The sun is shining, the picnic table is set, you’re gathered with family and friends, and now you’re ready to grill!

All of us at Martha Stewart Living Radio want to ensure that you, your family and friends have a delicious summer filled with some of the spiciest, juiciest, and tastiest meals.

We’re delighted to share this collection of recipes, which includes delicious sides and appetizers, savory ribs and steaks, and finally, some cool and refreshing desserts.

From the innovative to the classic, our 2011 Summer Grilling Cookbook is filled with recipes from some of the nation’s top barbecue and grilling experts, including Emeril Lagasse, Elizabeth Karmel, Chris Lilly, and Melissa Cookston.

Tune in to Martha Stewart Living Radio (SiriusXM 110) all summer for grilling tips and recipes from each of these renowned chefs.

Martha Stewart Living Radio is the nation’s first 24-hour, seven-day-a-week radio service dedicated to creative living. Inspired by Martha Stewart, America’s most trusted lifestyle expert, the channel promises listeners they will learn something new “every hour.” The lifestyle experts at Martha Stewart Living Omnimedia, and Martha herself, deliver how-to guidance and advice in the core areas of cooking, gardening, crafting, decorating, petkeeping, wellness and weddings.

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LEMON-BLUEBERRY TART
This glorious lemon-blueberry tart, filled with a tangy lemon curd, is topped with whipped crème fraîche and a garnish of candied lemon zest.

INGREDIENTS

Serves 8
All-purpose flour, for dusting
Pâte Sucrée
Lemon Curd
1 cup crème fraîche
1 tablespoon confectioners’ sugar
1 cup blueberries, washed and picked over
3 tablespoons apricot jam
1 tablespoon Candied Lemon Zest, dredged in granulated sugar

DIRECTIONS

1. Preheat oven to 375 degrees. Lightly flour a clean work surface. Roll out pâte sucrée to 1/8-inch thickness. Place dough in the bottom of an 8-inch tart pan with a removable bottom; place in refrigerator about 30 minutes.

2. Place tart pan on a baking sheet. Using a fork, prick crust all over. Carefully line pastry with parchment paper, pressing it into the corners and edges, and weight with beans, rice, or pie weights. Bake about 20 minutes. Remove the paper and weights, and continue baking until crust is golden, about 10 minutes more. Transfer to a cooling rack. Spread lemon curd in tart shell, and return to oven until curd is set, about 10 minutes. Transfer to a cooling rack, and let cool to room temperature.

3. Place crème fraîche and confectioners’ sugar in a medium bowl. Whisk until stiff peaks form, 2 to 3 minutes. Dollop in the center of cooled tart.

4. Place blueberries in a small bowl. In a small saucepan, warm apricot jam over medium heat, and add 2 teaspoons water until thin, 3 to 4 minutes. Using a fine sieve, strain jam directly over blueberries. Toss blueberries until coated with jam mixture. Pile blueberries on top of crème fraîche. Garnish with candied lemon zest, and serve.

Continued on next page.
LEMON-BLUEBERRY TART

For the Pâte Sucrée
Makes enough for two 4 x 14-inch tarts
2 1/2 cups all-purpose flour
3 tablespoons sugar
Pinch of salt
1 cup (2 sticks) unsalted butter, cut into pieces
1/4 cup ice water, plus more if needed

1. Pulse flour, sugar, and salt in a food processor to combine. Add butter; process until mixture resembles coarse meal, about 10 seconds.
2. Add yolks; pulse. With machine running, add ice water in a slow, steady stream through feed tube until dough just holds together (no longer than 20 seconds).
3. Divide in half; shape each into a rectangle. Wrap in plastic. Refrigerate at least 2 hours (up to 2 days), or freeze up to 1 month.

For the Lemon Curd
Makes about 2 cups
8 large egg yolks
Finely grated zest of 2 lemons
1/2 cup plus 2 tablespoons freshly squeezed lemon juice (about 3 lemons)
1 cup sugar
1/8 teaspoon salt
1 1/4 sticks (10 tablespoons) unsalted butter, cold, cut into pieces

1. Combine yolks, lemon zest, lemon juice, and sugar in a heavy-bottom saucepan; whisk to combine.
2. Cook over medium-high heat, stirring constantly with a wooden spoon (be sure to scrape the sides of the pan), until the mixture is thick enough to coat the back of the spoon, 8 to 10 minutes, and registers 160 degrees on an instant-read thermometer.
3. Remove saucepan from heat. Add salt and butter, one piece at a time, stirring until smooth.
4. Strain through a fine sieve into a medium bowl. Cover with plastic wrap, pressing it directly onto the surface of the curd to prevent a skin from forming. Refrigerate until chilled and set, at least 1 hour or up to 1 day.

