

The image features a dark grey rectangular overlay in the upper center containing the brand logo. The logo consists of a stylized chef's hat icon above the text 'COPPERXCHEF' in a bold, white, sans-serif font. Below this, the words 'BBQ Grill' are written in a white, italicized serif font. The background of the entire image is a close-up, high-angle shot of a copper-colored grill. The grill's metal grates are visible, and a copper-colored rectangular tray is placed on one of the lower grates. Inside the tray, several pieces of thick, rectangular steaks are cooking, showing a dark, seared exterior and a lighter, herb-seasoned interior. To the left of the steaks, there are several green beans. To the right, there are several colorful bell peppers in shades of red, orange, and yellow. The lighting is warm, highlighting the textures of the food and the metallic sheen of the grill.

COPPERXCHEFTM
BBQ Grill



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Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please visit <https://fsis.usda.gov/> for more information.



Spicy Grilled Shrimp

Ingredients

2 tbsp. honey
1 jalapeño, seeded & sliced
zest of ½ lemon
¼ cup lemon juice
3 cloves garlic, minced
½ tsp. olive oil
½ tsp. ground cayenne pepper
½ tsp. salt
2 lb U12 shrimp, peeled & deveined

Directions

1. Combine all the ingredients except the shrimp in a bowl.
2. Add the shrimp to the bowl and marinate for 30 mins. in the refrigerator.
3. Place the Copper Chef BBQ Grill on an outdoor grill.
4. Preheat the grill.
5. Place the shrimp on the BBQ Grill and cook each side for 3 mins. per side.
6. Serve with grilled lemon slices.

SERVES **4–6**



Grilled Portobello

Ingredients

Marinade

2 tbsp. extra virgin olive oil
3 tbsp. balsamic vinegar
1 tsp. Worcestershire sauce
½ tsp. salt
½ tsp. garlic powder
1 pinch ground black pepper

—
6 portobello mushroom caps
6 slices provolone
2 cups arugula
1 cup cherry tomatoes, halved

Roasted Bell Pepper Sauce*

2 red bell peppers
1 large clove garlic
3 tbsp. extra virgin olive oil
½ tsp. salt

*Can be kept refrigerated for up to 2 weeks.

Directions

1. Combine the marinade ingredients in a large zip top bag and shake the bag to mix.
2. Add the mushroom caps to the bag and marinate, tossing the bag every 20 mins. for 1 hr.
3. Place the Copper Chef BBQ Grill on an outdoor grill.
4. Preheat the grill.
5. Remove the mushrooms from the bag; reserve the marinade.
6. Place the mushrooms on the BBQ Grill and cook each side until tender (about 4 mins. per side).
7. Place a provolone slice over each mushroom, close the grill's lid, and melt the cheese (about 1 min.).
8. While the cheese melts, toss the arugula and tomatoes with some of the marinade in a bowl to make the arugula salad.
9. Serve the mushroom over a bed of arugula salad with a generous spoonful of the roasted bell pepper sauce.

Roasted Bell Pepper Sauce

1. Place the Copper Chef BBQ Grill on an outdoor grill.
2. Preheat the grill.
3. Place the red bell peppers on the BBQ Grill, close the grill's lid, and cook until charred (about 8 mins.).
4. Place the peppers into a paper sandwich bag.
5. Let the peppers sit for 20 mins.
6. Peel the skin off the peppers and remove the seeds.
7. Place the red bell pepper flesh, garlic, olive oil, and salt in a food processor and pulse until smooth.

SERVES **6**

Grilled Green Beans

Ingredients

3 lb French green beans
juice of 1 lemon
3 cloves garlic, sliced
½ cup olive oil
1 tsp. sea salt
1 tsp. ground black pepper

Directions

1. Combine all the ingredients in a bowl.
2. Place the Copper Chef BBQ Grill on an outdoor grill.
3. Preheat the grill.
4. Place the green beans on the BBQ Grill, close the grill's lid, and cook until the desired doneness is reached (about 8 mins.).

SERVES **8**

Grilled Squash

Ingredients

2 yellow squashes, sliced
¼-in. thick

2 zucchinis, sliced ¼-in.
thick

2 cloves garlic, sliced

2 tbsp. soy sauce

¼ cup apple cider vinegar

½ cup olive oil

3 tbsp. chopped dill

Directions

1. Toss all the ingredients in a bowl and set aside.
2. Place the Copper Chef BBQ Grill on an outdoor grill.
3. Preheat the grill.
4. Place the squash on the BBQ Grill, close the grill's lid, and cook each side until cooked through (about 6–8mins. per side).

SERVES **6**



Grilled Baby Artichokes

Ingredients

6 baby artichokes,
cut in half
3 cloves garlic, sliced thinly
zest & juice of 2 lemons
¾ cup extra virgin olive oil
1 tsp. sea salt
½ tsp. cracked black pepper

Directions

1. Combine all the ingredients in a bowl.
2. Place the Copper Chef BBQ Grill on an outdoor grill.
3. Preheat the grill.
4. Place the artichokes on the BBQ Grill, close the grill's lid, and cook until the desired doneness is reached (about 8 mins.).

