keep adding water until the meat is done. Some people like to let all the water boil out as the meat nears the "done" point and let it grill at the regular temperature for a half hour or so to get a light "crust" on the meat.

After the meat has cooked an hour or so (total cooking time will be 5-6 hours depending on the size of the meat) place your digital thermometer into the thick part of the meat and set it for 190 degrees.

When the meat reaches 190, remove it from the grill and wrap it loosely first with wax paper and then aluminum foil. Place it onto a large plate or deep dish pan and let the meat cool. When meat has cooled some, wrap it tightly in the wax paper and foil and refrigerate overnight.

The next day, place meat in large deep dish pan and pull the meat apart into smaller pieces. Discard any bone, gristle or fat.

Place meat pieces in crock pot, (If you don't have a crock pot, look up in the attic. Someone surely gave you one as a wedding gift) pour in the other 1/2 can of beer and season lightly again with the two seasonings and pepper corns. Set the crock pot on low and let it slow cook for about 5 hours or until meat is very "stringy" and easy to pull apart. Check the meat occasionally, mixing thoroughly with a wooden spoon.

Serve the BBQ on a large white hamburger bun (Sara Lee has some great buns) and add your favorite BBQ sauce. Serve with potato chips, baked beans, Cole slaw and a few dill pickle slices. Add some sweet tea and a piece of chocolate pie and come and get it!

Seafood

Bob's Spanish Mackerel

Grilling time: 8 minutes

Main food grid

- ◆ 16 oz mackerel fillet
- ◆ Beaver Sauce

Clean mackerel. Place fillet on preheated Holland Grill, meat side down for 4 minutes. Turn fillet over and spread sauce over entire fillet and grill another 4 minutes. Fish will be done when meat flakes with fork.

*Beaver Sauce can be found in the mustard section of the super market.

Smoked Salmon Patties

Preheat Holland Grill

Grilling Time: 30 minutes

Main and Half Cooking Grid

- ◆ 1 15 one-half ounce can of Pink Salmon 1 egg
- ◆ 8 Saltine crackers (finely crushed)Liquid Smoke

Empty salmon in a bowl, add one egg and crackers, mix and form into 4 patties one-half inch thick. Shake liquid smoke onto each patty.

Place patties in preheated grill, on the half grid, for 15 minutes on each side or until brown.

Serve on bun with lettuce and tomato or serve as a main dish with your favorite vegetables.

Grill French fries on the Holland Grill while the salmon patties are grilling.

Place 16 ounces of frozen French Fries and 2 tablespoons of cooking oil in a plastic bag and shake to coat the French Fries. Spread French Fries on the main cooking grid for 10 minutes stir around and grill another 10 minutes or until brown.

Orange Roughy

Grilling time: 18 minutes

- ◆ Fillets of orange Roughy
- ◆ Carolina Seasoning
- ◆ Lemon pepper
- ◆ Lime juice powder
- ◆ Lemon butter (1/2 stick butter plus 3 Tbs lemon juice)

Melt butter and add lemon juice. Baste fish with the lemon butter. Season with Carolina Seasoning and lime juice powder. (If you don't have any Carolina Seasoning, go to www.hollandgrill.com and you can locate the nearest dealer or buy some direct from Holland.) Spray cooking grid with Pam and preheat grill. Grill fish for 8 minutes, turn, baste and grill for 10 more minutes.

Note: You might find it easier to turn fish with large metal spatula

Whole Salmon

Grilling time: 50-60 minutes

- ◆ 5-6 lb whole salmon
- ◆ 1/2 cup butter
- ◆ 2 lemons
- ◆ 2 Tsp basil
- ◆ 1 cup white wine
- ◆ 2 Tsp tarragon
- ◆ 2 Tsp. Worcestershire Sauce
- ◆ 2 Tsp parsley
- ◆ Salt and pepper to taste
- ◆ Garlic powder

In body of salmon, dust with garlic powder and layer with thinly sliced fresh lemons. Mix together: white wine, Worcestershire Sauce, basil, tarragon, parsley, and salt and pepper. Baste outside of fish and wrap with one layer of foil. Grill 50-60 minutes or until done.

