

NAPOLEON



GRILL MASTER RECIPES

GRILLING ENTHUSIAST SUBMITTED RECIPES

napoleongrills.com



TABLE OF CONTENTS

Miscellaneous 4-9

Fruit & Vegetables..... 10-15

Seafood 16-21

Poultry..... 22-35

Pork..... 36-41

Beef..... 42-51

Rotisserie Grilling Guide..... 52

Grilling Guide 53

Grilling Accessories..... 54-55

Index 56



WE WELCOME YOU

Dear Grilling Enthusiasts,

Firstly we wish to thank all of you who submitted an original recipe! Thanks to your participation our gourmet cookbook is a delicious success.

We know you enjoy everything barbecuing has to offer. The amazing aromas, the admiration from your family and friends, and the way it allows you to slow down and relax after your daily stresses. For all of these reasons and more, Napoleon has committed itself to creating superior grills with an innovative and versatile cooking system to ensure the highest level of performance, dependability and safety.

In order to make the most of your Napoleon grill, we have supplied a section on how to successfully use various cooking methods including using your bottom burners, rotisserie, infrared and the optional charcoal tray. With these tips and our outstanding user submitted recipes, you are guaranteed to amaze your family and friends with the meals you cook on your Napoleon grill.

Between this guide, and your natural grilling genius, we are confident that you will enjoy your Napoleon grill to the fullest.

Bon Appétit!

DO YOU HAVE THE CHOPS
FOR A NAPOLEON?





Serves: 4



Prep Time: 10 min



Grill Time: 25 min



Seasoned BBQ Bread

Recipe Submitted by: Brandi Gauvin

INGREDIENTS

1 tbsp Spicy Pepper Medley Seasoning	1/2 cup Cheddar Cheese , shredded	1/4 cup Butter , melted
1 tbsp Dried Parsley	1 cup Mozzarella Cheese , shredded	1 tbsp Cornmeal
1 Garlic Clove , minced	1 loaf Sourdough Bread	



Our Club House seasoning of choice is:

LA GRILLE SPICY PEPPER MEDLEY SEASONING

DIRECTIONS

1. Place the pizza stone on the off side of the grill. Turn on the opposite side of the grill, preheating to 350°F (175°C).
2. In a bowl mix seasonings and the cheeses. Slice the bread without going all the way through the bottom, then turn it 90 degrees, and slice again to create little bread squares or diamonds.
3. Stuff the cheese and seasoning mixture thoroughly into all the slices. Pour the butter all over the bread making sure to get it into all of the crevasses.
4. Sprinkle the preheated stone with cornmeal then place the seasoned bread onto the stone. Tent with foil and bake with the lid down for 15 minutes. Remove the foil and bake another 5-10 minutes until the top is golden and bubbly.
5. Serve it hot.



Serves: 2



Prep Time: 10 min



Grill Time: 15 min



BBQ Pizza

Recipe Submitted by: Robert Jones

INGREDIENTS

1 premade **Pizza Dough**

1 cup **Gourmet Chicken & Rib BBQ Sauce**

1 medium **Sweet Onion**, sliced

1 pint **Cherry Tomatoes**, chopped

1 cup **Mozzarella Cheese**, shredded

1 cup **Double Smoked Cheddar Cheese**, shredded

1 tbsp **Cornmeal**



Our Club House sauce of choice is:

LA GRILLE GOURMET CHICKEN & RIB BBQ SAUCE

DIRECTIONS

1. Place a pizza stone on your cooking grids and turn on the burners, preheating the grill to 400°F (200°C).
2. Dress the pizza dough with Club House La Grille Gourmet Chicken and Rib BBQ Sauce, top with chopped onion, tomatoes, and loads of cheese.
3. Sprinkle the hot pizza stone with cornmeal, then place the dressed pizza onto the stone to bake until the cheese is melted and bubbly, about 15 minutes.



Serves: 10+



Prep Time: 20 min



Grill Time: 2 Hours

Big Pig BBQ Sauce

Recipe Submitted by: Barb Townsend-Batten

INGREDIENTS

6 Peaches , chopped	1 bunch Celery , chopped	1 cup Liquid Honey
6 Pears , sliced	6 cups White Sugar	1 cup Wild Whiskey Smoked BBQ Sauce
6 large White Onions , diced	2 tbsp Salt	3 Hot Peppers , minced
30 medium Tomatoes , chopped	4 cups White Vinegar	1 1/2 tbsp Pickling Spice (tied in cheesecloth bag)



Our Club House sauce of choice is:

LA GRILLE WILD WHISKEY SMOKED BBQ SAUCE

DIRECTIONS

1. In a large stockpot, combine all of the sauce ingredients. For the pickling spice, tie the cheesecloth well with butcher's twine, adding extra to tie it to the handle of the pot for easy removal later. Bring the sauce to a low simmer for 2 hours, stirring every once in a while.
2. Remove pickling spice sachet, then blend the sauce until smooth. Store in canning jars until you are ready to use. If you feel the sauce is too thick, thin with a little apple juice.