SERVES **6**



Chicken Adobo

with Grilled Corn Salad

Ingredients

2 tbsp. dried oregano
1 tsp. ground cayenne pepper
2 tbsp. smoked paprika
2 tsp. salt
1 tsp. granulated garlic
1 tsp. granulated onion
½ tsp. ground black pepper
1 tbsp. vegetable oil
1 tbsp. champagne vinegar
6 boneless & skinless chicken breasts

Grilled Corn Salad

8 ears corn, husked
¼ cup extra virgin olive oil

Champagne Lime Dressing

zest & juice of 1 lime
3 tbsp. champagne vinegar
½ cup extra virgin olive oil
1 tsp. salt
½ tsp. ground black pepper

1 14.5-oz can white kidney beans, drained & rinsed
½ cup roasted red peppers, chopped
1 jalapeño, seeded & minced
¾ cup crumbled ricotta salata
¼ cup cilantro, chopped

Directions

1. Combine all the ingredients except the chicken in a bowl to make the seasoning.
2. Rub the chicken with the seasoning.
3. Place the Copper Chef BBQ Grill on an outdoor grill.
4. Preheat the grill.
5. Place the chicken on the BBQ Grill, close the grill's lid, and cook each side until cooked through (about 8–10 mins. per side).
6. Serve with the grilled corn salad.

Grilled Corn Salad

1. Brush the corn with the olive oil.
2. Place the Copper Chef BBQ Grill on an outdoor grill.
3. Preheat the grill.
4. Place the corn on the BBQ Grill and cook the corn until charred on all sides (about 8 mins.).
5. Let the corn cool and then cut the kernels off the ears of corn.
6. Combine the champagne lime dressing ingredients in a bowl.
7. Add the corn kernels, kidney beans, chopped red pepper, minced jalapeño, ricotta salata, and cilantro to the bowl with the dressing and toss to combine.

SERVES **6**

Asian BBQ Thighs

Ingredients

$\frac{2}{3}$ cup hoisin sauce
 $\frac{1}{4}$ cup molasses
 $\frac{1}{3}$ cup honey
 $\frac{1}{4}$ cup rice vinegar
1 tsp. five-spice powder
2 cloves garlic, minced
1 tsp. ginger, minced
1 shallot, minced
1 tsp. fish sauce
8 skinless chicken thighs

Directions

1. Combine all the ingredients except the chicken thighs in a bowl to make the marinade.
2. Marinate the chicken thighs in the marinade for 6 hrs. in the refrigerator.
3. Place the Copper Chef BBQ Grill on an outdoor grill.
4. Preheat the grill.
5. Place the chicken on the BBQ Grill, close the grill's lid, and cook each side until cooked through and the internal temperature reaches 165° F (about 8–10 mins. per side).

SERVES **4**

Filet of Beef

Ingredients

3 cloves garlic, peeled & chopped
2 shallots, peeled & chopped
1 tsp. ground black pepper
1 tsp. sea salt
¼ cup balsamic vinegar
¼ cup extra virgin olive oil
2 sprigs rosemary, chopped
8 8-oz filets of beef

Directions

1. Add all the ingredients to a shallow pan and refrigerate for 6 hrs.
2. Place the Copper Chef BBQ Grill on an outdoor grill.
3. Preheat the grill.
4. Place the beef filets on the BBQ Grill, close the grill's lid, and cook each side until the desired doneness is reached (about 5–6 mins. per side).
5. Let rest for 10 mins. before serving.

SERVES **8**



Burger

with Bacon-Red Onion Marmalade

Ingredients

Marmalade

1 lb bacon, diced
2 red onions, diced
¼ cup sugar
½ cup red wine vinegar
1 cup water
3 sprigs thyme
——
6 8-oz burgers
6 brioche rolls
½ cup margarine

Eric's Special Sauce*

1 cup mayonnaise
¼ cup ketchup
1 large clove garlic, grated
1 tsp. Worcestershire sauce
¼ tsp. ground black pepper

*Can be kept refrigerated
for up to 2 weeks.

Directions

1. Cook the bacon in a sauté pan on medium-high heat until almost crisp.
2. Lower the heat, add the onions, and cook for about 5 mins.
3. Add the rest of the ingredients and cook until all the liquid has absorbed and thickened to finish the marmalade.
4. Place the Copper Chef BBQ Grill on an outdoor grill.
5. Preheat the grill.
6. Place the burgers on the BBQ Grill, close the grill's lid, and cook each side until the desired doneness is reached (about 5–6 mins. per side).
7. Set the burgers aside.
8. Butter the rolls with the margarine and grill until golden.
9. Combine the Eric's Special Sauce ingredients in a small bowl.
10. Assemble the burgers with the marmalade, Eric's Special Sauce, and rolls.