For the Candied Lemon Zest
Garnishes 8 servings
4 lemons, well scrubbed
2 cups sugar
1 cup cool water

1. Remove zest from lemons with a vegetable peeler, keeping pieces long. Remove white pith using a paring knife. Cut into a fine julienne using a very sharp knife. Place julienned zest in a small bowl; cover with boiling water. Let stand 30 minutes; drain.
2. Bring sugar and the cool water to a boil in a small saucepan over medium-high heat. When sugar is completely dissolved, add julienned zest, reduce heat to medium low, and cook 10 minutes. Remove from heat, cover, and let stand overnight. Store zest in syrup in an airtight container in the refrigerator for up to 2 weeks.

As seen in the May 1999 issue of Martha Stewart Living magazine.
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BROWNIE-AND-PEANUT-BUTTER ICE CREAM SANDWICHES

Have you ever spooned peanut butter out of the jar while munching on a chocolate bar? Next time, try sandwiching ice cream swirled with crunchy peanut butter between slim, fudgy, indulgent chocolate brownies. You’ll never go back.

INGREDIENTS

Makes 3 dozen

Vegetable-oil cooking spray
2 cups all-purpose flour
1 1/2 teaspoons baking powder
1 1/2 teaspoons salt
11 ounces (2 sticks plus 6 tablespoons) unsalted butter, room temperature
7 ounces unsweetened chocolate
2 2/3 cups sugar
4 large eggs
2 teaspoons pure vanilla extract
Peanut Butter Ice Cream (recipe on next page)

DIRECTIONS

1. Preheat oven to 350 degrees. Coat two 13 x 18-inch rimmed baking sheets with cooking spray, line with parchment, and spray parchment.

2. Whisk flour, baking powder, and salt in a medium bowl. Melt butter and chocolate in a large heatproof bowl set over a pot of simmering water, stirring until smooth. Remove from heat, add sugar, and stir until dissolved. Stir in eggs, 1 at a time, and then stir in vanilla. Stir in flour mixture until just incorporated. (Do not overmix.)

3. Divide batter between pans. Use an offset spatula to spread batter into thin, even layers. Bake, rotating pans once, until batter just begins to set, 8 to 10 minutes. (The surfaces will look dry, and testers inserted in the centers will come out wet.) Let cool completely in pans on wire racks.

4. To assemble, place the flat side of a large wire rack over 1 brownie, and invert rack, brownie, and pan together. Remove pan and parchment. Repeat with remaining brownie. Place a clean rimmed baking sheet over 1 brownie, and invert pan, brownie, and rack together. Remove rack. The brownie should be in the pan, top side up.

5. Spread ice cream in a smooth, even layer over brownie in pan. Align pan lengthwise with remaining brownie on rack, and use rack to quickly and carefully flip brownie onto ice cream. Remove rack. Press top brownie gently. Cover and freeze until firm, at least overnight (or up to 1 week).

6. Uncover, and cut into squares. Serve immediately (or cover and freeze ice cream sandwiches overnight).

Continued on next page.
B R O W N I E - A N D - P E A N U T - B U T T E R  
I C E C R E A M  S A N D W I C H E S

For the Peanut Butter Ice Cream  
Makes 4 cups
2 cups heavy cream  
2 cups whole milk  
1 cup salted cocktail peanuts  
6 large egg yolks  
2/3 cup sugar  
1/4 teaspoon salt  
1/2 teaspoon pure vanilla extract  
1 cup chunky peanut butter

**1.** Heat cream, milk, and peanuts in a medium saucepan over medium heat until bubbles begin to form around edges. Remove from heat, cover, and let steep at room temperature for 3 hours (or refrigerate overnight).

**2.** Prepare an ice-water bath. Uncover cream mixture, and reheat until hot but not boiling. Whisk yolks, sugar, and salt in a large bowl. Add cream mixture in a slow, steady stream, whisking constantly until well combined. Return mixture to saucepan, and stir constantly over medium heat until thick enough to coat the back of a spoon, about 8 minutes. (Do not let the mixture come to a simmer.)