***PRO TIP** - This sauce is ideal for pork and makes more than enough for a whole suckling pig.





Serves: 4



Prep Time: 10 min



Grill Time: 10 min



Spicy Watermelon

Recipe Submitted by: Tanya Nayler

INGREDIENTS

1 large **Watermelon**, sliced

Chipotle Mango Seasoning, to taste

2 **Limes**, cut into wedges



Our Club House seasoning of choice is:

LA GRILLE CHIPOTLE MANGO SEASONING

DIRECTIONS

1. Preheat the grill to 500°F (260°C) or higher, you want a very hot grill.
2. Cut the watermelon into 1-inch slices, then sprinkle Club House La Grille Chipotle Mango Seasoning on both sides.
3. Put the watermelon on the grill, cooking until sear marks appear, flip and cook on the other side until marked.
4. Serve the watermelon with lime wedges and extra seasoning for dipping.



Serves: 2



Prep Time: 15 min



Grill Time: 15 min



Kale Chips

Recipe Submitted by: Lori Watson

INGREDIENTS

1 head **Fresh Kale**

Sea Salt, to taste

Smouldering Smoked Applewood Seasoning, to taste

1/4 cup **Butter** (plus for greasing)



Our Club House seasoning of choice is:

LA GRILLE SMOULDERING SMOKED APPLEWOOD SEASONING

DIRECTIONS

1. Preheat the grill to low, around 300°F (150°C) to 325°F (160°C).
2. Wash and thoroughly dry the kale. Break off leaf pieces into bite sized chunks, making sure not to leave any ribs.
3. Mix Club House La Grille Smouldering Smoked Applewood Seasoning and salt into the butter.
4. Use waxed paper to massage the butter mixture on the leaves. Lightly grease tin foil with a little extra butter and then wrap the seasoned leaves in the lightly greased tin foil.
5. Cook on a very low temperature for about 15 minutes until the edges are browned.
6. Allow the kale chips to cool before you eat them.



Serves: 4



Prep Time: 15 min



Grill Time: 20 min



BBQ Veggies

Recipe Submitted by: Mark Bortis

DRESSING

2 tbsp **Balsamic Vinegar**

1/4 tsp **Pepper**

2 tsp **Signature Blends Lemon & Herbs**

1/4 tsp **Salt**

2 tbsp **Mustard**

1/4 cup **Oil**

VEGGIES

2 **Bell Peppers**, sliced

2 **Zucchini**, sliced

2-5 **Large Carrots**, sliced



Our Club House seasoning of choice is:

SIGNATURE BLENDS LEMON & HERBS SEASONING

DIRECTIONS

1. Combine the vinegar, salt, pepper, mustard, and Club House Signature Blends Lemon & Herbs. Whisk in the oil in a steady stream until mixed completely. Set aside.
2. Cut all of the vegetables lengthwise. Each pepper should be 4 or 5 pieces. Cut the zucchini lengthwise, at most 3/8 inch thick, same for the carrots.
3. Toss the cut veggies in the dressing using your hands.
4. Heat the BBQ to between 400°F (200°C) and 450°F (230°C).
5. Grill everything over direct heat. First to go on are the carrots for 5 minutes, then add in the peppers for 5 minutes, followed by the zucchini.
6. Wait for 5 minutes after putting on the zucchini, then flip all of the veggies. Continue grilling for another 5 to 8 minutes.
7. Remove the veg from the grill and enjoy with burgers, kabobs or steak.



Serves: 2



Prep Time: 10 min



Marinate Time: 10 min



Grill Time: 8 min



Salmon with Chimichurri

Recipe Submitted by: Miguel Lara

CHIMICHURRI

1/2 cup Parsley , chopped	1/3 cup Olive Oil	Sea Salt , to taste
2 tbsp Oregano	1/4 cup Soy Sauce	
2 tbsp Garlic , minced	Freshly Ground Black Peppercorn , to taste	

SALMON

2 Salmon Filets 6oz	1 diced Ripe Avocado
1 Romaine Heart	



Our Club House seasonings of choice are:

GRINDERS BLACK PEPPERCORN & SEA SALT

DIRECTIONS

1. Start making the Chimichurri by combining the parsley, oregano, garlic, olive oil, and soy sauce, then seasoning to taste with ground Club House Grinders Black Peppercorn & Sea Salt.
2. Place the salmon filets, skin side down, into a nonreactive dish and pour the Chimichurri over top. Marinate for 10 minutes.
3. While the fish is marinating, preheat the grill to 350°F (171°C).
4. Grill the salmon, skin side down, until it flakes easily or reaches 145°F (293°C). About 10 to 15 minutes.
5. Serve over romaine with diced avocado.



Serves: 4



Prep Time: 15 min



Grill Time: 20 min



Shrimp in Foil Parcels

Recipe Submitted by: Niki Reid

INGREDIENTS

1lb **Baby Potatoes**

2 **Garlic Cloves**, minced

3 tbsp **Signature Blends Cajun Seasoning**

2 ears of **Corn**

1/2 lb **Andouille Sausage**

1 lb **Shrimp**, peeled & deveined

1 **Caribe Pepper**, diced

1/2 cup **Butter**, melted



Our Club House seasoning of choice is:

SIGNATURE BLENDS CAJUN SEASONING

DIRECTIONS

1. Preheat your grill to around 400°F (200°C).
2. Wash and cut the potatoes, husk the corn and cut into thirds. Boil the corn and potatoes for 10 to 12 minutes while you prepare the other ingredients.
3. Dice the pepper, mince the garlic, and slice the Andouille into bite-sized pieces. Drain the potatoes and corn.
4. In a mixing bowl, combine the melted butter and Club House Signature Blends Cajun Seasoning. Add in the shrimp, sausage, garlic, pepper, potatoes, and corn, tossing to coat.
5. Divide the ingredients onto four pieces of foil with the edges turned up (to catch any runaway butter). Wrap each parcel up and put them on the grill. Cook for 10 minutes, flip and cook for another 10 minutes. Serve with your favorite white wine.



