

Jeff Langehennig
Intermediate
Indoor/Outdoor Grilled Main Dish
Carson County

JEFF'S SWEET POTATO STEAK

Ingredients:

6 oz Beef Sirloin Steak
6 oz Red Creek Marinade
1 Medium Sweet Potato
4 oz Brown Sugar
4 Tblsp Butter
Pam Non Stick Spray

Directions:

1. (Day 1) Marinate steak overnight in Red Creek Marinade.
2. (Day 2) Cut sweet potato into wedges. (4-6 wedges)
3. Combine brown sugar and butter and cook briefly.
4. Spray steak with Pam Non Stick Spray
5. Grill steak to medium level.
6. Grill sweet potato wedges until cooked throughout.
7. Place sweet potato wedges on top of steak on plate.
8. Drizzle brown sugar and butter mixture on top of dish to taste.

Tate Sanderson
Intermediate
Indoor/Outdoor Grilled Main Dish
Collingsworth County

YADDA YADDA BBQ RIBS

½ package dry onion soup mix
½ cup packed brown sugar
1 slab pork ribs
2 cups ketchup
1 teaspoon Worcestershire sauce
BBQ rub of your choice

Prepare ribs by generously coating them with BBQ rub. Place on hot grill, and cook until almost done on each side. Mix dry onion soup mix, brown sugar, ketchup and Worcestershire sauce. Brush mixture on both sides of ribs within the last few minutes of cooking. Remove and serve.

Kara Esquivel
Intermediate
Indoor/Outdoor Grilled Main Dish
Deaf Smith County

GRILLED CHICKEN

½ cup of extra virgin olive oil
½ cup fresh rosemary
3 cloves garlic
1 lemon, zested
¼ cup fresh lemon juice
6 boneless chicken breasts (halved) or chicken tenderloins
Salt and pepper

In a food processor mix olive oil, rosemary, garlic, lemon zest, and lemon juice.

Pour marinade in a Ziploc bag and put chicken in bag. Seal bag and gently rub marinade over the chicken. Refrigerate for 1 to 3 hours. Heat grill to 350 degrees.

Grill chicken breasts (tenderloins) for 6 minutes on each side, basting with rosemary and lemon mixture. Remove from the grill.

Hannah Hommel
Intermediate
Indoor/Outdoor Grilled Main Dish
Donley County

BACON WRAP TENDERLOIN

1 strip beef bacon
1 Tenderloin steak
1 tsp salt
1 tsp pepper
1 bell pepper
1 large chopped tomato

Unthaw both meats overnight in the refrigerator. Start grill outside so mesquite will burn down. Season and wrap bacon around tenderloin. Place on grill after fire burns down for 30 min. and internal temperature of meat on a meat thermometer reaches 160 degrees. While meat is cooking dice the tomato and bell pepper.

FLANK STEAK PINWHEELS

8 bacon strips
1 beef flank (1 ½ pounds)
4 cups fresh baby spinach
1 jar (7ounces) roasted sweet red peppers, drained

Cream cheese sauce:

1 package (3 ounces) cream cheese, softened
¼ cup 2% milk
1 tablespoon butter
¼ teaspoon pepper
½ cup crumbled blue cheese

Place bacon strips on a microwave-safe plate lined with microwave-safe paper towels. Cover with another paper towel; microwave on high for 2-3 minutes or until partially cooked.

Meanwhile, cut steak horizontally from a long side to within ½ in. of opposite side. Open meat so it lies flat; cover with plastic wrap. Place spinach over steak to within 1 in. of edges; top with red pepper and secure with toothpicks. Slice beef across the grain into eight slices.

With the grain going left to right, roll up the stuffed steak jelly-roll style. Wrap bacon strips around the beef and secure with toothpicks.

Grill, covered, over medium heat for 5-7 minutes on each side or until the meat reaches desired doneness (for medium-rare, a meat thermometer should read 145F; medium, 160F; well-done, 170F). Discard toothpicks.

In a small saucepan, combine the cream cheese, milk, butter and pepper. Cook and stir over low heat just until smooth (do not boil). Stir in blue cheese. Serve with pinwheels. Yield: 4 servings.

