

Cooking Tips and Recipes

Steaks: Preheat grill on high until thermometer shows the grill has reached its maximum temperature. Leave the grill temperature setting on high. Using a one-inch-thick steak, cook on each side for 4 minutes. The steak will be medium rare.

Beef Rib Roast: Preheat grill on high until thermometer shows the grill has reached its maximum temperature. Place the rib roast on the center of the grill and cook on high for 10 minutes. Reduce heat to 325-degrees and cook 20 minutes per pound of meat for a medium rare rib roast.

Hamburgers: Preheat grill on high until thermometer shows the grill has reached its maximum temperature. Reduce heat to 450-degrees. Cook hamburgers for 4 minutes on each side for medium rare or 6 minutes on each side for well-done burgers.

Whole Turkey: Preheat grill on high until thermometer shows the grill has reached its maximum temperature. Place turkey, breast side up, on the center of the grill. Reduce heat to 350-degrees. Cook the turkey 15 minutes per pound of poultry and/or a meat thermometer inserted in the turkey reaches 180-degrees internally.

Chicken Halves or Pieces: Preheat grill on high until thermometer shows the grill has reached its maximum temperature. Arrange chicken on the grill skin side down. Reduce heat to 350-degrees. Cook for approximately 30 minutes, flipping chicken to opposite side at least once during this time. To check if the chicken is thoroughly cooked, the chicken juices should run clear when the chicken is pierced.

Whole Chicken: Preheat grill on high until thermometer shows the grill has reached its maximum temperature. If using the Wilmington Grill chicken tube, place chicken on the tube and place the tube on the middle of the grill. Reduce heat to 350-degrees. Cook the chicken for 45 minutes or until the internal temperature of the chicken reaches 180-degrees. If a chicken tube is not being used, follow the same instructions that are provided for a whole turkey.

Boston Butt: Preheat grill on high until thermometer shows the grill has reached its maximum temperature. Place the boston butt on the center of the grill and reduce heat to 375-degrees. Cook for 20 minutes per pound or until a thermometer inserted in the boston butt indicates an internal temperature of 160-degrees.

Ribs: Preheat grill on high until thermometer shows the grill has reached its maximum temperature. Place ribs on the grill and reduce the heat to 375-degrees. Cook ribs for 30 to 40 minutes, turning them twice while cooking.

Pork Chops: Preheat grill on high until thermometer shows the grill has reached its maximum temperature. Arrange pork chops on the grill as desired and reduce heat to 350-degrees. Cook for 25 to 30 minutes, turning the pork chops twice while cooking.

Tuna Steaks: Preheat grill on high until thermometer shows the grill has reached its maximum temperature. Place tuna on the grill. Maintain the high heat level and cook the tuna for 3 minutes on each side or until the desired doneness has been achieved.

**Cooking times will vary depending on the cut and weight of the meat. It is best to experiment with your Wilmington Grill in order to determine what works best for you.

***Wilmington Grill is in no way responsible for mishandling or ill-preparation of any food. The above cooking tips are only cooking suggestions

Our Favorite Recipes

Here are just a few of our favorite grilling recipes. We hope you enjoy them as much as we do.

Garlic Prime Rib

This is a big hit when entertaining... grill a succulent rib roast that will surely satisfy a crowd.

Ingredients

- 6 cloves garlic, minced
- 2 tbsp chopped fresh thyme
- 2 tbsp coriander seeds
- 1 tsp salt
- 1 tbsp black peppercorns
- 1 tbsp dill seeds
- 1 tbsp vegetable oil
- 8-10lb beef prime rib roast



Directions

- In mortar with pestle or on cutting board with side of knife, mash together garlic, thyme and salt until smooth paste; transfer to small dish. Coarsely crush together coriander seeds, peppercorns and dill seeds; add to garlic mixture. Mix in oil; spread over roast. Let stand for 1 hour or, refrigerated, up to 1 day.
- Grill covered and bone side down over indirect medium heat, 2 to 2 1/2 hours for rare or medium-rare. (see temperature chart)
- Transfer to cutting board; tent with foil and let stand for 10 minutes before carving.

Grilled Tuna with Wasabi Mayonnaise

This is sort of an Asian-fusion recipe designed for grilling

Ingredients

- 1 tsp wasabi powder
- 1 tsp water
- 1 tbsp rice vinegar (white vinegar will also work)
- 2 tbsp mayonnaise
- 1 clove fresh garlic, minced
- about 4-5 drops pepper-flavored sesame oil (optional)
- 1 tbsp fresh ground pepper
- 2 yellowfin tuna steaks, about 1/2-pound each

Directions

- In a small bowl, mix the wasabi powder with the water. Make sure to mix thoroughly, to form a thin paste. In a larger bowl, mix the remaining sauce ingredients, then add the wasabi/water paste. When everything's incorporated, cover the bowl with plastic wrap, and refrigerate. Allow 30 minutes or so for the flavors to blend.
- Coat both sides of the tuna steaks with the fresh ground pepper. Put the steaks onto a hot grill and allow them to cook on one side for at least 3 minutes. After 3 minutes, flip the steaks and cook for another 2 minutes. Preferably, the tuna should be somewhat rare in the center.



Classic Backyard Burgers

Enjoy this seasoned basic burger with your favorite toppings and condiments

Ingredients

- 1 egg
- half small onion, minced
- 1 tsp water
- 1 tbsp Dijon mustard
- 1 tsp Worcestershire sauce
- 1 clove fresh garlic, minced
- 1/2 tsp each salt and pepper
- 1/2 tsp dried oregano
- 1 lb. lean ground beef

**Directions**

- In a small bowl, mix together egg, water, onion, mustard, Worcestershire sauce, garlic, salt, pepper and oregano; mix in beef. Shape into 3/4" thick patties.
 - Grill over medium-high, indirect heat, turning once, until no longer pink inside or until thermometer reads 160-degrees.
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Chili Barbecued Shrimp

Think of this one as a "shrimp cocktail on the grill"

Ingredients

- 2 lbs jumbo shrimp
- 1/2 cup tomato-based chili sauce
- 1 tsp packed brown sugar
- 1 tsp cider vinegar
- 1 tsp hot pepper sauce
- 1 clove fresh garlic, minced
- 1/4 tsp paprika
- lemon wedges

Directions

- Peel and devein shrimp, leaving tails intact. Thread lengthwise onto skewers.
- Mix together chili sauce, brown sugar, vinegar, hot pepper sauce, paprika and garlic, brush half over shrimp.
- Grill shrimp over medium-high, indirect heat, turning once, for 5 minutes. Brush with remaining sauce; grill, turning once, until opaque and glazed, 2 to 3 minutes.