**3.** Strain through a fine sieve into a bowl. Discard solids. Set the bowl in the ice-water bath. Stir in vanilla, and let cool, stirring occasionally, until cold, about 20 minutes.

**4.** Freeze mixture in an ice cream maker according to manufacturer’s directions. Transfer to a large bowl, and fold in peanut butter until ice cream is swirled. Use immediately, or freeze for up to 1 week.
INGREDIENTS

Serves 6 - 8
18-ounce package no-boil lasagna
15 ounces ricotta cheese
2/3 cup granulated sugar
1 large egg
1 cup all-purpose flour
1 cup firmly packed brown sugar
1 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1 pinch ground cloves
1 pinch chili powder
1/2 cup melted butter
1 pint raspberries
1 pint strawberries, sliced
1 pint blueberries
Whipped cream, for serving

DIRECTIONS

1. Preheat the barbecue to 350 degrees for indirect heating. Butter a 9 x 13-inch metal baking pan.
2. Bring a large pot of water to a boil and cook the noodles for 1 minute. Drain the noodles and put them into a bowl of ice water to stop the cooking. Drain them again and lay on paper towels to dry. Lay 3 noodles in the bottom of the prepared glass or metal baking pan.
3. In a mixing bowl, combine the ricotta, granulated sugar, and egg and beat until almost smooth. In a separate bowl, combine the flour, brown sugar, cinnamon, nutmeg, cloves, chili powder, and butter and mix well.
4. In a third bowl, gently fold the raspberries and sliced strawberries into the blueberries, being careful not to crush the raspberries.
5. Top the first layer of lasagna noodles with one-third of the berry mixture, one-third of the ricotta mixture, and one-third of the flour mixture. Add 2 more layers of all 3 components. Bake for 45 minutes over indirect heat. Remove the pan from the heat, let the lasagna cool, and serve with a dollop of whipped cream on each plate.

Reprinted with permission from 1,001 Best Grilling Recipes, by Rick Browne, Agate Surrey 2011.

Rick Browne, PhB,* is the creator, host, and executive producer of public television’s Barbecue America TV series. Additionally, he hosted Ready, Aim…Grill on the Outdoor Channel for the past two seasons. Rick has authored eleven barbecue and grilling cookbooks including his latest, 1,001 Best Grilling Recipes - the largest (most recipes) barbecue cookbook ever published.

*The PhB is an honorary Doctorate of Barbecue Philosophy awarded Rick by the Kansas City Barbecue Society, the nation’s largest barbecue organization. He is one of only two-dozen people to have received this award.
Barbecued Ice Cream

I introduced this recipe to national television with a live appearance on Live! with Regis and Kelly in 2001. Since then, I’ve repeated the demonstration of this fun dish on the Today Show, FOX & Friends, CBS Good Morning, and many of the country’s largest daytime TV stations. People Magazine once called me the “Godfather of Beer Butt Chicken,” an accolade I love.

**INGREDIENTS**

Serves 6 - 8

- 8-10 large egg whites
- 1 teaspoon cream of tartar
- 1 cup granulated sugar
- 1 (1 pound) large Sara Lee pound cake, thawed
- 1 (8-ounce) jar raspberry or apricot jam
  (or other favorite)
- 3 Klondike ice cream bars
  (your favorite flavor or a mix of flavors)
- 1 (8-ounce) jar chocolate-mint fudge sauce
- 1 small bunch fresh mint leaves, for garnish
- Chocolate sprinkles, for garnish

**DIRECTIONS**

1. Wrap a 12-inch square, 1/2-inch thick wooden plank in 2 to 3 layers of heavy-duty aluminum foil.
2. Get a good, hot (600 to 700 degrees) fire going in a grill or smoker. If you use charcoal or briquettes in a grill, use enough to cover the bottom of the grill pan. If you use a gas grill, turn all the burners to high.
3. Using an electric mixer, whip together the egg whites, cream of tartar, and sugar into a very stiff meringue, so that when you pull the beaters away, sharp points stand up. Refrigerate the mixture until ready to use.
4. Set the foil-wrapped plank on the counter. Use a sharp, serrated knife to cut the pound cake in half horizontally, and lay one half on the foil.
5. Spread the jam on each half of the cake. Place the Klondike bars on the bottom layer of the cake, then cover it with the top layer.
6. Using a rubber spatula, completely cover the cake on all sides with meringue, being sure to spread the meringue all the way down to the foil all around the cake. If you leave any gaps between the meringue and foil, the ice cream may melt and spoil the dessert.

