



GRAND PRIZE WINNER and PEOPLE'S CHOICE WINNER!
Daniel Campanale
Grilled Honey Mustard Pistachio Chicken Tenderloins

Makes 8 servings

Ingredients:

4 lbs Boneless chicken thighs, flattened to about ¼ inch

Pistachio Honey Mustard Glaze

1 cup Honey
1 cup Mustard
1 cup Brown Sugar
1 tbsp Fresh garlic
1 cup Chopped pistachios
1 tsp Ginger, fresh ground
¼ cup Soy Sauce
1 tbsp Crushed Red Pepper
Orange zest for 2 oranges
Juice from same 2 oranges

Preparation:

Peel skin and fat off chicken thighs and pound them to ¼ inch thick.

Mix remainder of ingredients and orange juice only, not the zest, and marinate chicken for 2-24 hours in half the sauce. Remove chicken from sauce and set this sauce aside. Season the grill and place thighs on. Spread the sauce that was used as marinade over the chicken. Cook for 3-4 minutes and flip. Repeat this process using the rest of the sauce that was used for the marinade. Cook chicken to 165 degrees. Serve with a side of the sauce that was not used as a marinade and garnish with orange zest.



Second Place and People's Choice Winner!

Glen Barber

Pig Shots

Ingredients

For the shot glasses:

Georgia Boy smoked sausage

Thick-cut peppered bacon

Toothpicks

Filling:

2 Blocks of cream cheese

2 Cups shredded cheddar cheese

2 Cans smoke chipotle peppers, drained and diced

¼ cup BBQ rub

Brown sugar

Preparation:

Cut sausage into disks about ¼ to ½ of an inch thick. Cut bacon in half. Take a half piece of bacon and wrap it around the sausage disk, pinning it with a toothpick to form a 'shot glass' made of pork.

Mix cream cheese, cheddar cheese, chipotle peppers, and BBQ rub until smooth. Place cheese mixture in a piping bag or a Ziplock with the corner cut out. Fill each of the 'shot glasses' with the mixture. Dust the top of the pig shots with brown sugar. Grill over indirect heat at 350 degrees for 15 minutes or until bacon is done. Remove from heat and allow to cool slightly, then enjoy.



3rd Place!
Kristen Beckom
Hoot & Holler

Whiskey-glazed quarter pound burger with Pepper Jack cheese, whiskey-glazed bacon, deep-fried jalapeno chips and a drizzle of homemade buttermilk Ranch on a toasted Kaiser roll.

Ingredients:

Patties:

2 lbs Ground Beef
1 Pack Lipton's Onion Soup Mix
Fresh ground black pepper
Sea Salt

Whiskey Glaze:

1.5 tbsp onion powder
2 tbsp garlic powder
.25 tsp cayenne
.5 tsp salt
1.5 cups pineapple juice
1/3 cup whiskey
2 cups brown sugar
6 tbsp Worcestershire sauce
1 beef bouillon

Preparation:

Put onion powder, garlic powder, cayenne, pineapple juice, whiskey, brown sugar, beef bouillon, salt and Worcestershire sauce in a pan. Bring the mixture to a boil. Reduce heat and simmer for 15-20 minutes.



Anita Burch

Grilled Sweet Sriracha Chicken Kebabs

Ingredients:

- 4 Chicken Breasts (no bone or skin), cut into ¼ inch pieces
- 1 tsp Sea salt (or Kosher salt)
- 1 lb. Fresh mushrooms
- 1 green bell peppers, cut into ¼ inch pieces
- 1 yellow onion, cut into large pieces
- 4 tbsp Brown sugar
- 2 tbsp Sriracha sauce
- 2 tsp Corn starch
- ¼ cup Minced Fresh Cilantro

Metal kebab skewers

Oil cooking spray

Preparation:

Toss chicken and salt together and let sit for 20 minutes. Mix brown sugar, sriracha, and cornstarch in bowl (save a little to baste meat while cooking). Add sriracha mix to chicken and toss to coat. Thread chicken, mushrooms, onions and peppers onto metal skewers. Spray chicken skewers with oil spray and place on hot grill. Cook approximately 5 minutes per side. Baste once with sriracha sauce. Check with a meat thermometer until done. Enjoy!



Will Shields
Peach smoked Bloody Mary Wings

Ingredients:

- 1 Bottle Bloody Mary mix
- 1 lb. Raw chicken wings
- 1 tbsp Garlic Powder
- 1 tbsp Chili Powder
- Pinch Salt
- 1 Shot Worcestershire Sauce

Preparation:

Marinate wings overnight in Bloody Mary mix and Worcestershire sauce. Once marinated, mix salt, chili powder and garlic powder and season wings.

Grill wings indirect at 250 degrees using PEACH wood for 45 minutes. Once cooked, increase heat and cook direct to crisp skin.



Janice Button
Grilled Flank Steak

Ingredients:

Flank Steak

Marinade:

4 tbsp Sesame oil

2 tbsp Red wine vinegar

1 Clove minced garlic

???Couple shakerfuls??? Fresh ground pepper

1 tbsp Worcestershire

Marinate flank steak overnight. Then grill and serve with mushroom & mustard cream sauce.

Sauce:

Sautee 1 cup Shiitake and 1 cup white mushrooms in 3 tbsp butter. Add 2 cups of beef stock and simmer for 10 minutes. Add 2 tbsp Dijon and 2 tbsp coarse-ground mustard. Add 1 cup heavy cream. Simmer for 10 minutes. Serve sauce over meat with yellow rice.

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**Marlow's
Tavern™**

Jim Smith

Basque Grilled Wings

Prepare sauce first. All ingredients to taste. Fresh lemon/lime juice, vinegar, sugar, garlic, fresh oregano/thyme/cilantro, habaneros/chilies/tabasco, salt and pepper. Chop ingredients and mix. Leave at room temperature in large bowl.

Grill chicken wings to preferred degree of done. Put them in sauce bowl and mix. Enjoy!