

# BRISKET BURGER

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## 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 form into patties. Place on a plate and cover.
2. Preheat grill to 375 degrees.
3. 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

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## Ingredients

4 each	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

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## 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.