Serves: 2



Prep Time: 10 min



Marinate Time: 15-45 min



Grill Time: 8 min



Bay Scallops with Avocado Sauce

Recipe Submitted by: Melissa Mazzur

INGREDIENTS

2 tbsp **Olive Oil**

1 **Lime**, juiced & zested

1 tsp **Salt**

1/2 tsp **Ground Cumin**

1/4 tsp **Black Peppercorns**

1 pinch **Crushed Red Pepper Flakes** (optional)

32 **Sea Scallops**

2 **Ripe Avocados**

1/2 cup **Red Onion**, diced

1/4 cup **Plain Low-Fat Yogurt**



Our Club House seasonings of choice are:

GROUND CUMIN, CRUSHED RED PEPPER FLAKES & GRINDERS BLACK PEPPERCORNS

DIRECTIONS

1. In a medium bowl, whisk together 2 tbsp. of oil, 2 tbsp. of lime juice, 1/2 tsp. of lime zest, 1/4 tsp. of salt, the Club House La Grille Ground Cumin, the Club House Grinders Black Pepper, and Club House La Grille Crushed Red Pepper Flakes. Add the scallops and marinate, covered, in the refrigerator for no more than an hour.
2. Peel, pit, and coarsely mash the avocados in another bowl. Stir in the onion, yogurt, and remaining lime juice, zest, and salt.
3. Preheat the grill to high, +500°F (+260°C). Grill the scallops until cooked through, about 3 minutes per side.
4. When ready to serve, top with the avocado salsa mixture.

2018
**CONTEST
WINNER**



Serves: 4



Prep Time: 15 min



Grill Time: 10 min



Applewood Smoked Chicken Burgers

Recipe Submitted by: Michelle Policelli

ZESTY SOUR CREAM SPREAD

1/2 cup **Sour Cream**

3/4 tsp **Smouldering Smoked Applewood Seasoning**

CHICKEN BURGERS

1 lb. **Ground Chicken**

1 tsp **Smoked Paprika**

4 **Burger Buns**

1 tbsp + 1/2 tsp **Smouldering Smoked Applewood Seasoning**

Salt, to taste

Romaine Lettuce

1/2 cup **Breadcrumbs**

Pepper, to taste

1 **Beefsteak Tomato**



Our Club House seasonings of choice are:

LA GRILLE SMOULDERING SMOKED APPLEWOOD SEASONING

DIRECTIONS

1. Prepare the Zesty Sour Cream Spread by mixing the sour cream with 3/4 tsp. of Club House La Grille Smouldering Smoked Applewood Seasoning. Set aside to chill in the fridge while you prepare the burgers.
2. Preheat the grill to around 450°F (230°C).
3. In a large bowl combine the ground chicken, Club House La Grille Smouldering Smoked Applewood Seasoning, breadcrumbs, paprika, salt and pepper.
4. Shape the mixture into 5 equal, 3/4-inch thick burgers.
5. Grill the burgers over low heat for about 5 minutes per side or until an instant read meat thermometer shows 165°F (74°C).
6. Just before the burgers are done cooking, place the burger buns cut side down on the grill to lightly toast.
7. Plate your chicken burgers on the toasted buns with a dollop of zesty sour cream, along with lettuce and sliced beefsteak tomato. Enjoy!



Serves: 4



Prep Time: 5 min



Marinade Time: 30-60 min



Grill Time: 30 min



Portugal Chicken

Recipe Submitted by: Yasmin Hall

INGREDIENTS

1 pkg (200g) **Montreal Chicken Wet Rub** 4 medium **Chicken Breasts**, bone in
1 tbsp **Signature Blends Piri Piri**



Our Club House seasonings of choice are:

LA GRILLE MONTREAL CHICKEN WET RUB & SIGNATURE BLENDS PIRI PIRI

DIRECTIONS

1. Empty 1 pkg. Club House La Grille Montreal Chicken Wet Rub into large Freezer bag along with 1 tbsp. Club House Signature Blends Piri Piri spice blend. Squeeze the bag to mix the two together before adding the chicken breasts.
2. Push out as much air as possible and seal the bag. Using both hands massage the bag to cover all of the chicken with marinade.
3. Marinate in the fridge for 30 minutes to an hour.
4. Preheat your grill to 375°F (190°C) and brush the cooking grids with oil.
5. Remove the chicken for grilling and discard the leftover marinade.
6. Grill the chicken using indirect heat for 13 to 15 minutes. Flip them over and cook for another 10 minutes, then move them to direct heat, grilling the chicken until the skin has crisped. Use an instant read thermometer to make sure that the chicken has reached 165°F (74°C) before removing from the grill and serving.



