

Italian Grilled Cheese

6 slices	Texas Toast Bread
6 slices	Cheese (American, Swiss, or Pepper Jack)
3 slices	Tomato, sliced thin
6 slices	Hard Salami
	Butter

Spread butter on one side of the 6 slices of Texas Toast Bread. Place cheese slices on each of the unbuttered slices of Bread.

Place 2 pieces of hard salami on 3 of the slices. Place the tomato on top of the hard salami. Place Texas Toast bread on top of three slices to make a sandwich.

Place sandwich butter side down and up on grill. Grill for 10 minutes, turn and continue grilling for 5 minutes.

Makes 3 sandwiches.

BUCKEYE MEATLOAF

3 lb.	Ground Chuck
2 large	Eggs
1 ¼ cup	Bread Crumbs
1 Tblsp	Carolina Seasoning
½ cup	Barbeque Sauce, sweet
½ cup	Onion, diced fine
½ cup	Celery, diced fine

Mix all ingredients together very well. Knead like bread dough until all ingredients stick together. Divide mixture in half (will be about 2 lbs each: form into 2 meatloaves).

Use a 7 x 9 glass dish to form your meatloaves, about 1 ½” - 2” thick.

Place meatloaf directly on grid in pre-heated Holland Grill (do not use foil or glass dish).

Grill approximately 35 – 45 minutes, or to 169 degrees.

SAUSAGE BALLS

3 cups	Original Bisquick
1 lb.	Bulk Sausage, uncooked
4 cups	Shredded Cheese (2 – 8 oz. bags)
½ cup	Milk

Mix all ingredients well (use heavy duty mixer or your hands).

Roll into 1” balls and place on grill. Makes about 48.
(Grill 24 at a time) Grill 18 minutes, no need to turn.

OMELET FOR TWO

3 large	Eggs
2 tblsp.	Milk
3 each	Whole mushrooms, sliced thin
¼ cup	Green Pepper, diced fine
2 tblsp.	Onion, diced
¼ cup	Ham, diced
¼ cup	Shredded Cheese

Place mushrooms, green pepper, onion, and ham in bottom of 6” x 9” x 1 ½” deep aluminum-foil pan. In separate bowl whip eggs and milk with fork until well blended. Pour over all ingredients in aluminum-foil pan. Top with Shredded Cheese.

Place on grill for 18-20 minutes.

SMOKED HUNGARIAN SAUSAGE

KABOBS

1 ¼ lb.	Hungarian Smoked Sausage
2 large	Green Peppers
2 large	Red Onion
1 lb.	Whole Mushrooms, large size
1 jar	Spaghetti Sauce

Cut Hungarian Smoked Sausage into 2” pieces. Cut green pepper in half, then into quarters, then each quarter into 3 pieces. Quarter the red onions.

On each skewer, place SAUSAGE – ONION – MUSHROOM – GREEN PEPPER, repeat, and end with sausage. Place kabobs on grill. Turn in 15 minutes, brush on spaghetti sauce, grill an additional 12 minutes.

You can add more spaghetti sauce when finished.

Makes 5 kabobs.

WHOLE TURKEY on the HOLLAND

Place thawed and cleaned whole turkey on pre-heated Holland Grill, in center of grid. Season with Carolina Seasoning. Place turkey directly on grid, do not use pan or foil.

Does not have to be turned.

Probe with your Holland Grill Temperature/Probe/Timer, in the thickest part of the thigh.

Grill to 175 degrees Fahrenheit.

Normal cooking time:

12 – 14 lbs.	2 ½ hrs. – 2 ¾ hrs.
15 - 18 lbs.	3 hrs.
19 lbs. Plus	3 ½ hrs. – 3 ¾ hrs.

If stuffed, add 20 minutes.

CHICKEN POT PIE

3 cans (6 oz.) Chunk Chicken
1 can (28 oz.) Cream of Chicken Soup
1 bag (12 oz.) Peas & Carrots, frozen
1 cup Frozen Hash Browns, diced
2 tubes Flaky Biscuits, 10 count tube

In a lasagna-size foil pan, mix together chicken, Soup, peas & carrots, and hash browns. Spread evenly. Top with biscuits – 4 across until entire mixture is covered.

Place on pre-heated Holland Grill for 35 – 40 minutes.

BBQ SHRIMP

And

BACON-WRAPPED SCALLOPS

1 lb. Pre-cooked Frozen Shrimp, large
1 bottle your Favorite Barbeque Sauce

Rinse frozen shrimp until almost thawed in strainer.
Transfer shrimp into glass dish, and cover with barbeque sauce. Place on pre-heated Holland Grill 6 – 7 minutes. Serve hot.

