

# Appetizers & Soups

Individual Pizzas

Seafood Appetizers

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Nachos

Wiener Bites

Cheese Stuffed Mushrooms

Bruschetta

Golden Crispy Mexi Fries

Grilled Chicken  
Quesadillas

Grilled Sausage Rolls



## TIP



When baking, place a nickel coated rack between the cast iron grills and the baking pan to stop direct heat contact.

## Individual Pizzas

Makes 4 pizzas

1	1 Pound	Frozen White Dough
		Garlic Flavoured Olive Oil
1/2	Jar	Pizza Sauce
1	Pound	Mozzarella Cheese (shredded)
		Oregano
1/2	Pound	Pepperoni (thinly sliced)
1	Small	Mushroom (sliced, drained)
1	Ounces	Parmesan Cheese

### Suggested Backwoods Wood Pellet Flavor: Alder or Apple

Preheat barbecue on PREHEAT then reduce to MEDIUM

Thaw the frozen white bread dough and let rise as directed on package. Divide dough into fourths and flatten each fourth with fingers and palms until it is quite thin. Brush both sides with oil and place each fourth between 2 pieces of waxed paper. Prepare topping ingredients and place near grill. Remove waxed paper and place dough on cooking grid. Cook until topside is slightly puffer and outside had grid marks and is crisp, about 3 to 4 minutes.

Remove dough from the grill and apply topping; place them on a piece of aluminium foil with the grilled side up. Brush with pizza sauce and scatter cheese over the sauce. Top with green onion, roasted red pepper strips, mushrooms and pepperoni. Sprinkle with oregano and parmesan cheese. Use a spatula to place pizzas back on the cooking with cheese and toppings side up. Cook until cheese melts and bottoms are browed, about 3 to 4 minutes.

**TIP!** You can save time by using the pre-made pizza shells available at your local bakery. Because of individual taste, it is best to use smaller size shells, and layout a variety of toppings, buffet style.



**VARIATION:** A variety of ingredients may be used on the pizzas. Use choice of: roasted red, green, orange and yellow bell peppers, goat cheese, thinly sliced partially cooked onions, Cooked mild Italian sausage, ground beef, crisp bacon pieces or chicken chunks. Sliced Black Olives. Fresh Herbs. Marinated artichoke hearts, drained, cut into quarters. Chopped fresh Tomatoes. Pepperoni. Thinly slice avocado. Anchovies. Shrimp.

## SEAFOOD APPETIZER

Makes 2 – 3 servings

6	Medium	Shrimp (shelled and deveined)
6		Scallops
6	Firm	White Fish Fillets (cut in chunks)
9		Bacon Slices (cut in half crosswise)
18		Mushroom Caps

### Suggested Backwoods Wood Pellet Flavor: Hickory, Mesquite or Apple

Preheat barbecue on PREHEAT then reduce to MEDIUM / HIGH

Wrap shrimp, scallops and fish chunks in bacon. Onto each skewer (pre-soak wooden skewers 30 minutes) thread 1 mushroom cap followed by shrimp, scallop, fish chunk and second mushroom cap. Cook over medium-hot grill until fish is cooked and bacon crisp. About 10 minutes.

Serve with your favourite seafood dip or tartar sauce.



## POTATO SKINS

Makes 2-4 servings

4	Medium	Baking Potatoes ( baked and cooled)
		Butter Or Margarine (softened)
		Sour Cream For Dipping
6-8	Slices	Cooked Bacon Pieces
¼	Cup	Fresh Chives (sliced)
1/3	Cup	Shredded Cheddar Cheese

**Suggested Backwoods Wood Pellet Flavor: Hickory, Alder or Apple**

Preheat barbecue on PREHEAT then reduce to MEDIUM

**Cut potatoes into 4 lengthwise sections. Remove most of the inside potato leaving shells about ¼ inch thick. Brush both sides with the softened butter.**

**Place on grill over medium heat. Brown both sides. For a crisper finish don't butter the skin side. Cook butter side down first then turn and toast skin side until crisp. Serve sour cream and top with cheese, bacon, and chives.**

## Nachos

Serves 4-6 people

1	Package	Restrault style Nacho chips
1 1/4	Cups	Monterey Jack Cheese (grated)
1 1/4	Cups	Mild Cheddar Cheese (grated)
6		Bacon Slices (cooked and crumbled)
4	Ounces	Canned Green Chillies with Juice
3		Green Onions (sliced)
		Sour Cream for Dipping

**Suggested Backwoods Wood Pellet Flavor: Hickory, Alder or Apple**

Preheat barbecue on PREHEAT then reduce to MEDIUM / LOW

**On 6 squares of foil put corn chips in 6 inch circles. Crowd chips together. You should see very little foil, if any, under the chips. If you would rather, chips may be grouped all together in on large piece of foil. Sprinkle each circle with the next 5 ingredients divided among them.**

**Place on grill over medium-low heat. Close lid. Heat until cheese is melted and nachos are hot. Watch closely as they burn easily. Have sour cream handy for dipping.**

## Wiener Bites

Makes 48

8	5" lond	Wieners, (All Beef, or Ball Park Franks)
12	Slices	Wide Cut Bacon
		Assortment of Condiments

**Suggested Backwoods Wood Pellet Flavor: Hickory, Mesquite or Alder**

Preheat barbecue on PREHEAT then reduce to MEDIUM

**Cut each wieners into 6 bite size pieces.**

**Grill bacon slices until fat part has lost its whiteness. Do not grill until crisp or it won't roll. Cut each slice in half crosswise then again lengthwise. When cool enough to handle wrap bacon around the wiener section. Place 4 to 5 wrapped pieces per wooden skewer, that have been soaked in water for at least 30 minutes. Leave ½" between sections.**