Serves: 4



Prep Time: 15 min



Marinate Time: 30 min



Grill Time: 20 min



Teriyaki Garlic Peppered BBQ Chicken Wings

Recipe Submitted by: Ian Rimando

INGREDIENTS

12 large **Chicken Wings**

1/2 tbsp **Garlic Powder**

1 cup **Teriyaki 30 Minute Marinade**

1/2 tbsp **Ground Black Pepper**



Our Club House seasoning of choice is:

LA GRILLE TERIYAKI 30 MINUTE MARINADE

DIRECTIONS

1. In large basket steamer, steam the wings over high heat for 10 minutes, or until the meat is firm. Place the wings on a rack to dry while you prepare the marinade.
2. For the marinade, add one cup of Club House La Grille Teriyaki 30 Minute Marinade, garlic powder, and pepper into a bowl, whisk to combine. Add the wings and toss to coat, marinating them for about 30 minutes, or until the grill is preheated. Give them a toss or a stir at least twice.
3. Preheat your grill to about 375°F (190°C) using the rear burner.
4. Place chicken wings into the Napoleon Rotisserie Basket and then onto the rotisserie. Grill the chicken wings for 20 minutes, or until the skin is crispy, beginning to develop char marks, and the wings have reached an internal temperature of 160°F (71°C).



Serves: 4-6



Prep Time: 20 min



Grill Time: 15 min



Chicken with Veggie Basket

Recipe Submitted by: Anna Colley-Balgrove

INGREDIENTS

- | | | |
|-----------------------------|----------------------------|-------------------------------------|
| 1 Yellow Onion, chopped | 1 tbsp Olive Oil | 2 tbsp Barbecue Chicken Seasoning |
| 2 Yellow Peppers, chopped | Salt, to taste | 8 Chicken Thighs, bone in & skin on |
| 1 Yellow Zucchini, chopped | Pepper, to taste | |
| 12 White Mushrooms, chopped | 2 tbsp Vegetable Seasoning | |



Our Club House seasonings of choice are:

LA GRILLE VEGETABLE SEASONING & LA GRILLE BARBECUE CHICKEN SEASONING

DIRECTIONS

1. Preheat the grill to medium-high, around 400°F (200°C).
2. Chop the veggies into bite-sized chunks, toss with olive oil, salt, pepper, and Club House La Grille Vegetable Seasoning. Add the veggie mixture to the grill basket. Season the chicken thighs with Club House La Grille Barbecue Chicken Seasoning, on all sides.
3. Grill the veggies in the basket and the chicken thighs over direct heat, flipping once or twice. Once veggies are cooked through and starting to char a little, and the chicken is cooked to a temperature of 160°F (71°C), about 15 minutes, remove everything from the grill and enjoy!



Serves: 4



Prep Time: 10 min



Marinate Time: 60 min



Grill Time: 40 min



Smoked Applewood Spicy Honey Chicken

Recipe Submitted by: Katie Coupland

INGREDIENTS

4 Chicken Leg Quarters	2 tsp Garlic Powder	3 tbsp Smouldering Smoked Applewood Seasoning
1 Jalapeño Pepper, minced	1 tsp Seasoning Salt	2 tbsp Honey
2 Fresh Lemons, juiced & divided	1/4 cup Water	



Our Club House seasoning of choice is:

LA GRILLE SMOULDERING SMOKED APPLEWOOD SEASONING

DIRECTIONS

1. Marinate chicken for an hour in a mixture of minced jalapeño, the juice of 1 1/2 lemons, garlic powder, seasoning salt, and water.
2. Preheat the grill to 350°F (175°C). While it's preheating, rub the cooking grids with a potato followed by an onion for non-stick and flavor.
3. Place chicken on grill, bone side down, and using indirect heat cook for about 30 to 40 minutes until an internal temperature of 160°F (71°C) is reached.
4. When your chicken is almost done, brush with a mixture of Club House La Grille Smouldering Smoked Applewood Seasoning mixed with honey and the remaining half of a lemon, juiced.
5. Serve with your favorite sides and enjoy!



Serves: 4



Prep Time: 20 min



Grill Time: 3 hours



Grilled Duck

Recipe Submitted by: Jayne Cameron

INGREDIENTS

1 whole Duck (6 lbs)	Pepper , to taste	3/4 cup Orange Juice
4 Oranges , cut into quarters	Ginger Garlic Stir-Fry Seasoning , to taste	1/4 cup Grand Marnier
Salt , to taste	1 cup Water	



Our Club House seasoning of choice is:

GINGER GARLIC STIR-FRY SEASONING

DIRECTIONS

1. Preheat the grill to 350°F (175°C) using the rear burner.
2. Prepare the duck by removing excess fat and scoring the skin in the breast area. Stuff the duck with the cut oranges.
3. Season the duck with salt and pepper to taste, as well as the Club House Ginger Garlic Stir Fry Seasoning, making sure to press the seasonings into the skin well.
4. Slide one set of forks onto the rotisserie spit rod and then carefully feed the seasoned duck onto the rod. Slide the next set of forks onto the rod and secure the duck in the middle of the rod by tightening the thumb screws on the forks. Make sure the load is balanced.
5. Place the duck on the spit rod into the grill and turn on the rotisserie motor. Place a drip pan with 1 cup of water under the duck. Grill for 1 hour and check the internal temperature and the drip pan. Add more water to the pan as needed.
6. When the duck reaches an internal temperature of 100°F (38°C), begin basting with a mixture of orange juice and Grand Marnier. The duck is done at an internal temperature of 140°F (60°C).



