



Come and see us at the 2011 Pittsburgh Home and Garden Show from March 4 - 13!

Ceramic Grillworks (CGW) will be at this year's Home and Garden show at the David Lawrence Convention Center (Booth 529). We've been very busy since the last newsletter and have a lot of new products to aid you in your outdoor cooking. We now carry Brick Ovens, Charcoal & Gas Tandooris, John Henry Rubs and our very own two-tier swing rack to complement any grill. We are looking forward to a great year and hope to see you at the Home Show.

As winter comes to an end, and the snow is gone from the deck or patio, it's time to get excited for grilling. Remember the outside temperature has no effect on Ceramic Grills. Cooking at 220 degrees for 15 - 19 hours is possible due to the ceramics and limited airflow in the grill. Only enough air to keep the fire going is moving through the grill preventing flare ups and inconsistent temperatures.



In this issue, we will explain how to cook an Easter ham. We used a spiral ham in this demonstration but don't be worried about the ham being dry. This ham will blow the doors off a Honey Baked Ham at a fraction of the cost. The smoked ham is excellent and juicy. Purchase the cheapest spiral ham you can find without it being already glazed.



Cooking Holiday Ham on the Grill

Items Needed:

- Spiral cut ham
- Disposable tin to hold ham
- Meat thermometer/Digi Q (Optional)
- 12 oz of Ginger ale/Cherry Seven-up
- Wood chips/chunks of your choice (be sure to soak them for at least 30 min prior to cooking)
- 1 Sweating torch to caramelize sugar
- 1 foil lined cookie sheet
- 1 Cup CGW Ham rub

Step 1



Place ham face down on a disposable pie tin large enough to fit the ham. Pour 12 oz of Ginger ale or Seven-up into pie tin. Once grill is lit, place desired wood chips (Hickory goes very nicely with ham) on coals and put indirect rack in place. Put ham on the grill and close lid. Cook the ham at 240- 250 degrees until the internal temperature of the ham reaches 140 degrees. Remember hams are precooked and only need to be warmed up. This will take 2- 3 hours. If using a Digi-Q, place the meat probe away from the bone and make sure the pit probe is placed over the indirect rack.

Step 2

Once the Ham reaches desired temperature, it's now time to apply the CGW rub. Place Ham on a foil lined cookie sheet. Rub ham liberally with rub. Light torch and begin to caramelize rub. Keep adding more rub and let fall between slices. Once done the ham is ready to serve. If not using a spiral cut ham, slice ham mimicking a spiral cut ham prior to adding CGW rub.





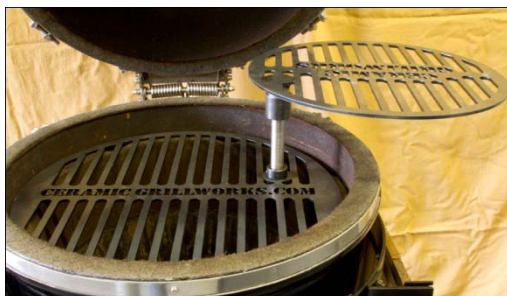
What's New

Forno Brovo Brick Ovens and tools -Forno Brovo is the industry leader in Brick Ovens and we are pleased to carry their full line of ovens. We offer pre-built, modular and commercial ovens.



CGW two-tier swing rack – This is the bee’s knees for the weekend warrior or hardcore griller. The CGW rack allows for easy access to the food on the main grate by swinging the top grate out of the way. Not only does the top rack swing out of the way, but it also can be set at different cooking heights to accommodate the food on the main grate. If additional cooking space is not needed, simply remove the second tier grate leaving the entire main grate for food.

Made in the USA & Patten pending.



Checkout our YouTube video’s demonstrating the new 2 tier swing rack

http://www.youtube.com/watch?v=kggr7UrOCuc&feature=mfu_in_order&list=UL

<http://www.youtube.com/watch?v=-ZW3vhkBgCc>

<http://www.youtube.com/watch?v=BNLLBuQQ6ZE&feature=BF&list=ULeSDziWGWZE4&index=3>

http://www.youtube.com/watch?v=M806EH6k_x0&feature=BF&list=ULeSDziWGWZE4&index=4



Quick Tip

Starting your grill - How long does it take you to get your grill up to temperature? You should be achieving 350 – 450 degrees in as little as 10 -15 minutes using an electric starter. If using the Golf club, it should only be taking 8 – 12 minutes.

When cooking at high temperatures (500 – 700 degrees) you need to fill the fire box to the top and keep the air holes clear of charcoal. Place a couple of large pieces of charcoal on the bottom of the firebox and place an electric starter on top of those large pieces of charcoal. Then add the desired amount of additional charcoal on top of the electric starter and plug it in. Make sure the top and bottom vents are open all the way and close the lid. After 7 minutes, unplug the electric starter and pull it out from under the charcoal and place in a safe place until it cools down. Close the lid and in about 5 minutes the temperature in the grill should be around 400 degrees. Please stay attentive to the grill because once you overshoot the desired cooking temperature, it will take a long while to come back down. If using the Golf Club, place the large pieces of charcoal on the bottom add remaining charcoal to fill the firebox. Light your Golf Burner using either a candle clicker or welders striker and insert your Golf Club burner into the center of your charcoal pile leaving your lid open and wait 5 minutes moving your burner from center to sides periodically. Once the 5 minutes are up shut off your burner, close your lid and wait another 3-4 minutes.

Guest Recipe

Congratulations to Don & Julie Price! They are the first winners of a free bottle of Dizzy Pig rub of their choice for this tasty desert recipe.

Grilled Peaches:

Ingredients:

3 Tablespoons white sugar

¾ cup balsamic vinegar

2 teaspoons freshly ground black peppercorns

2 large fresh peaches with peel, halved and pitted (may need to double this)

2 ½ ounces blue cheese, crumbled

Directions:

1. In a saucepan over medium heat, stir together the white sugar, balsamic vinegar, and pepper.

Simmer until liquid has reduced by one half. It should become thicker. Remove from heat, and set aside.





2. Preheat your grill for medium-high heat (325 – 350 Degrees).
3. Lightly oil the grill grate. Place peaches on the prepared grill, cut side down. Cook for about 5 minutes, or until the flesh is caramelized. Turn peaches over. Brush the top sides with the balsamic glaze, and cook for another 2 to 3 minutes.
4. Transfer the peaches halves to individual serving dishes, and drizzle with remaining glaze. Sprinkle with crumbled blue cheese.

We would like to thank Don and Julie Price for sharing this very interesting, unique and tasty dish.

We hope you enjoyed our second installment of our newsletter. As the weather begins to break and the new grilling season begins, stay tuned for more tasty tips and the latest information from Ceramic Grillworks.

Thank you for your business & Bon Appétit!