1 bag Sea Scallops (frozen)
1 lb. Bacon (thick sliced)

Wrap ½ slice of bacon around frozen scallop. Place on pre-heated Holland Grill for 10 minutes, turn over, and grill an additional 5 minutes.

Serve hot.

BBQ RIBS

1 Slab	Pork Ribs, Baby Backs
1 bottle	Barbeque Sauce
1 each	Foil pan – deep
	Greek Seasoning

Fill drip pan with $\frac{3}{4}$ - 1 gallon of water. Pre-heat your water. Steam ribs for about 1 $\frac{1}{2}$ hrs. adding water as needed.

Ribs can either be placed in a rib rack or placed flat on the grid. If placed flat on grid, turn over in 45 minutes.

After steaming, open valve and empty water into 5-gallon bucket. Be very careful.

Grill each side for an additional 15 minutes.

Place ribs in foil pan and smother with barbeque sauce. Bring barbeque sauce to a boil. Remove and enjoy.

STEAK-UM FAHITA'S

1 box	Steak-um's, frozen
2 large	Green Peppers
2 medium	Onions
	Mozzarella Cheese, shredded
1 pack	Tortilla Shells, soft

Clean and cut your green peppers and onions – in big slices. In bowl or pyrex dish, mix together green peppers and onions with 1 tblsp. olive oil.

Place all the vegetables on pre-heated Holland Grill. Grill approximately 8 – 10 minutes.

Place your (frozen) Steak-um's on the Holland Grill. Turn in 4 minutes. Sprinkle cheese over Steak-um, in 2 minutes remove and place on a tortilla shell, add vegetables, roll-up. To add spicy flavor use hot peppers.
ENJOY!

Makes 7 Fahitas

SAUSAGE & BISCUITS

1 lb. Sausage Roll
1 tube Pillsbury Biscuits, 10 count

Slice 1 lb. Roll of Sausage into 10 pieces (slices easier if mostly frozen).
Thaw patties.

Place Sausage patties on pre-heated Holland Grill... with a line across the back of the grid, then come down each side with the rest – to form a partial rectangle.

Turn sausage in 8 minutes. Open biscuits and place biscuits in the middle of the grid.

In 8 minutes remove the sausage & biscuits from grill.

Cut biscuits in two, place a sausage patty in between biscuit.

SPICY SALMON BURGERS

1 – 15 oz. can	Salmon
1 large	Egg
½ cup	Green Pepper, chopped
½ cup	Onion, chopped
½ cup	Bread Crumbs
1 tbsp.	Lemon Juice
1/8 tsp.	Pepper
½ tbsp.	Tabasco Sauce
	A-1 Sauce

Mix all ingredients well. Divide and form into 5 patties.

Place burgers on pre-heated Holland Grill turn in 15 minutes, grill 15 minutes longer.

Top with A-1 Sauce.

CHICKEN LEGS ON THE HOLLAND

1 dozen Chicken Legs
 Carolina Rump Shake Seasoning

Open package of chicken legs
Season with Carolina Rump Shake seasoning

Place chicken legs with seasoning-side down on pre-heated Holland Grill.
Season other side with Carolina Rump Shake.

Turn legs in 20 minutes. Turn again in 20 minutes. Remove from grill
when skin splits.

HOT: Let cool about 5 minutes.

MONKEY BREAD

3 tubes Refrigerator Biscuits
½ tsp. Cinnamon
1/3 cup Sugar
1 ½ sticks Margarine
1 tsp. Cinnamon
1 cup Brown Sugar
 Nuts (optional)

Measure ½ tsp. Cinnamon and 1/3 cup sugar into bowl. Stir. Cut each
biscuit into 4 pieces. Roll each biscuit piece in the cinnamon / sugar
mixture. Place biscuit pieces in a greased bundt pan.

If using nuts, place in bottom of pan and between layers of biscuits.

Combine 1 ½ sticks margarine, 1 tsp. cinnamon, 1 cup brown sugar. Boil on
stovetop for 2 – 3 minutes.

Pour mixture over biscuits and nuts.

Place on Holland Grill for approximately 20-25 minutes.

Cool 10 minutes....Enjoy while warm!!!!

DESSERT PIZZA

1 Large	Bobila's Pizza Crust
1 – 8 oz.	Raspberry flavor soft spread Cream Cheese
Fresh:	Raspberries Strawberries Blueberries Blackberries Pineapple

Spread Raspberry Cream Cheese on the entire pizza crust so that no crust is showing. Place your fresh fruits over the entire pizza – any amount you desire.

Place on a pre-heated Holland grill grid. Grill for 15 minutes.