**Place on grill over medium heat, grilling until sizzling hot. Have plenty of mustards and ketchup on hand.**



## CHEESE STUFFED MUSHROOMS

Serves 4-6 people

18	Large	Mushrooms
¼	Cup	Butter or Margarine
1/3	Cup	Onion (finely chopped)
		Mushroom Stems
½	Cup	Dry Bread Crumbs
¼	Cup	Crumbled Blue Cheese
1	Teaspoon	Parsley Flakes
¼	Teaspoon	Seasoning Salt
		Grated Cheddar Cheese For Garnish

**Suggested Backwoods Wood Pellet Flavor: Hickory, Alder or Apple**

Preheat barbecue on PREHEAT then reduce to MEDIUM / LOW

**Gently twist stems from mushrooms. Reserve Stems. Melt butter in aluminum foil pie pan. Add onion and chopped stems. Sauté until onions are soft and clear. Remove from heat. Add breadcrumbs, blue cheese, parsley and seasoning salt. Stir. Stuff mushroom caps. Put a few shreds of cheddar cheese on top for colour.**

**Cook on medium, grill until soft and hot, about 10 minutes.**

## BRUSCHETTA

Serves 4-6 people

2	Tablespoons	Olive Oil
1	Clove	Garlic (minced)
½	Teaspoon	Salt
½	Teaspoon	Black Pepper (freshly ground)
1	Tablespoon	Fresh Rosemary (chopped)
16	Slices	Bread
½	Cup	Balsamic
½	Cup	Olive Oil
1	Clove	Garlic (minced)
½	Teaspoon	Salt
½	Teaspoon	Pepper
4	Cup	Tomatoes (seeded and chopped)
1/3	Cup	Fresh Basil (chopped)

**Suggested Backwoods Wood Pellet Flavor: Hickory, Alder or Apple**

Preheat barbecue on PREHEAT then reduce to MEDIUM / LOW

**For the garlic bread combine olive oil, garlic, salt, pepper, and rosemary. Brush on both sides of the bread, and grill the bread about 1 minute per side on medium. Remove to a platter.**

**Meanwhile, whisk together the vinegar, olive oil, garlic, salt and pepper. Toss the tomatoes in this mixture, then spoon over the prepared bread, and sprinkle with chopped basil.**

## Golden Crispy Mexi Fries

1	1lb bag	Frozen Potato Tater Totts
1	Pouch	Taco Season Mix

**Suggested Backwoods Wood Pellet Flavor: Hickory, Mesquite or Alder**

Preheat barbecue on PREHEAT then reduce to MEDIUM

**Place on oiled grill, over medium heat, filling every second grill slot. While grilling just turn potato to next grate opening. grilling until crisp and sizzling hot. Sprinkle on season mix. Serve hot with sour cream, grated cheddar cheese, or chives.**



## GRILLED CHICKEN QUESADILLAS

Serves 4-8 people

8	10"	Flour or Corn Tortillas
2	Tablespoons	Virgin Olive Oil
2	Cups	Grilled Chicken Breast (or pieces), Cubed or slices
1	Cup	Hot Salsa
3 to 4	Fresh	Green and/or Red Jalapeno Peppers, thinly sliced
4	Cups	Jack and/or Cheddar Cheese, grated
4		Green Onions, diced

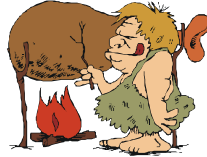
**Suggested Backwoods Wood Pellet Flavor: Hickory or Apple**

Preheat barbecue on PREHEAT then reduce to SMOKE or LOW

Combine salsa, peppers and green onion in a small bowl. Place tortillas on a work surface. Gently spoon salsa mixer on half of each tortilla. Top with chicken, and grated cheese. Fold the tortillas in half. The quesadillas can be prepared up to this stage and stored in the refrigerator for several hours. Wrap tightly with plastic until ready to grill.

Place the quesadillas directly on the cast iron grill, and grill about 3 minutes per side, checking the bottom frequently. Be prepared to move if they start to burn. Brush the outside of each quesadilla with the olive oil as it grills. Serve at once either whole or cut into wedges.

**TIP!** Sates are fun to eat, not only because they're so small but the flavours are varied and intense. Soak all wood skewers in cold water for at least 1 hour before using.



## GRILLED SAUSAGE ROLLS

Serves 4-8 people

16	Skinless sausages
1	Pie Crust or puff pastry, your own or a mix

**Suggested Backwoods Wood Pellet Flavor: Alder or Apple**

Preheat barbecue on PREHEAT then reduce to MEDIUM / LOW

Grill sausages slowly to remove fat and to cook through.

Roll out pastry on floured surface. Lay a sausage on outer edge. Trim edge even. Cut strip the width of a sausage. Roll sausage up in the pastry, allowing extra for overlap, and cut pastry. Dampen overlap with water to seal. Cut wrapped sausage in half and place on ungreased foil pan or cookie sheet.

Place in a PREHEAT grill that has been turned down to MEDIUM heat, and bake for about 15 to 20 minutes until browned. Serve Hot.

**TIP!** When baking, do not place cookie sheet or bake pan directly on the cast iron grills. The cast iron grills hold heat and transfers this directly to the bottom of the sheet. Place a nickel plate cookie cooling tray between the grill and the baking pan and let the convection cooking do the rest.