Serves: 4



Prep Time: 10 min



Grill Time: 8 min

Turkey Burgers

Recipe Submitted by: Lillian Brown

INGREDIENTS

1 lb Ground Turkey	1/2 tsp Salt	4 Buns Lettuce
1 tbsp Worcestershire Sauce	1/4 tsp Pepper	1 Tomato , sliced
1 tbsp Montreal Chicken Spice	2 tbsp Oil	1 Red Onion , sliced



Our Club House seasoning of choice is:

LA GRILLE MONTREAL CHICKEN SPICE SEASONING

DIRECTIONS

1. Mix all of the ingredients (except oil) together, then divide into four portions. Use the Napoleon Gourmet Burger Press to make four patties.
2. Preheat the grill to about 400°F (200°C). Lightly oil the cooking grids.
3. Grill the turkey burgers over direct heat for 3 to 4 minutes each side or until internal temperature of 160°F (71°C) is reached. Butter the cut side of the buns and lightly toast on the grill.
4. Let your burgers rest for 5 minutes.
5. Serve topped with a thin slice of red onion, lettuce and a slice of tomato and your favorite condiments.





Serves: 2



Prep Time: 5 min



Marinate Time: 2 hours



Grill Time: 20 min



Maple Dijon Pork Tenderloin

Recipe Submitted by: Gregory Wooster

INGREDIENTS

2 tbsp **Olive Oil**

1/3 cup **Smokehouse Maple Wet Rub**

3 tbsp **Soy Sauce**

3 tbsp **Dijon Mustard**

1 tsp **Hot Chili Powder**

Salt to taste

Pepper to taste

1 Pork Tenderloin



Our Club House sauce of choice is:

LA GRILLE SMOKEHOUSE MAPLE WET RUB

DIRECTIONS

1. Mix all ingredients in an airtight container; add the tenderloin, shaking to coat.
2. Marinate the pork in the refrigerator for 2 hours or as long as 8 hours.
3. Preheat the grill to 475°F (246°C).
4. Grill the pork over direct heat for approximately 20 minutes or until an internal temperature of 160°F (71°C) is reached. Turn regularly while cooking so the sugars in the sauce don't burn.



Serves: 4



Prep Time: 10 min



Grill Time: 15-20 min



Pork Chops

Recipe Submitted by: Marie Donovan

INGREDIENTS

2 cups **Ketchup**

1/2 cup **Honey**

1/4 cup **Vinegar**

2 tbsp **Mustard**

1 tbsp **Chili Powder**

1 **Habanero Chili Pepper**, minced

4 **Pork Chops**

2 tbsp **Canola Oil**

2 tbsp **Montreal Steak Spice**



Our Club House seasoning of choice is:

LA GRILLE MONTREAL STEAK SPICE SEASONING

DIRECTIONS

1. Combine ketchup, honey, vinegar, mustard, chili powder, and minced habanero. Simmer over medium heat for about 10 minutes.
2. Preheat the grill to 450°F (230°C). Brush the top of pork chops with canola oil and rub with Club House La Grille Montreal Steak Spice.
3. Grill; rub side down, over direct heat for about 4 minutes, then flip.
4. Brush with sauce and repeat with the other side. Grill until the pork chops reach an internal temperature of 150°F (65°C).
5. Remove the chops from the grill, brushing one last time with sauce. Rest them for 10 minutes before serving with extra sauce and your favorite sides.



Serves: 4



Prep Time: 10 min



Grill Time: 85 min



Grandad's Best Ribs

Recipe Submitted by: Ian Barrett

INGREDIENTS

3 lbs. **Pork Ribs** 1 bottle (188g.) **Spicy Montreal Steak Spice** 1/2 cup **Brown Sugar**
1/4 cup **Olive Oil** 2 cups **Montreal Steak Spice BBQ Sauce**



Our Club House seasonings of choice are:

LA GRILLE SPICY MONTREAL STEAK SPICE & LA GRILLE MONTREAL STEAK SPICE BBQ SAUCE

DIRECTIONS

1. Preheat grill to 350°F (175°C).
2. Rinse the ribs and pat dry. Coat the ribs with olive oil on both sides. Season the ribs with Club House La Grille Spicy Montreal Steak Spice until well coated.
3. Place ribs bone-side down onto the grill. Using indirect heat, cook them for 45 minutes with the lid closed. Turn the ribs over and cook for another 20 minutes with the lid closed.
4. Brush on a generous amount of Club House La Grille Montreal Steak Spice BBQ Sauce onto the ribs and sprinkle with brown sugar on both sides. Continue cooking meat-side down for another 20 minutes with the lid closed.
5. Remove from grill and let the meat rest for five minutes. Enjoy!



Serves: 6



Prep Time: 10 min



Grill Time: 15 min



Classic Burger with Crispy BBQ Bacon

Recipe Submitted by: Kristen Visser

INGREDIENTS

2 lbs Fresh Canadian Chuck Ground Beef	12 strips Bacon	6 slices Cheese
2 1/2 tbsp Steakhouse Onion Burger Seasoning	6 slices Onion	6 Burger Buns



Our Club House seasoning of choice is:

LA GRILLE STEAKHOUSE ONION BURGER SEASONING

DIRECTIONS

1. In a large bowl, mix together the ground beef and the Club House La Grille Steakhouse Onion Burger Seasoning. Use the Napoleon Burger Press to form the meat into 1/3 lb. patties, then chill in the fridge for 30 minutes.
2. Preheat the grill to 400°F (200°C).
3. While the grill is preheating, but still cold, place your bacon on the grids. Doing this will reduce bacon shrinkage.
4. When the bacon is about half way done and the grill is up to temperature, grill the patties over direct heat for approximately 3 minutes per side.
5. When the burgers are nearly cooked, add a slice of onion and top that with your favorite cheese, allowing the cheese to melt over top of the onion to hold it in place.
6. Toast the buns on the grill and then begin assembling your burger with your favorite condiments. Don't forget the bacon!