Continued on next page.
7. Place the plank in the center of the grill and immediately close the cover. Check it after 2 minutes, and as soon as you see the peaks of meringue turning brown, remove the dessert from the cooker.

8. Spoon a generous pool of fudge sauce on each serving plate. With an electric knife (an ordinary knife could crush the meringue and ice cream, ruining the look of the dish), cut vertical slices through the dessert, and put the slices on the plates. Garnish with the fresh mint leaves, shake chocolate sprinkles over the meringue, and serve immediately.
**VERY BERRY PIZZA**

**INGREDIENTS**

**Serves 2 - 4**

- 1 cup ricotta cheese
- 1/2 teaspoon vanilla extract
- 2 tablespoons granulated sugar
- 2 tablespoons crystallized ginger, finely chopped
- Grated zest of half lemon
- 1/4 cup uncooked grits or polenta (for rolling dough)
- 1 4-inch ball of prepared pizza dough, at room temperature
- 2 tablespoons vegetable oil, such as canola, or a nut oil such as walnut
- 1/2 pint blueberries, washed and dried
- 1/2 pint raspberries, washed and dried
- 1/2 pint strawberries, washed, dried, hulled, and sliced
- 1/4 cup of your favorite honey

**Variation:** add store-bought or home-made passion fruit puree to the ricotta cheese mixture

**DIRECTIONS**

**Gas grill:** preheat to high  
**Charcoal grill:** build fire

1. For the base: Mix ricotta cheese with vanilla, sugar, ginger, and lemon zest. Reserve for topping.

2. Sprinkle work surface with grits or polenta. Place dough directly in the middle of the work surface. Gently roll or stretch out dough into a 12-inch rectangle or circle, about 1/4-inch thick. Brush both sides generously with oil and set aside. When ready to grill:

   **Gas grill:** reduce heat to medium  
   **Charcoal grill:** move all of the gray-ashed briquettes to one side

3. Pick up the dough by the two corners closest to you. In one motion, lay it down flat—directly over the heat source—onto the cooking grate from back to front. Immediately close lid and grill for 3 minutes (no peeking!), check crust, and if necessary, continue grilling until the bottom of the crust is well marked and nicely browned.

4. Use tongs to transfer crust from grill to peel and close lid. Flip crust and grill until second side is well browned. (Since we are not melting cheese or warming any toppings, you do not need to switch to indirect heat). Remove crust from grill and immediately spread it evenly with ricotta cheese spread.

5. Let your inner artist dictate how you arrange the blueberries, raspberries and strawberry slices on top of the pizza. Finish with a generous drizzle of honey. Slice and serve immediately.

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**Elizabeth Karmel** is a nationally known grilling and barbecue expert. She is the executive chef of Hill Country Barbecue Market, the award-winning Texas barbecue restaurant and live music venue in Manhattan, and the new Hill Country Chicken. Elizabeth has written three award-winning grilling and barbecue cookbooks, including *Soaked, Slathered and Seasoned: A Complete Guide to Flavoring Food for the Grill*. She is the creator of the Grill Friends™ and Kitchen Friends™ line of cooking tools and www.GirlsattheGrill.com.
INGREDIENTS

Serves 4 - 8

Grilling Method: Direct/Medium Low Heat
1 golden pineapple, peeled, pared, and cored
1 recipe Butter-Rum Glaze (below)
1/8 cup dried unsweetened coconut, toasted
1 sprig fresh mint for garnish

For the Butter-Rum Glaze:
Makes 1/2 cup
2 tablespoons unsalted butter
1/2 cup golden spiced rum, preferably Captain Morgan

DIRECTIONS

1. Using a pineapple slicer or a knife, cut the pineapple into very thin rings and set aside. Pour the Butter-Rum Glaze into a shallow plate. Dip the pineapple slices into the glaze. Reserve the remaining glaze for serving.

2. Place the pineapple rings on a very clean cooking grate and grill for 2 to 3 minutes per side, or until marked and warmed through. Be careful not to leave them on much longer, as the pineapple burns easily.

3. Place the grilled pineapple on a plate in an overlapping circle. Brush lightly with remaining Butter-Rum Glaze and sprinkle with the toasted coconut. Serve immediately or at room temperature, garnished with the mint.