Blackened Shrimp

Grilling time: About 10-15 minutes

- ◆ Shrimp
- ◆ Blackened fish seasoning

Peel and devein shrimp. Place shrimp on skewers. Season shrimp generously on both sides. Place skewers in preheated Holland Grill for 10-15 minutes, turning once.

Grilled Halibut with Cheese Almandine Sauce

Grilling time: 18-20 minutes

- ◆ 6 Halibut steaks
- ◆ Brad's Carolina Seasoning
- ◆ Fresh ground black pepper
- ◆ 1/2 lb Velveeta cheese
- ◆ 1/2 cup sliced almonds
- ◆ 1/2 cup milk
- ◆ 3 Tbs. butter

To make cheese sauce: While fish is grilling, mix cheese, almonds, milk and butter in sauce pan. Heat on medium, stirring constantly until fully blended and melted.

Rinse halibut and pat dry. Generously cover both sides of steaks with Brad's Carolina Seasoning and ground pepper. (If you don't have any Carolina Seasoning, go to www.hollandgrill.com and you can locate the nearest dealer or buy some from Holland.)

Let stand for 20 minutes while grill is heating up.

Place steaks in preheated Holland Grill for 9-10 minutes and turn. Grill another 9-10 minutes or until fish flakes. Remove to warm platter, and pour warm cheese almandine sauce over steaks to serve.

Angel Hair Pasta with Shrimp and Asparagus

Grilling time: 5-10 minutes

Note: You'll need a Holland Side burner for this one.

- ◆ 8 jumbo shrimp, peeled
- ◆ 4 oz. Angel hair pasta
- ◆ 1/4 cup grated parmesan
- ◆ 1/2 cup dry white wine

- ◆ 1/4 olive oil
- ◆ 2 Tbs. minced garlic
- ◆ 1 tsp chopped shallots
- ◆ 1/2 cup shitake mushrooms
- ◆ 6 stalks asparagus cut in 2" diagonal pieces
- ◆ 1 Tbs chopped fresh basil
- ◆ 1 Tbs chopped fresh oregano
- ◆ 1 Tbs chopped fresh thyme
- ◆ 1 Tbs chopped fresh parsley

Cook pasta according to directions, drain and set aside.

Heat 9" skillet on the Holland Side Burner for a minute and add oil and heat for 10 seconds. Add asparagus, garlic and shallots. Cook, stirring constantly for 2-3 minutes. Add shrimp and cook until they turn pink, about 2-3 minutes. Add mushrooms, salt and red pepper while cooking and stir in wine. Add spices while stirring. Divide pasta to serving plates, cover pasta with shrimp mixture and top with Parmesan cheese.

Lobster Tails

Grilling time: 15-18 minutes

Cook on half rack

- ◆ 12-14 oz tails
- ◆ 1/2 stick butter melted
- ◆ lemon wedges

Split the shell down the body from the thickest part to the tail. Open shell like you would an oyster. Take the meat out of the shell and turn the shell over. It will look like an "M". Lay the meat back in the upside down shell with the meat at the tail end of the shell. Set the lobsters in a pan with about 1-inch water in the pan. Drip water over the tail and then drip melted butter over the top to add flavor and color. Place the pan in a preheated Holland Grill on the half rack. Lobster is translucent when raw, so when meat is done it will turn white, usually in about 15-18 minutes. When done drip melted butter over the top and add a lemon wedge. If you prefer, leave lobster meat on the shell to serve.

Low-cal Tilapia Meal

Tilapia is a great-tasting, healthy and simple fish to fix on the Holland Grill. Try John Lowry's special recipe for a delicious dinner.