FRUIT CRISP

3 cans	Pie Filling, any flavor
2 boxes	Jiffy Yellow Cake Mix
1 cup	Margarine

Pour pie filling into 9" x 13" cake pan.

Sprinkle both boxes of Jiffy Yellow cake on top of the pie filling – spread out evenly.

Pour melted margarine (slowly) over the entire yellow cake mix.

Place on the pre-heated Holland Grill. Grill approximately 55-60 minutes.

PRIME RIB on the HOLLAND

4 – 5 lb. Standing Rib Roast

- Pre-heat Holland Grill.
- Use paper towel to pat the roast dry.
- Rub butter on the cut ends of the roast.
- Make a series of ½” deep slits all over the top of the roast, as well as the sides.
- Rub your seasonings all over the roast, covering all exposed meat.
- Place on Holland Grill, bone side down.
- Grill to internal temperature of 140 degrees F.
- Ends will be well done, interior will be medium.

WACKY STUFFED WABBIT

1 whole	Rabbit
2 tbsp.	Onion, finely minced
¼ cup	Celery, finely minced
2 cups	Bread Cubes, soft
½ tsp.	Salt
¼ tsp.	Pepper
¼ tsp.	Ground Ginger, dry
2 tsp.	Soy Sauce
¼ cup	Water Chestnuts, chopped
1/3 cup	Chicken Broth
1 tbsp.	Butter, soft
½ tsp.	Paprika
2 tbsp.	Marmalade
2 tsp.	Steak Sauce, bottled

Thaw rabbit, rinse and clean, pat dry with paper towel.

In a bowl mix together onion, celery, soft bread cubes, salt, pepper, ginger, soy sauce, water chestnuts, and chicken broth. Spoon mixture into cavity of rabbit, and fasten with skewers.

Blend butter and paprika, brush on surface of rabbit. Grill for 45 minutes until juices begin to sizzle. Mix marmalade and steak sauce, spoon over rabbit. Grill additional 20 minutes longer or until 160 degrees F (internal temperature).

GRILLED VENISON

4 – 5 lb. Venison Roast
Greek Seasoning

Pre-heat Holland Grill.

Rub seasoning over entire roast, covering all exposed meat.

Place on Holland Grill, grill to 150 degrees F.

CHICKEN TACOS

3	Chicken Breast, boneless, skinless
½ cup	Onion, chopped
1 clove	Garlic
8 oz. can	Tomato Sauce
4 oz. can	Green Chile Peppers, diced
12	Taco Shells
2 cups	Lettuce, shredded
1 medium	Tomato, diced
8 oz.	Monterey Jack Cheese, shredded

Cut your chicken breast into 4 strips lengthwise.

Place chicken breast strips on pre-heated Holland Grill.
Sprinkle Carolina Seasoning on the strips.

Lightly coat a large nonstick skillet with cooking spray. Place on side-burner on medium heat. Add the onions and garlic, cook until onion is tender.

Stir in tomato sauce and chile peppers. Heat through.

Place grilled chicken strip in taco shell, spoon on sauce, top with lettuce, tomato, and cheese.

SANTA FE GRILLED CHICKEN

4	Chicken Breast, boneless, skinless
1 tsp.	Oil
1 tsp.	Old El Paso Taco Seasoning Mix
4 slices	Monterey Jack Cheese
½ cup	Old El Paso Thick ‘n Chunky Salsa

Brush both sides of chicken with oil; sprinkle with taco seasoning mix. Grill 12 to 20 minutes or until chicken is fork tender and juices run clear. During last minute of cooking time, top each chicken breast half with 1 slice of the cheese. Serve chicken topped with salsa.

CRAB CAKES with LEMON-DILL SAUCE

1 package	Crab Cakes
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Sauce

1 cup	Mayonnaise
¼ cup	Buttermilk
2 tblsp.	Dill Leaves, fresh, chopped
1 tblsp.	Parsley Leaves, fresh, chopped
1 tblsp.	Lemon Zest, grated
2 tsp.	Lemon Juice, fresh
1	Garlic Clove, minced

Mix sauce ingredients together.

Grill crab cakes on pre-heated grill until hot.

Serve with lemon sauce for dipping.

STUFFED MUSHROOMS

1 lb.	Hot Bob Evans Sausage, browned and cooled
1- 8oz.	Cream Cheese, softened
½ cup	Parmesan Cheese
1 cup	Mozzarella Cheese
2 boxes	Mushroom Tops

Mix first four ingredients together. Stuff each mushroom. Grill 20 minutes until cheese is melted.

For different flavor you can marinate the mushrooms in Italian dressing the day before stuffing.