1. In a small saucepan, mix the butter and rum. Set over low heat to melt the butter. Be sure to use low heat or the rum might ignite. Stir until well blended.

2. You can use warm, or let cool and transfer to a clean glass jar. The glaze will keep, tightly covered, in the refrigerator for up to 1 week. Reheat before using.

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MIKE MILLS’ BANANA PUDDING PARFAIT

Banana pudding is a traditional North Carolina barbecue dessert. Traditionally made in a 13 x 9-inch pan, we serve them in Mason jars for a pleasing presentation.

INGREDIENTS
Makes 8 Parfaits
Custard (recipe follows)
Whipped Cream (recipe follows)
1 box (12 ounces) vanilla wafers
4 medium bananas, sliced into 1/8 to 1/4-inch rounds

DIRECTIONS
1. Assemble the banana pudding parfaits: In pint-sized wide mouth Mason jars, layer an inch of pudding, banana slices, vanilla wafers, and 1/2 inch of whipped cream. Repeat until the jar is full. Top with a dollop of whipped cream and garnish with a vanilla wafer.

Variation: If you’d prefer, layer the bananas and vanilla wafers in a 13 x 9-inch pan and pour the custard over. Cool and then top with meringue and bake it to brown the meringue. (Recipe on next page.)

Continued on next page.
MIKE MILLS’ BANANA PUDDING PARFAIT

For the Custard
3 cups sugar
1/2 cup cornstarch
5 cups milk
8 large egg yolks
2 teaspoons vanilla extract
1/4 teaspoon finely ground kosher salt

1. Fill the bottom of a large, wide double boiler with a couple inches of water and set it on the stove.

2. Combine the sugar, cornstarch, milk and egg yolks in a large stainless steel bowl or the top of the double boiler. Whisk thoroughly to dissolve the sugar and cornstarch completely.

3. Set the bowl onto the pot of water on the stove and check to make sure the water doesn’t touch the bottom of the bowl.

4. Turn on the heat. Don’t boil the custard, but do bring the water in the lower pot to a slight perk. Cook the custard, whisking constantly, until thickened. It should stick and cling to the whisk when it’s done.

5. Remove from the heat and add the vanilla and salt.

For the Whipped Cream
1 cup heavy cream
1/4 cup sugar
1 teaspoon vanilla extract

1. Make the whipped cream: Use a mixer to beat the heavy cream in a large bowl on high speed until almost stiff.

2. Gradually add the sugar and vanilla and continue beating until the cream holds stiff peaks.

3. Using a rubber spatula spread the whipped cream over the top of the pudding.

For the Meringue
8 egg whites
1 cup sugar
1 teaspoon cream of tartar

1. Use a mixer to beat the egg whites in a cool, squeaky-clean metal or glass bowl on high speed until frothy.

2. Gradually add the sugar and continue beating until combined.

3. Add the cream of tartar and beat until the whites have tripled in volume and form stiff peaks.

4. Using a rubber spatula, spread the meringue over the top of the pudding. Bake for 10 to 15 minutes or until the meringue is slightly browned. Serves 10 to 12 if made in a 9 x 13-inch pan.

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Mike Mills, affectionately known as “The Legend”, in the world of barbecue, presides over the pits at his seven nationally acclaimed barbecue restaurants — four 17th Street Bar & Grill restaurants in Southern Illinois and three Memphis Championship Barbecue restaurants in Las Vegas. Mike is also a partner in Blue Smoke restaurant in New York City. He is the author of Peace, Love, and Barbecue, was honored with the Pioneer of Barbecue award at the Jack Daniel’s World Invitational Barbecue Cooking Contest and inducted into the Barbecue Hall of Fame.
Acknowledgements

Many thanks to the following Martha Stewart Living Radio and SiriusXM employees:

Lisa Mantino
Producer, Martha Stewart Living Radio

Jillian Macdonald
Online Editor, Martha Stewart Living Radio

Lenny Fried
Copy Editor, SiriusXM Radio

Sandra Gallagher
Graphic Designer, SiriusXM Radio

John Corrigan
Senior Manager, Traffic Production

Salvatore Garguilo
Creative Director, SiriusXM Radio

Jeff Howell
Director of Subscriber Communications and Engagement, SiriusXM Radio

Sandra Gluck
Recipe Editor, Martha Stewart Living Radio

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