- ◆ Tilapia filets
- ◆ Olive oil
- ◆ Lemon pepper
- ◆ Crushed pecans
- ◆ Whole lemon(s)
- ◆ Finely diced tomatoes, basil, onions

Brush filets with olive oil. Sprinkle lightly with lemon pepper and roll the filets in crushed pecans.

Spray the cooking grid of The Holland Grill with Pam Cooking Spray to prevent sticking and preheat. (Do this BEFORE you light the grill). Place filets on cooking surface of preheated grill. Cut lemon(s) in half and grill face down next to fish (approximately 15-20 minutes). Flip fish with spatula after 10 minutes and grill 5-10 minutes more, depending on the thickness of the filets. Serve the fish over Zatarian's New Orleans Style Yellow Rice. Top with tomato, basil and onion mixture and squeeze the juice from the grilled lemon on top. Add some steamed asparagus spears, boiled potatoes and rolls and you've got yourself a meal!

Vegetables

Carolina Potatoes

Prep Time: 10 minutes

Cook Time: 30 minutes

Use main grill

- ◆ 6 medium baking potatoes
- ◆ Pam Olive Oil Spray
- ◆ Holland's Carolina Seasoning

Wash potatoes, do not peel, slice into thin slices

Layer them in a single layer directly on the main grill

Spray with Pam Spray

Sprinkle with Carolina seasoning to taste

Cook 15 minutes

Turn, spray and sprinkle the other side

Cook 15 minutes

Baked Sweet Potatoes

A quick and healthy way to have sweet potatoes

- ◆ Whole sweet potatoes.

Wash potatoes and wipe with olive oil. In preheated Holland Grill place potatoes on cooking grid for 40 minutes. Potatoes will squeeze soft when done.

Works equally as well with white potatoes.

Vegetable a la Holland

Grilling time: 50-60 minutes

Half grid

- ◆ 2 zucchini
- ◆ 2 medium turnips quartered
- ◆ 2 medium onions quartered
- ◆ salt
- ◆ 2 medium potatoes quartered
- ◆ pepper
- ◆ 1/4 cup grated cheddar cheese
- ◆ 1/2 stick butter

Spray 9" pan with Pam. Wash potatoes and slice thick. Intermix in the pan potatoes, squash, and turnips, and salt and pepper to taste. Place pats of butter over top of mix. Cover with foil and seal. Place container

in preheated Holland Grill for 50-60 minutes. Remove from grill and sprinkle cheese over top. Let stand until the cheese melts.

Quick and Easy Grilled Veggie Medley

This recipe is a favorite of Holland Grillers all over the country. It's healthy, quick and delicious!

- ◆ Your favorite summer vegetables
- ◆ Carolina Seasoning Mix
- ◆ Olive Oil

Cut up all your favorite summer vegetables into medium size pieces. (I like to use green peppers, squash, zucchini, red onions, carrots, and mushrooms. Place in a bowl and pour a little olive oil over the veggies. Add a few shakes of Holland's Carolina Seasoning Mix and toss the vegetables to coat thoroughly. Using tongs or a large spoon, place the vegetables directly on the cooking grid of your preheated Holland Grill. Grill for about 10 minutes, open lid and toss them around a bit and grill for 5 to 10 more minutes.

Red Cabbage

Cabbage is awesome on The Holland Grill. Plus, you won't stink up the kitchen!

- ◆ 1 medium head red cabbage
- ◆ salt and pepper

Spray an 8" pan with Pam. Cut cabbage, season with salt and pepper, and place in the pan. Cover pan with foil and seal. Place pan in preheated Holland Grill for 30-35 minutes.

** This same method may be used with regular cabbage, cauliflower, broccoli, onions, squash and potatoes. Butter will help to season.*

Sweet Vidalia Onions

This recipe is so sweet it should be under the "Dessert" category.

