



Party Time – Picnic BBQ Recipes

June 2009

PS - STORES

Smoky BBQ Chicken

1 cup balsamic vinegar
¼ cup Dijon mustard
¼ cup honey
4 garlic cloves, minced
3 small shallots, minced
½ tsp kosher salt
½ tsp freshly ground pepper
¾ cup olive oil
Two-3 ½ lbs chickens

Marinate the chicken : In a bowl, blend together the vinegar, mustard, honey, garlic, shallots, salt and pepper. Slowly whisk in the olive oil. Put the chickens in a 2 gallon resealable plastic bag and pour in the marinade. Seal and turn to thoroughly coat the chickens. Refrigerate overnight, turning a few times.

Mop

½ cup dry white wine, ½ cup apple juice
Combine the wine and apple juice in a spray bottle or small bowl.

Drain the chickens. Set them on a large rimmed baking sheet and sprinkle all over with the rub, inside and out.

Set the chicken breast side up on the grill grate over the drip pan, with their cavities facing the coals. Cover and cook for 2 hours, spraying the chickens with the mop every hour. Check the thermometer to maintain a temperature of 250° to 275° F.

After 2 hours, turn the chickens 90° F, still breast side up, so their sides are facing the heat. Be careful

When turning the chickens to keep the juices inside the cavities. Spray the chickens with the mop. Cover and cook for 1 hour, then turn the chickens so that their opposite sides are facing the heat. Spray again, then cover and cook for 1 to 1 ½ hours longer, until a thermometer inserted in the inner thigh reads 170° F.

Transfer the chickens to a rimmed baking sheet. Pour the cavity juices into a serving bowl. Let the chickens rest for 10 minutes. Cut off the whole legs and transfer them to a platter. Slice the breast meat off the bone and transfer to the platter. Add any accumulated juices to the serving bowl. Serve the chicken with the juices and your favorite BBQ sauce.



Gazpacho

2 garlic cloves, chopped
2 T olive oil
2 T red wine vinegar
2 T fresh lemon juice
½ lb cooked large shrimp, peeled, deveined
¾ lb large plum tomatoes (about 6), seeded, chopped
1 green bell pepper, chopped
1 red bell pepper, chopped
½ large cucumber, peeled, seeded, chopped
1 bunch green onions, chopped
½ bunch fresh cilantro leaves, chopped
1 large jalapeno chili, minced
4 ½ cup V8, chilled
Lemon wedges

Combine first 4 ingredients in medium bowl. Add shrimp; cover mixture and refrigerate 1 to 2 hours. Combine tomatoes, green and red bell peppers, cucumber, green onions, cilantro and jalapeno in large bowl. Add V8. Stir in shrimp mixture. Season to taste with salt and pepper. (Can be prepared 6 hours ahead. Cover and refrigerate.) Ladle soup into bowls. Garnish w/ popcorn. Brown butter popcorn. Melt 1 T butter, add 1 T garlic olive oil, slowly brown until slightly brown and nutty. Add 1 T grated lemon zest. Toss w/popcorn. Add 1 T fleur de sel.

515 S Michigan St
Seattle 98109
206.762.0540

2560 152nd Ave NE Ste. L
Redmond 98052
425.885.0264

www.ps-stores.com



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Chicken Rub

- 1 T plus ½ tsp granulated sugar
- 1 T plus ½ tsp light brown sugar
- 1 T plus ½ tsp garlic salt
- 1 T plus ½ tsp smoked sweet paprika
- 1 tsp dehydrated onion flakes
- 1 tsp pure chile powder
- 1 tsp freshly ground black pepper
- ½ tsp celery seeds
- ½ tsp dried basil
- ½ tsp dried tarragon
- ½ tsp dried oregano
- ¼ tsp cayenne pepper

Combine all of the rub ingredients in a bowl.

Strawberry Shortcakes

- 2 cups self-rising flour
 - 2 1/2 cup tablespoons sugar
 - 2 tablespoons baking powder
 - 1/8 teaspoon salt
 - 1/2 cup cold butter (1 stick), cut into chunks
 - ¾ cup milk
 - 2 T whipping cream, plus more for brushing
- Preheat oven to 400°F.

Combine the flour, sugar and salt in a bowl. Add the butter. Using a pastry blender or your fingers, rub it into the dry ingredients until mixture resembles a coarse meal. Stir in the milk until a very soft dough is formed. Do not overwork. Drop the dough in 7 equal portions onto the prepared baking sheet. Lightly pat the dough into rounds-3 to 3 ½ inches in diameter-and lightly brush the tops with the cream. Bake the shortcakes in the center of the oven for 15 to 20 minutes or until golden brown. Cool on a wire rack. For the strawberries; Place strawberries in a bowl. Sprinkle with lemon juice and sugar, then gently toss with a rubber spatula. Let rest for 1 ½ to 2 hours for juices to develop. Just before serving, whip 1 cup whip cream with ½ cup marscapone cheese and 1 T honey.



Coleslaw

- ¼ cup cider vinegar
- 1 cup mayonnaise
- ½ cup poppy seeds
- ½ cup honey
- 2 Tsp kosher salt
- 1 tsp freshly ground black pepper
- 1 medium cabbage, cored, finely shredded
- 2 large carrots, peeled, julienne
- 1 bunch scallions, thinly sliced
- ½ cup finely minced parsley leaves, optional
- 4 Fuji apples, peeled, cored, julienne

Prepare the Poppy Seed Dressing; In a medium bowl, combine all the ingredients together until well blended. Set aside. Prepare the salad. In a large bowl, combine the cabbage, carrots, scallions, parsley, and apples. Pour in the reserved dressing and toss until well blended. Refrigerate at least 1 hour before serving, mixing the salad at least once to evenly distribute the dressing.

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