TACO PIE

1 package	Crescent Rolls
1 package	Taco Seasoning
1 lb.	Hamburger
1	Onion, chopped
1 can	Beef Taco filling or Refried Beans
1 can	Water
¾ cup	Sour Cream
¾ cup	Cheddar Cheese, shredded
	Fritos, crushed

Brown hamburger and onions then drain. Add taco seasoning, beef taco filling and water. Cook uncovered 20 minutes and set aside.

Spread crescent rolls in bottom and sides of a pie pan. Spread crushed Frito's over the crust. Spread meat mixture next.

Next layer sour cream, cheddar cheese and crushed Fritos, in that order.

Grill 25-30 minutes.

FROZEN PIZZA

Rising Crust Frozen Pizza (recommend Digiorno or Meijer brand)

Place frozen pizza on pre-heated Holland Grill. Place directly on grid.

Rotate pizza after 10 minutes half a turn.

Grill additional 12 minutes.

STUFFED PEPPERS

6	Green Peppers, halved
1 lb.	Hamburger, browned
1	Onion, chopped
1 cup	Rice, cooked
1	Garlic Clove, minced
¾ cup	Mozzarella Cheese
	Salt and Pepper

Mix hamburger, onion, rice, garlic, salt and pepper together. Stuff mixture into pepper halves.

Top each pepper half with mozzarella cheese.

Grill for 20 minutes or until tender.

BBQ CHUCK ROAST

1 – 4lb.	Beef Chuck Roast, 2 inches thick
½ cup	Soy Sauce
½ cup	Ketchup
¼ cup	Sugar
¼ cup	Red Wine Vinegar
1 – 2	Garlic Cloves, minced or
	1 tsp. Garlic Powder
1/8 tsp.	Pepper

Combine all ingredients, put in plastic bag with roast. Refrigerate 6 hours or overnight.

Grill 50 to 75 minutes or until desired doneness (150 degrees Fahrenheit for medium). Turn once and baste with reserved marinade during last 15 minutes of cooking time.

Discard any remaining marinade.

GILBERT'S POTATOES

2 ½ lbs.	Red Potatoes, sliced like steak fries
3 medium	Onions, sliced
2 sticks	Margarine
1 ½ oz.	Bacon Bits
6 slices	American Cheese
	Carolina Seasoning

Spray 13x9 aluminum pan with non stick spray. Mix sliced potatoes, onions and Carolina Seasoning in pan. Place pats of margarine over mixture and sprinkle with bacon bits. Cover with aluminum foil and seal. Place on pre-heated Holland Grill for approximately 60 minutes.

When done, remove foil and lay cheese slices on top. Let stand until cheese melts.

PINEAPPLE UPSIDE-DOWN **CAKE**

1 box	Yellow Cake Mix, plus ingredients for mixing
1 can	Pineapple, slices
1 jar	Cherries
1 stick	Butter
1 cup	Brown Sugar
	Non Stick Vegetable Spray

Follow the directions on the back of the cake mix box except substitute pineapple juice for the liquid in the directions.

Spray a cast iron skillet with a non-stick vegetable spray. (The secret to this recipe is the cast iron skillet!) Melt butter and brown sugar in the bottom of the skillet. Place pineapple slices and cherries in the skillet and pour prepared cake batter over the top.

Put skillet on a pre-heated Holland Grill for approximately 45 minutes or done.

Remove skillet from the grill by turning upside down on a plate.

CATFISH FILLETS

Catfish Fillets

Buttermilk

Carolina Breeder Mix

Soak catfish fillets overnight in buttermilk. Remove from buttermilk and shake off any excess. Place a couple of fillets at a time in a paper bag with the breeder and shake bag to coat. Allow fillets to stand for 10-15 minutes, this allows the breeder to be absorbed into the fillets.

Place on a pre-heated Holland Grill for 10-15 minutes on each side or until done.

CORN CASSEROLE

1 can	Cream Corn
1 can	Whole Kernel Corn
1 cup	Sour Cream
1 stick	Melted Oleo
1 box	Jiffy Cornbread Mix
2	Eggs

Combine all ingredients in an aluminum pan and cover with aluminum foil. Place on a pre-heated Holland Grill for approximately 45 minutes.

FRENCH BREAD APPETIZER

1 loaf	French Bread
1 lb.	Mozzarella Cheese, slices
2 sticks	Butter
½ cup	Parmesan Cheese
1-2 tbsl.	Poppy Seed
	Garlic Salt

Cut slots into bread (not all the way through bottom).
Put ½ slice of cheese into each slot. Melt butter and mix
with parmesan cheese, poppy seed, and garlic salt.
Refrigerate until the consistency of frosting. Frost
between bread slices.

Wrap in foil and place on pre-heated Holland Grill for 35
minutes.