- ◆ 1 large Vidalia onion
- ◆ 57 sauce
- ◆ Butter

Peel onion, cutting out core, about 1" square hole through onion. Set whole onion in square of aluminum foil. Dice the core of the onion and season with 57 sauce. Pour butter in core of onion and add diced onion to fill hole. Place remaining diced onion around bottom of onion. Wrap in aluminum foil and place in preheated Holland Grill for 45 minutes.

Cauliflower With Cheese

Believe it or not, my kids REQUEST this dish for their birthday dinners. You'll love seeing yours gobble this one up.

- ◆ Large head of cauliflower
- ◆ pepper
- ◆ 1/4 cup shredded cheddar cheese
- ◆ salt
- ◆ 1/4 stick butter
- ◆ 2 Tbs. water

Wash and separate head of cauliflower. Spray a 9" pan with Pam. Salt and pepper the cauliflower and place in pan. Add water and place pats of butter on top of cauliflower. Seal pan with foil. Place pan in preheated Holland Grill on the half grid for 30 minutes or until cauliflower is tender. Remove from grill and top with cheese.

Roasted Sweet Potatoes

Theresa from Campbellsville, Ky. gave us this tasty treat.

- ◆ 4 sweet potatoes
- ◆ 1 tsp thyme
- ◆ 2 Tbs olive oil
- ◆ 1 tsp salt
- ◆ 4 garlic cloves

Cube sweet potatoes and place in a plastic bag. Crush garlic cloves with knife blade. Add garlic, oil, thyme and salt to bag. Shake until potatoes are well covered. Place in foil pan and cover with foil and place pan on preheated Holland Grill. Cook 30-45 minutes or until potatoes are done. (You can also use the same recipe for Red Potatoes.)

Sweet and Sour Green Beans

This tasty recipe is a great compliment to any meat dish.

- ◆ 2 lbs. cut green beans
- ◆ 1/4 cup vinegar
- ◆ 2 slices bacon, cubed
- ◆ 1 Tbs flour
- ◆ 1/2 onion, chopped
- ◆ 1/4 cup water
- ◆ 1 tbs. sugar

In a pot on your side burner cook beans until crisp and tender. Drain beans. Fry bacon until crisp and drain all but 2 tbs. fat from the pan and add the onion. Sauté for 5 minutes. Make thin paste of 1 Tbs. flour and 1/4 cup of water. Add flour paste, vinegar, sugar, bacon and onions to pan and cook until thickened. Pour over beans and toss. Cover and heat thoroughly.

Breakfast

Simple Grilled Sausage & Biscuits

If you've ever been to a Holland Grill [cooking demonstration](#), you've no doubt seen the Holland rep grilling sausage and biscuits. They are quick, easy and great on Sunday mornings!

- ◆ One pound sausage
- ◆ One tube canned biscuits (10)

Cut one pound of your favorite sausage roll (try Jimmy Dean's Regular) into 10 patties. Place the patties about an inch or so away from the front and back edge of the cooking grid on your preheated Holland Grill. Set your timer for 10 minutes and close the lid. After 10 minutes, place 10 canned biscuits (Try Pillsbury's Golden Homestyle in the red and yellow tube) directly on the cooking grid in the middle, between the sausages. Turn the sausage with tongs and close the lid. Cook biscuits for five minutes, turn and cook for 5 more minutes. Serve with cheesy scrambled eggs, orange juice and get ready for the compliments!

Eggs Holland Style

Make eggs on your Holland Grill for a delicious egg and sausage sandwich.

- ◆ Muffin Pan
- ◆ 1/4 cup milk
- ◆ 6 eggs
- ◆ Carolina Seasoning
- ◆ PAM
- ◆ Shredded Cheddar Cheese

Spray a muffin pan with PAM. Crack desired number of eggs in small bowl, pour in milk and season to taste with Carolina Seasoning. Stir eggs with a fork until blended and pour into muffin pan. Place the muffin pan on the half grid of your Holland Grill and cook for 15-20 minutes or until eggs reach desired doneness. Add cheese to top of eggs and close lid until cheese melts. Use a fork to remove eggs from muffin pan. Serve on a grilled biscuit with sausage or bacon.

