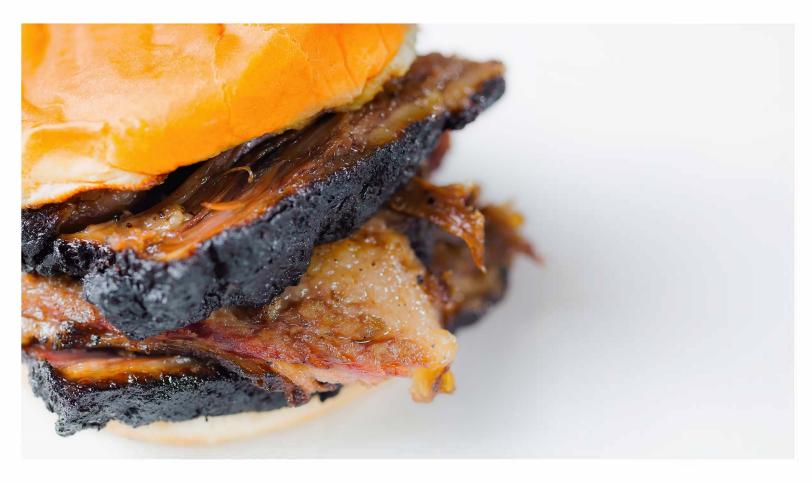
BRISKET BURGER



Ingredients

2 lbs	Ground Beef Brisket
1 tbs	Montreal Steak Seasoning
½ tbs	Cajun Seasoning
1 tbs	Worcestershire Sauce
4 each	Poblano Pepper Roasted,
	Peeled and Diced
½ tbs	Dijon Mustard
8 slices	Pepper Jack Cheese
8 each	Brioche Bun
8 slices	Red Onion, cut ¼ inch thick

Brisket Burger

- 1. Mix ground beef, Dijon mustard, Worcestershire sauce and seasonings together in a large bowl. Divide equal into 8 balls and from into patties. Place on a plate and cover.
- 2. Preheat grill to 375 degrees.
- Place poblano peppers on grill, roast to get char/blister of skin. Place onion slices on grill, getting slight char on each side. About 3 to 4 minutes each side. Remove from grill place peppers in bowl covered, put onions on plate and cover with plastic wrap.
- 4. Place beef patties on grill over direct heat. Cook for about 4 minutes, flip patty and cook for another four minutes. Continuously watching to make sure that flames are not charring the patties too much.
- 5. Turn the grill off and place cheese on beef patties. Close lid on grill to allow cheese to melt and burger patties to rest, about 2 to 5 minutes.
- 6. Place patties on bun, with grilled onion and enjoy.
- 7. Toasting bun is optional (put bun in toaster and use Bagel setting. Or lightly butter the bun and place on grill for about 1 -2 minutes until toasted to your liking)





GRILLED CORN & BLACK BEAN SALAD



Ingredients

4 eacn	Corn on the Cob
	grilled and cut off the cob
1 can	Whole Black Beans
	drained and rinsed
1 each	Jalapeno, small diced
1 each	Red Bell Pepper
	grilled, peeled and diced
½ each	Red Onion, small diced
1 cup	Pepper Jack Cheese,
-	small diced
½ cup	Mayo
1 tsp	Apple Cider Vinegar
½ tbs	Honey
¼ cup	Fresh Cilantro

finely chopped

Grilled Corn & Black Bean Salad

- 1. Preheat grill to 375 degrees.
- 2. Place corn on grill rotating every 2 to 3 minutes for about 10 to 12 minutes. Remove corn from grill and cut kernels off the cob.
- 3. In a large bowl mix mayo, honey, Cajun seasoning, and vinegar. Whisk together to until ingredients are well incorporated.
- 4. Add all other ingredients and mix with spatula coating all ingredients.
- 5. Refrigerate until ready to serve.





PALOMA TEQUILA COCKTAIL



Ingredients

1/2 Cup of Grapefruit Juice

1/4 Cup of Ginger Beer

1 Shot of Tequila

1 tbs of Lime Juice

1 tbs of Agave

A Wedge of Lime and Slice of Grapefruit to garnish

Salt for the Rim

Paloma Tequila Cocktail

- 1. Put salt on the rim of the drink.
- 2. Add all ingredients to a cup and shake.
- 3. Pour over ice.
- 4. Garnish with a slice of Grapefruit and Lime wedge.