Serves: 2



Prep Time: 10 min



Marinate Time: 15 min



Grill Time: 20 min



Classic Steak with Vegetables

Recipe Submitted by: Cathy Ahner

INGREDIENTS

3 tbsp Lemon Juice	1 bunch Asparagus	2 Rib Eye Steaks (1 1/2 in. thick)
1/2 tsp Dried Thyme	Salt , to taste	3 tbsp Montreal Steak Spice Seasoning
1 Yellow Onion , chopped	Pepper , to taste	
2 Bell Peppers , chopped	1 1/2 tbsp Oil	



Our Club House seasoning of choice is:

LA GRILLE MONTREAL STEAK SPICE SEASONING

DIRECTIONS

1. In a large bowl, combine lemon juice, thyme, onion, bell peppers, and asparagus; season with salt and pepper and marinate for 15 minutes.
2. While the veggies are marinating, preheat the grill with a stainless steel grill topper, to about 400°F (200°C).
3. Season steak with Club House La Grille Montreal Steak Spice Seasoning. Clean and lightly oil hot grill using a silicone basting brush.
4. Add the marinated veggies to the grill topper and cook the steak for about 10 minutes, flipping once. Transfer to a cutting board and tent with foil, resting them for 10 minutes before thinly slicing against the grain.
5. Continue cooking the vegetables while the steak is resting, until they are tender and develop a slight char.



Serves: 4



Prep Time: 15 min



Marinade Time: 2 hours



Grill Time: 7 min



Steak Salad with Lime-Wasabi Dressing

Recipe Submitted by: Jason Robert

INGREDIENTS

2 Flank Steaks (2 lbs)	2 tbsp Olive Oil	4-6 cups Arugula, loosely packed
2 tbsp Salt Free Steak Spice	1 1/4 lbs Mixed Cherry Tomatoes, halved	

LIME-WASABI DRESSING

2 tbsp Fresh Lime Juice	1 tbsp Rice Vinegar	1/2 cup Olive Oil
3 tbsp Wasabi Sauce	1/4 tsp Kosher Salt	
1 tbsp Fresh Ginger, minced	1/8 tsp Black Pepper	



Our Club House seasoning of choice is:

LA GRILLE SALT FREE STEAK SPICE SEASONING

DIRECTIONS

1. Place steaks in a zip lock bag. Season with Club House La Grille Salt Free Steak Spice, and chill for 2 hours.
2. Preheat grill to between 400°F (200°C) and 450°F (230°C).
3. Grill the steaks for 5 to 7 minutes per side, with the lid down. Remove from grill, and then let rest for ten minutes.
4. Heat oil in a skillet over medium-high heat, add tomatoes, and cook, stirring occasionally, for ten minutes or until seared. Season with salt and pepper.
5. Cut the flank steak thinly across the grain; serve with tomatoes, arugula and lime wasabi dressing.
6. For the dressing: Stir together lime juice, wasabi sauce, ginger, vinegar, salt, and pepper in a small bowl. Whisk in olive oil.



Serves: 2



Prep Time: 20 min



Grill Time: 15 min



Meatballs over Rice with Greek Yogurt Sauce

Recipe Submitted by: Andrea Duncan

INGREDIENTS

1 Carrot, grated	1/2 cup Uncooked Rice	1 Egg
1 Shallot, sliced	3/4 lb Ground Beef	1/2 cup Plain Greek Yogurt
1/2 cup Green Beans, washed & cut	1/2 tsp Montreal Steak Spice Seasoning, heaping	1/2 Lemon, juiced
2 tbsp Oil	1 tbsp Breadcrumbs	1 tsp Dried Parsley



Our Club House seasoning of choice is:

LA GRILLE MONTREAL STEAK SPICE SEASONING

DIRECTIONS

1. Preheat grill to 400°F (200°C).
2. Grate the carrots and slice shallot. Wash and cut the green beans, tossing them with 1 tbsp of oil and seasoning to taste. Place them into a grill wok and set aside.
3. Add remaining oil to a medium pot over medium heat, and add shallots. Once they start to brown, add the grated carrot and rice along with 1 1/2 cups of water. Bring to a boil. Once boiling, cover and reduce heat to low, cooking for 15 minutes or until rice is tender.
4. For the meatballs, mix beef, Club House La Grille Montreal Steak Spice, breadcrumbs, and egg. Form the meat mixture into 2-inch balls. Put the meatballs on the grill, over direct heat along with the beans in the grill wok. Cook both for 12 to 15 minutes, turning them 3 or 4 times.
5. Mix the Greek yogurt, lemon juice, and minced parsley. Serve the meatballs on a bed of rice with a dollop of the Greek yogurt sauce on top, and beans on the side.