Sweet Cinnamon Rolls

Satisfy that early-morning sweet tooth by grilling cinnamon rolls on your Holland Grill. It really is the "icing on the cake."

- ◆ 1 Tube Pillsbury® Cinnamon Rolls

Preheat your Holland Grill. Place cinnamon rolls, cinnamon side up, in the center portion of the cooking surface. Close the lid and cook for 4-5 minutes. Open the lid, turn rolls and cook for 4-5 more minutes. When finished, flip the rolls back over and add the icing. Shut the lid for a minute to help the icing melt over the rolls.

The Holland Omelet

Here's a great recipe to wow your guest with...who would ever think you could cook an omelet on a grill!

- ◆ 1 medium onion
- ◆ 3 eggs
- ◆ 1/2 green pepper
- ◆ pepper
- ◆ 1 small tomato diced
- ◆ salt
- ◆ 4 oz. sliced mushrooms
- ◆ 1 cup diced ham
- ◆ 2 slices American cheese

Spray an aluminum pan with Pam. Add onion, ham, pepper and mushrooms. Place in preheated Holland Grill until peppers and onions are tender. Beat eggs and add tomatoes and eggs to the pan with ham, onion, pepper and mushrooms. Season to taste and stir to mix. Place pan in grill for 20 minutes or until center is firm. Place 2 slices of cheese on one half of omelet; fold and place back in grill until cheese melts.

Desserts & Breads

Apple Pie on the Grill

If you have ever been to a Holland Grill cooking demonstration, you probably have seen the sales representative cooking an apple pie on the grill. Give it a try...but only if you have a Holland Grill.

- ◆ One Mrs. Smith's® frozen apple pie.
(Or peach, cherry, blueberry, etc.)

Buy your favorite frozen pie (I like Mrs. Smith's apple, peach, cherry and blueberry). Place the frozen pie in the center of the grill for approximately 1 hour or until crust is brown and breaking open. Serve warm with a scoop of French Vanilla ice cream and watch their eyes open wide!

If you have a good recipe for home-made pie, try it on your Holland!

Stormin' Norman's Easy Apple Dumplings

Stormin' Don Norman, owner of Don's Restaurant in Mt. Pleasant, TN, supplied this awesome apple dumplin' recipe. It's quick, it's easy and it's good!

- ◆ 8 small red apples
- ◆ 1/2 cup sugar
- ◆ 1 tube Pillsbury crescent rolls
- ◆ 1 stick butter
- ◆ 1 cup orange juice
- ◆ powdered cinnamon

Cut the apples in half, cut out the cores and place skin-side up in a shallow baking dish or pan. Pour sugar and orange juice over apples and place one crescent roll over each apple. Sprinkle with powdered cinnamon and cut up butter on top of the rolls. Place dish, uncovered, on the half-grid of your preheated Holland Grill. Cook for 30 minutes or until crescents are golden brown and apples are soft. Serve warm with a scoop of French Vanilla ice cream and get ready for the praise!

Molasses Bread

Grilling time: 30 minutes

Cook on the half grid

- ◆ 1 cup plus 2 Tbs flour
- ◆ 1 1/2 cup buttermilk
- ◆ 1 cup cornmeal
- ◆ 3 Tbs melted butter
- ◆ 2 1/2 tsp baking powder
- ◆ 4 Tbs dark unsulfured molasses
- ◆ 1 tsp baking soda
- ◆ 2 eggs beaten
- ◆ 1/4 tsp salt

Molasses Butter Recipe

1 stick butter

3 Tbs unsulfured molasses

Combine flour, cornmeal, salt, baking powder and baking soda. Add beaten eggs to buttermilk, butter and molasses. Blend well. Add egg mixture to dry ingredients gradually beating well after each addition. Pour into shallow buttered baking dish. Place in preheated Holland Grill on the half grid for 25 minutes or until firm and golden brown. Cut into squares. Serve topped with molasses butter.