Maddie Shields
Intermediate
Indoor/Outdoor Grilling Main Dish
Hemphill County

GRILLED LEMON PEPPER TILAPIA

1 boneless Tilapia fillets
½ tsp. lemon pepper seasoning
¼ tsp. garlic salt
½ tsp. olive oil
1 tbsp. chopped fresh dill
1 pinch kosher salt
Juice of one lemon

Drizzle olive oil over fish
Season the fish with all the dry spices and dill
Squeeze the juice of 1 lemon to cover the fish.
Let marinate for 15 minutes
Grill over med/high heat 6-8 minutes per side until done
Takes about 22 minutes to make, feeds 1-2 people



Jayton Ferry
Intermediate
Indoor/Outdoor Grilled Main Dish
Moore County

GRILLED FISH WITH CORN RELISH

4 fish filets
2 tablespoons Paprika
½ teaspoon Cayenne Pepper
¾ teaspoon salt
¼ teaspoon black pepper
¼ cup chopped red onions
¼ cup finely diced green bell pepper
½ cup quartered cherry tomatoes
2 tablespoons sweet rice vinegar
1 tablespoon vegetable oil
¼ cup frozen corn

Turn on the grill and allow it to heat up. While the grill is heating, prepare the Corn Relish.

Corn Relish

Chop up ¼ cup of finely diced green bell pepper, ¼ cup finely slivered red onions and ½ cup quartered cherry tomatoes. Mix 2 tablespoons sweet rice vinegar, 1 tablespoon vegetable oil with ¼ teaspoon salt and ¼ teaspoon black pepper. Stir the chopped vegetables, vinegar and oil mixture and ¼ cup of frozen corn together in a bowl. Cover and refrigerate until ready to serve.

Fish

Rinse the fish and pat dry with paper towels. Combine 2 tablespoons paprika, ½ teaspoon ground red pepper, and ½ teaspoon salt in a small dish. Lightly sprinkle the mixture on both sides of the fish filets. Spray Pam on the wire fish grilling basket to keep the fish from sticking to the basket. Place the filets in the wire fish grilling basket. Place the fish on the grill. Allow the fish to cook for approximately 5 minutes, then turn the fish over and allow them to cook for an additional 5 minutes on the other side. When the fish are done cooking, take them off of the grill and remove them from the wire basket. Serve with the fresh corn relish.

Clay Burkham
Intermediate
Indoor/Outdoor Grilled Main Dish
Randall County

GRILLED WHOLE WHEAT CALZONES

1 recipe whole wheat pizza crust
1 lb sirloin steak
2 small zucchini, grated and squeezed to remove excess moisture
1/2 red bell pepper, diced finely
1 tsp Italian seasoning or 1-2 T minced fresh herbs (basil, oregano, thyme, etc.)
2 cups pizza or marinara sauce
2 cups shredded mozzarella cheese

Thinly slice steak, season with your favorite steak seasoning and pan broil. Remove from the pan and set aside. Add a little oil to the pan, if needed, then add grated zucchini and diced bell pepper. Cook until soft, about 3-5 minutes. Add herbs and pizza sauce to skillet and simmer for 4-5 minutes. Add meat to the pan and simmer for another 4-5 minutes until much of the liquid has absorbed. The mixture should be fairly chunky. Let filling cool for 15-20 minutes. Preheat grill to medium-high or oven to 425 degrees F. Divide dough into 8 balls. On a floured surface, roll each ball out to a 7 or 8-inch circle. The dough should be pretty thin, about 1/8th of an inch. Place a couple of spoonfuls of mixture onto the bottom half of the dough, sprinkle with a bit of cheese, then fold the upper half over the bottom half. Seal the edges by folding the bottom edge over the top and pinching to seal. Transfer to a baking sheet and repeat with the rest of the dough balls. If grilling, carefully transfer calzones to the hot grill and grill, covered, for about 10 minutes, turning once, until both sides have nice grill marks and the crust is somewhat crisp. Top rack will work best for most grills.

Tucker Summers
Intermediate
Indoor/Outdoor Grilled Main Dish
Sherman

TUCKERS'S BURGERS

1 lb. Hamburger
2 eggs
Mrs. Dash seasoning

Mix hamburger, eggs and Mrs. Dash. Separate into hamburger patties.
Grill until fully brown (inside and out). Serve