

www.JeepGrilleAdventures.com presents:

A MOAB 2008 DINNER for JeepExpeditions.org

MENU & RECIPES

Garden Salad

Grilled Margarita “Torpedo Farms” Pork Chops

Southwest Blackened Chicken

Grilled Limon and Cilantro Summer Squashes

Roasted Garlic, Three Onion and Goat Cheese Smashed Potatoes

Vegetarian Plate: Grilled and Marinated Tofu

Garden Salad: Serves 6 – 8

1 Bag Mixed Greens
1 Pint Cherry or Teardrop Tomatoes
1 Cucumber, Sliced
1 Small Red Onion, Peeled and sliced thin
Your favorite Dressing!

Archview Margarita “Torpedo Farms” Pork Chops: Serves 6 - 8

Some great Colorado All Natural Pork can be had from the Mauro Family of Pueblo: www.torpedofarms.com
The cleanest, all natural and best tasting pork ever by far!

Any recipe that involves a premixed beverage of sorts is a-o-k in my book! Remember... as Julia and Jaques have always said, “it is very important to taste the ingredients you are cooking with so let’s cook!”

6 – 8 each 1-2 inch Thick Pork Chops/Cutlets or Pork Tenderloin
6 Limes, Juiced (*before juicing the limes cut a few wedges for later use)
8 oz. *Tequilla
2 oz Cointreau or Orange Flavored Liquor
4 oz. Salad Oil or Pomace Olive Oil
1 Bunch Cilantro Chopped
1 Jalapeno Diced Fine, (leave seeds in if you like it a little spicy)
1 Red Onion, Diced Fine
4 Cloves Garlic Minced
*Salt and Pepper to taste (use margarita salt if you want to be “authentic”)

Method of Preparation: Plan to make a day in advance.

Simply mix all the ingredients except the pork, together in a bowl or can be blended smooth in a blender. If you are feeling good you could *do a shot of the combined liquor and suck on a lime piece (you should always taste with what you are cooking). Pour the marinade over the pork in a container or heavy duty Zip-Loc bag. When ready cook as you would regular pork chops on a grill, over charcoal or propane. Cook pork to an safe internal temperature of 145F. Serve with favorite rice, potato and vegetable side dish. Have lots of refreshing cold Tecate, Corona, Pacifico or Negro Modelo as it adds a wonderful aspect while enjoying this dish. I have even heard that Vodka-Amp on the rocks too can do wonders!

Southwest Blackened Chicken Serves 6 – 8

I remember first creating this recipe when I moved to Colorado from Florida in 1996. It was my expression of American Regional “Fusion” cuisine; East meets West in the Rockies.

The Southwest Blackening Blend:

1 Tbs Chile Powder	1 Tsp Cumin, Ground
1 Tbs Paprika, Spanish	½ Tsp Coriander, Ground
1 Tbs Brown or Cane Sugar	¼ Tsp Cayenne Pepper
½ Tbs Cilantro, Dried	½ Tsp Salt
½ Tbs Oregano or Marjoram leaves, Dried	½ Tsp Ground Black Pepper
½ Tbs Granulated Garlic	

Mix all the spice ingredients together well.

8 each Chicken Parts and Pieces, your favorites, Chicken Breast, Drumsticks or Thighs (I’m a thigh man myself)
Coat each piece of chicken liberally in the spice blend.
¼ Cup Cooking oil

1. **SKILLET:** Add a little oil to a hot skillet on medium heat. Add the chicken pieces to a skillet until browned, turn to brown the other side. Allow to cook through until an internal temperature of 165F is achieved.
2. **GRILL:** over medium heat grill (charcoal or propane) cook on one side for 5-8 minutes, turn and cook on the other side until cooked through. Chicken is done when it reaches an internal temperature of 165F. Make sure to utilize your culinary tire gauge....a thermometer!

Garlic-Onion and Goat Cheese Smashed Potatoes

This again can be made days in advance. Simply follow the directions and let cool. Place in bags to heat up later on the trail.

Serves 6 - 8

1 lb Yukon Gold or Red Potatoes	6 each Garlic Cloves
¼ pound butter	12 each Scallions, chop
¼ cup cream or milk	1 each Red Onion, dice
8 oz Goat Cheese, Chevre	Salt & Pepper to taste
1 tsp Olive Oil	

Method of Preparation:

In a pan toss the garlic, scallions and onions in oil to lightly coat. Place pan in 350F oven until all get lightly browned. Mash the garlic cloves once cooled.

Boil the potatoes in water, skin on, until fork tender. Drain off the water and allow them to steam dry. Add in the butter, milk or cream and goat cheese. With a potato mashing utensil...mash away. You could leave chunks and lovely skin pieces for a more rustic approach. Fold in the onion and garlic mixture. Adjust seasoning with salt and pepper.

Grilled Limon and Cilantro Summer Squashes: Serves 6 – 8

3 each Summer Squash, slice into ¼ inch thick pieces	2 Tbs Lime Juice
3 each Zucchini, slice into ¼ inch thick pieces	¼ Cup Fresh Cilantro Chopped
1 each Red Bell Pepper, Seeded and sliced into thin strips	½ tsp Granulated Garlic
1 Tbs Olive Oil	Salt and Pepper to taste/season

Method of Preparation:

Toss all the ingredients together in a bowl. This can be made one day in advance and kept in a bag or container until cooking. Heat a skillet and add the marinated vegetables to skillet to cook until tender.

Tofu: Serves 2 – 4

We did this little dish up last minute, as we realized we had one individual that was all the way from Europe among the group that was not a meat eater at least though he was not a full-on hardcore dictatorial type *vegan*. City Market in downtown Moab had what we needed.

1 Package Tofu - Store Bought

1 cup of Balsamic Dressing from the Salad Bar, Marinate the tofu in the Balsamic dressing for 1 hour.

Method of Preparation: Grill until cooked through and serve with veggies and starch.

Vegan: Ancient word for Poor Hunter.