Quick Butter Biscuits

Grilling time: 9-10 minutes

Main cooking grid

- ◆ 1 tube Pillsbury Golden Homestyle biscuits (red and yellow tube)

Spray a little Pam on grill surface (before you light grill). Preheat Holland Grill. Remove biscuits from container, separate and place on preheated grill near the center of the cooking grid. Let cook for 4-5 minutes, raise lid and turn biscuits and grill for 4-5 minutes more or until light brown.

Note: The larger grand style biscuits may get darker on the outside before the inside is done. You may wish to grill these larger biscuits on the half grid.

Bread Sticks

Grilling time: 6-8 minutes

Main cooking grid

- ◆ 1 package of refrigerator bread sticks

Remove bread sticks from container, fold each stick in half, twist and press ends together. Place on aluminum foil sprayed with Pam in preheated Holland Grill for 6-8 minutes or until golden brown.

Cherry Dumplings

Grilling time: 55 minutes

Either main grid or half grid

- ◆ 2 cans cherry pie filling (21 oz.)
- ◆ 1 Tbs sugar
- ◆ 1/2 tsp almond extract
- ◆ 1/2 tsp salt
- ◆ 1 1/2 tsp baking powder
- ◆ 3 tsp shortening
- ◆ 1 cup all purpose flour
- ◆ 1/2 cup milk
- ◆ 2 Tbs slivered almonds

Combine pie filling and extract in 1 1/2 quart casserole dish. Place in preheated Holland Grill for 20 minutes or until hot and bubbly. Mix flour, sugar, baking powder and salt into another bowl. Add shortening and milk, cut through 6 times. Stir in the almonds and mix until dough forms a ball. Drop by teaspoons onto hot pie filling and bake 35 minutes or until topping is golden brown.

Peach Crisp

Grilling time: 20-30 minutes

Either main grid or half grid

- ◆ 1/2 cup brown sugar
- ◆ 1/2 cup margarine
- ◆ 1/2 cup all purpose flour
- ◆ 2 Tbs cornstarch
- ◆ 1 large can sliced peaches
- ◆ 1/4 tsp nutmeg
- ◆ 1 tsp almond extract

Mix sugar, flour and margarine. Pat 2/3 of the mixture into baking dish. Drain juice from peaches into a cup. Pour the peach juice, extract, nutmeg and cornstarch into a pot. Cook the juice mixture over low heat until clear and thickened. Add the peaches and stir to mix. Pour peach filling over crumb base. Sprinkle the remaining crumbs over the filling. Place dish in preheated Holland Grill for 20-30 minutes or until golden brown.

Connie's Apple Pie

Grilling time: 45-50 minutes

Main food grid or half grid

- ◆ five cups sliced apples
- ◆ 1/4 tsp cinnamon
- ◆ 1/2 cup brown sugar
- ◆ dash salt
- ◆ 3 Tbs all purpose flour
- ◆ 1 Tbs margarine
- ◆ 1/4 tsp nutmeg

Mix together sugar, flour salt, nutmeg and cinnamon. Add apples and mix well. Turn into a pastry lined pie pan. Dot apples with margarine. Cover with a top layer crust which 1" slits cut in it. Seal and flute edges. Cover crust edges with foil to prevent excessive browning. Place in preheated Holland Grill for 45-50 minutes or until golden brown. Remove foil the last 10 minutes of grilling.

Biscuit Bread

Grilling time: 35-40 minutes

- ◆ 2 cans refrigerator biscuits
- ◆ Margarine

Grease loaf pan. Remove biscuits from package (do not separate). Place 2 cans of biscuits side by side in the bottom of the loaf pan. Brush the tops with margarine. Place pan in preheated Holland Grill for 35-40 minutes or until golden brown.

Baked Apples

This one won't keep the doctors away. They'll be asking you for more!