Serves: 4



Prep Time: 20 min



Marinate Time: 4-6 hours



Grill Time: 10 min



Steak Taco with Chipotle Mango Salsa

Recipe Submitted by: Cindy Bundun

STEAK MARINADE

2 Limes, juiced
1 Jalapeño, sliced

1/4 cup Fresh Cilantro, chopped
3 Garlic Cloves, minced

2 tbsp Honey
1/2 cup Prepared Margarita Mix

INGREDIENTS

1 large Flank Steak
4 Flour Tortillas

Shredded Cheese
Lettuce

CHIPOTLE MANGO SALSA

1 Mango, chopped
1/2 Red Onion, chopped
2 Tomatoes, chopped & seeded

1 1/2 tsp Chipotle Mango Seasoning
2 Garlic Cloves, minced
2 Limes, juiced

1/4 cup Fresh Cilantro, chopped



Our Club House seasoning of choice is:

LA GRILLE CHIPOTLE MANGO SEASONING

DIRECTIONS

1. Combine the lime, jalapeño, cilantro, garlic, honey, and margarita mix and marinate the steak in the fridge for 4 to 6 hours.
2. While steak is marinating prepare the salsa by mixing the chopped mango, red onion, tomatoes, garlic and cilantro. Season with Club House La Grille Chipotle Mango seasoning, lime juice and toss. Cover and refrigerate until ready to serve tacos.
3. Preheat grill to high, around +500°F (+260°C) and grill steak to medium rare, approximately 3 minutes per side. Remove from grill and rest for 15 minutes before slicing thinly, against the grain.
4. Serve tacos with flour tortillas, steak, shredded cheese, lettuce, and fresh mango salsa.

ROTISSERIE GUIDE FOR MEAT AND POULTRY

APPROXIMATE ROASTING TIME - CLOSED LID							
MEAT	CUT	WEIGHT	TEMPERATURE	RARE	MEDIUM	WELL DONE	COMMENTS
BEEF	Rolled Rib Roast	5 - 6 lbs	Hot	1½ - 2 hours	2 - 2¼ hrs	2½- 3 hrs	Use roasting pan underneath
	Tenderloin Roast	2½ lbs	Medium - High	40 - 45 minutes	50 - 60 min	-	Use roasting pan underneath
	Eye of Round	3 - 4 lbs	Medium - High	1¼ - 1½ hours	1½ - 2 hrs	-	Use roasting pan underneath
	Boneless Rump Roast	3 - 4 lbs	Medium - High	-	1¼ - 1¾ hrs	1½ - 2 hrs	Have meat rolled and tied, use roasting pan
LAMB	Leg	5 - 7 lbs	Medium	1 hour	1½ - 2 hrs	1¾ - 2¼ hrs	Have shank cut off short
PORK	Boneless Loin Roast	5 - 6 lbs	Medium	-	-	2½ - 5 hrs	Have meat rolled and tied, use roasting pan
	Loin Back Ribs or Spareribs	3 - 4 lbs	Medium - High	-	-	1 - 1¼ hrs	Thread on spit accordion style, use roasting pan
HAM	Boneless Piece	9 - 10 lbs	Medium	-	-	2 - 2¼hrs	Use roasting pan
CHICKEN	Whole	2½ - 3 lbs	Medium - High	-	-	1½ - 2 hrs	Use roasting pan
CORNISH HENS	4 Birds	1 - 1½ lbs each	Medium	-	-	1 - 1¼ hrs	Use roasting pan
DUCKLING	Whole	4 - 6 lbs	Medium - High	-	-	1½ - 1¾ hrs	Pan is essential
TURKEY	Unstuffed	6 - 8 lbs	High	-	-	2 - 2½ hrs	Push holding forks deep into bird. Purchase frozen, thaw completely
	Unstuffed	12 - 16 lbs	High	-	-	2½ - 3 hrs	Push holding forks deep into bird. Purchase frozen, thaw completely
	2 Rolled Turkeys	28 oz	Medium - High	-	-	1¾ - 2¼ hrs	Use pan
	Boneless Turkey Roast	5 - 6 lbs	Medium - High	-	-	2 - 2½ hrs	

ARE YOUR SCREWS LOOSE?

Tighten spit screws with pliers as they often loosen when exposed to heat.

Make sure meat is balanced in the centre of the spit or the rotisserie will not turn. Use a counterweight if meat is not balanced.

BASIC GRILLING GUIDE

				COOKING ON GRIDS - LID OPEN		COOKING ON GRIDS - LID CLOSED		COMMENTS
MEAT	CUT	WEIGHT/THICKNESS	TEMPERATURE	MEDIUM	WELL DONE	MEDIUM	WELL DONE	
BEEF	Burgers*	½"	Medium - High	-	10 - 12 min	-	8 - 10 min	Min. temp 156° F
		½"	Medium	-	12 - 15 min	-	10 - 12 min	Min. temp 156° F
		¾"	High	-	12 - 15 min	-	10 - 12 min	Min. temp 156° F
		¾"	Medium	-	14 - 18 min	-	12 - 15 min	Min. temp 156° F
	Porterhouse	1"	Medium - High	12 - 18 min	15 - 20 min	8 - 10 min	10 - 15 min	
	T-bone or Sirloin Steaks	1½"	High	18 - 20 min	20 - 25 min	15 - 18 min	18 - 22 min	
		1½"	Medium	20 - 25 min	25 - 30 min	10 - 15 min	15 - 18 min	
	Chuck Blade	1"	Medium	50 - 60 min	55 - 60 min	45 - 55 min	50 - 60 min	
LAMB	Rib Chop	1"	Medium	-	20 - 25 min	-	20 - 25 min	
		1½"	Medium	25 - 30 min	28 - 32 min	28 - 32 min	20 - 25 min	
	Shoulder Chop	1"	Medium	-	22 - 28 min	-	18 - 22 min	
PORK	Loin Chops	1"	Medium	-	22 - 25 min	-	18 - 22 min	A wire grill basket aids in turning
		1½"	Medium	-	30 - 35 min	-	25 - 30 min	
	Blade Steak	¾"	Medium	-	15 - 20 min	-	15 - 20 min	
	Loin Back or Side Ribs	5 - 6 lbs	Medium	-	-	-	1¼ - 1¾ hrs 20 - 30 min	Uncooked Pre-cooked
HAM	Fully Cooked Boneless Slice	½"	Medium - High	-	15 - 18 min	-	25 - 30 min	Slash fatty edge of ham slice, min. internal temperature 140°F
		1"	Medium	-	6 - 8 min	-	6 - 8 min	
CHICKEN	Broiler-Fryer Halves	2½ - 3 lbs	Medium - High	-	60 - 70 min	-	60 - 70 min	Meat thermometer inserted in thigh should register 185°F
	Roasting Chicken (Unstuffed)	3 - 4 lbs	Medium	-	-	-	1½ - 1¾ hrs	
TURKEY	Unstuffed	6 - 8 lbs	Medium - High	-	-	-	2 - 2½ hrs	Meat thermometer inserted in thigh should register 185°F
		12 - 16 lbs	Medium - High	-	-	-	2½ - 3 hrs	
FISH	Salmon or Halibut Steaks	¾"	Medium	-	17 - 22 min	-	15 - 20 min	Use a wire grill basket or aluminum foil
	Trout, Snapper or Whitefish Fillets	1 - 1½"	Medium - High	-	10 - 17 min	-	10 - 15 min	
		6 - 8 oz each	Medium - High	-	10 - 17 min	-	10 - 15 min	Use a wire grill basket or aluminum foil
SEAFOOD	Shrimp (large)	2 lbs	Low - Medium	-	10 - 15 min	-	10 - 15 min	