- ◆ 4 medium apples
- ◆ 4 Tbs margarine
- ◆ 4 tsp cinnamon
- ◆ 4 tsp sugar

Wash apples and remove cores. Place each apple on a square piece of aluminum foil that will be large enough to cover apple. Place 1 Tbs margarine in each apple. Combine sugar and cinnamon; fill each apple core with the cinnamon and sugar mixture. Fold the foil around the apples. Place apples in preheated Holland Grill for 45 minutes. Serve warm.

Sauces & Rubs

Beer BBQ Sauce

Use this Holland favorite for all your BBQ pork and chicken recipes.

- ◆ 1 cup beer
- ◆ 1/3 cup firmly packed brown sugar
- ◆ 1/3 cup cider vinegar
- ◆ 3 Tbs Worcestershire sauce
- ◆ 1 medium onion
- ◆ 1 medium lemon sliced and quartered
- ◆ 1 cup catsup
- ◆ 1 tsp dry mustard
- ◆ 1 tsp paprika
- ◆ 1/2 tsp salt
- ◆ 1 tsp chili powder

Combine all ingredients except onion and lemon. Bring to a boil and simmer for 5 minutes.

Eastern Carolina BBQ Sauce

This zesty sauce is a favorite of folks from all over. Use it on ribs and chopped or pulled pork.

- ◆ 1 quart vinegar
- ◆ 3 oz Texas Pete
- ◆ 1 Tbs crushed red pepper
- ◆ 3 Tbs liquid smoke
- ◆ 2 Tbs salt
- ◆ 1 Tbs black pepper
- ◆ 4 oz brown sugar

Mix all ingredients well; making sure brown sugar is dissolved.

Pennsylvania Dutch Grilled Chicken Sauce

This is a great sauce to use for the Pennsylvania Dutch Split chicken found under the poultry section of our cookbook.

- ◆ 2 cups vinegar
- ◆ 1/2 stick margarine
- ◆ 1 tsp pepper
- ◆ 1 cup water
- ◆ 2 Tbs salt

Combine ingredients in saucepan. Heat, do not boil.

Creole Dry Rub

Use this rub for shrimp, fish fillets and Cajun chicken breasts.

- ◆ 1/2 cup salt
- ◆ 2 Tbs cane sugar
- ◆ 2 Tbs paprika
- ◆ 2 tsp cayenne pepper
- ◆ 1 tsp garlic powder
- ◆ 1 Tbs black pepper

Combine all ingredients in a sifter and sift to blend well. Store in an airtight jar in the refrigerator for 2-3 weeks or in the freezer for up to 6 months.

Barbeque Rub

Just look at all the tasty ingredients in this awesome rub. Give it a try instead of sauce.

- ◆ 1/2 cup cane sugar
- ◆ 1/2 cup dark brown sugar
- ◆ 1/3 cup seasoned salt
- ◆ 1/3 cup garlic salt
- ◆ 1/3 cup onion salt
- ◆ 1/2 cup paprika
- ◆ 2 Tbs chili powder
- ◆ 2 Tbs dry mustard powder
- ◆ 2 Tbs rubbed sage
- ◆ 1 tsp ground ginger
- ◆ 1 tsp ground thyme
- ◆ 1 tsp cayenne pepper
- ◆ 1/2 tsp ground nut meg
- ◆ 2 Tbs black pepper

Combine all of the ingredients in a sifter and sift to blend well. Will store in refrigerator for 2-3 weeks or in the freezer for up to 6 months.

Dayton's Dynamite Steak Rub

Dayton of Henderson, Ky. finally let us have his "top secret" steak rub. You should give this one a try.

- ◆ 1 cup sugar
- ◆ 1/2 cup salt
- ◆ 1 Tbs paprika
- ◆ 1 Tbs cayenne pepper
- ◆ 1 Tbs black pepper

Mix sugar and salt until well blended. Add paprika, cayenne pepper and black pepper. Rub on meat just before cooking.