*Hamburger and any ground meat must reach a temperature of 160°F - make sure juices run clear.

UPGRADE YOUR GRILLING GAME™



COMPLEMENT YOUR GRILL

Tools, toppers and other accessories that make cooking with your Napoleon a joy.

- **BASKET & TOPPERS**
Help you to make entire meals on your grill.
- **COOKING TOOLS**
Napoleon has the high quality tools that you need to grill like a pro.
- **ROTISSERIE PRODUCTS**
Find everything that you need to rotisserie on your Napoleon grill with these rotisserie accessories.
- **SMOKER ACCESSORIES**
Smoker accessories by Napoleon add the delicious smoked flavor to your food.
- **GRILL MAINTENANCE**
From cleaners to covers and everything in between.

EVERYDAY GRILLING ACCESSORIES



64000 – Rotisserie Grill Basket



70033 – Stainless Steel 2 Piece Toolset



70039 – Premium Cutting Board & Knife Set



70043 – Multi-Use Shredding Claws



70037 – Executive 4 Piece Toolset



70042 – 3 Piece Marinating Bowl Set



70044 – Warming Rack Baking Stone



70040 – Flexible Spatula



70034 – 3 Piece Toolset



55209 – Rocking Pizza Cutter & Chopper



70041 – Appetizer Serving Set & Corn Holder



70036 – Executive 3 Piece Toolset

INDEX

MISCELLANEOUS

Seasoned BBQ Bread.....	4-5
BBQ Pizza.....	6-7
Big Pig BBQ Sauce.....	8-9

FRUIT & VEGETABLES

Spicy Watermelon.....	10-11
Kale Chips.....	12-13
BBQ Veggies.....	14-15

SEAFOOD

Salmon with Chimichurri.....	16-17
------------------------------	-------

Shrimp in Foil Parcels	18-19
------------------------------	-------

Bay Scallops with Avocado Sauce	20-21
---------------------------------------	-------

POULTRY

Applewood Smoked Chicken Burgers.....	22-23
---------------------------------------	-------

Portugal Chicken.....	24-25
-----------------------	-------

Teriyaki Garlic Peppered BBQ Chicken Wings	26-27
--	-------

Chicken with Veggie Basket	28-29
----------------------------------	-------

Smoked Applewood Spicy Honey Chicken.....	30-31
---	-------

Grilled Duck.....	32-33
-------------------	-------

Turkey Burgers.....	34-35
---------------------	-------

PORK

Maple Dijon Pork Tenderloin	36-37
-----------------------------------	-------

Pork Chops	38-39
------------------	-------

BEEF

Grandad's Best Ribs	40-41
---------------------------	-------

Classic Burger with Crispy BBQ Bacon.....	42-43
---	-------

Classic Steak with Vegetables	44-45
-------------------------------------	-------

Steak Salad with Lime-Wasabi Dressing.....	46-47
--	-------

Meatballs over Rice with Greek Yogurt Sauce.....	48-49
--	-------

Steak Taco with Chipotle Mango Salsa.....	50-51
---	-------

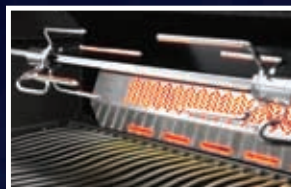
LEARN FROM NAPOLEON GRILLING EXPERTS



STAINLESS STEEL BOTTOM BURNERS
For Direct and Indirect Cooking



INFRARED SIZZLE ZONE™
Quickly Lock in Flavor and Juices



REAR INFRARED ROTISSERIE BURNER
Balanced Roasting Perfection



TRADITIONAL CHARCOAL COOKING
2 Grills in 1! Exclusive to Napoleon

Find out how to use a charcoal tray, infrared grilling, direct and indirect grilling and more!
Visit napoleongrills.com/Support/Faq