SERVES 6



Grilled NY Strip Steaks

with Roasted Garlic Thyme Butter

Ingredients

6 thick NY strips steaks,
trimmed

1 tbsp. sea salt

½ tbsp. cracked black
pepper

Compound Butter

1 cup salted butter, softened

1 bulb garlic, roasted

1 tbsp. fresh thyme

1 ½ tbsp. Dijon mustard

¼ tsp. ground black pepper

Directions

1. Rub the steak with the salt and cracked black pepper.
2. Place the Copper Chef BBQ Grill on an outdoor grill.
3. Preheat the grill.
4. Combine the compound butter ingredients in a bowl and roll the compound butter in plastic wrap. Place the compound butter in the refrigerator until the steaks are done cooking.
5. Place the steaks on the BBQ Grill, close the grill's lid, and cook each side until the desired doneness is reached (about 6–8 mins. per side).
6. Top with the compound butter and serve.

SERVES **6**



Lamb Chops

with Yogurt-Mint Chutney

Ingredients

¼ cup lime juice
zest of 1 lime
1 tbsp. olive oil
2 large cloves garlic, sliced
thinly
¼ cup mint, chopped
1 tsp. salt
½ tsp. ground black pepper
12 baby lamb chops

Yogurt-Mint Chutney

juice & zest of 1 lime
1 clove garlic
1 tsp. crushed red pepper
1 cup plain whole-fat Greek
yogurt
1 tbsp. honey
2 cups mint, chopped

Directions

1. Combine the lime juice, lime zest, olive oil, sliced garlic, mint, salt, and ground black pepper in a bowl to make the marinade.
2. Marinate the lamb in the marinade for 30 mins. in the refrigerator.
3. Place the Copper Chef BBQ Grill on an outdoor grill.
4. Preheat the grill.
5. While the grill preheats, purée all the yogurt-mint chutney ingredients except the mint.
6. Stir the mint into the purée to finish the yogurt-mint chutney.
7. Place the lamb on the BBQ Grill and cook each side for 3–4 mins. per side.
8. Serve with the yogurt-mint chutney.

SERVES **4**



Saucy Pork Chops

Ingredients

1 cup apple juice
½ cup apricot jam
2 cloves garlic
¼ tsp. ground cayenne pepper
¼ cup rice wine vinegar
½ tsp. soy sauce
6 pork chops, ¾-in. thick
scallions, sliced, for serving

Directions

1. Combine all the ingredients except the pork chops and the scallions in a food processor and process until smooth to make the sauce.
2. Generously brush the sauce over the pork chops and marinate for 1 hr. in the refrigerator.
3. Place the Copper Chef BBQ Grill on an outdoor grill.
4. Preheat the grill.
5. Place the pork chops on the BBQ Grill and cook each side until cooked through (about 6–8 mins. per side).
6. Serve with the sliced scallions.

SERVES **6**

Grilled Halibut

Ingredients

6 6-oz halibut steaks
juice of 1 lemon
juice of 1 lime
½ cup olive oil
2 sprigs tarragon
1 tsp. sea salt
1 tsp. cracked black pepper
1 tsp. Dijon mustard
2 tbsp. white wine

Directions

1. Place all the ingredients in a shallow pan and coat the halibut with the rest of the ingredients.
2. Remove the halibut from the marinade and shake off the excess marinade.
3. Place the Copper Chef BBQ Grill on an outdoor grill.
4. Preheat the grill.
5. Place the halibut on the BBQ Grill, close the grill's lid, and cook each side until cooked through (about 6–8 mins. per side).

SERVES **6**

Grilled Tuna

with Avocado Salad

Ingredients

1 tsp. coriander powder
1 tsp. pink sea salt
1 tsp. granulated onion powder
6 6-oz tuna steaks

Avocado Salad

2 avocados
¼ red onion, diced
½ red pepper, diced
juice of 1 lime
1 tbsp. cilantro, chopped
½ tsp. sea salt
¼ jalapeño, diced

Directions

1. Combine the coriander powder, pink sea salt, and onion powder in a bowl to make the rub.
2. Rub the tuna with the rub.
3. Place the Copper Chef BBQ Grill on an outdoor grill.
4. Preheat the grill.
5. While the grill preheats, combine the avocado salad ingredients in a separate bowl.
6. Place the tuna on the BBQ Grill, close the grill's lid, and cook each side for about 4 mins. per side.
7. Serve the tuna with the avocado salad.

SERVES 6



Mahi Mahi

with Tropical Salsa

Ingredients

1 tbsp. olive oil
juice of 1 lime
6 6-oz mahi mahi steaks

Tropical Salsa

1 cup diced pineapple
1 cup diced mango
2 kiwis, diced
½ red onion, diced
1 clove garlic, minced
2 tbsp. cilantro, chopped
½ tsp. lime zest
2 tbsp. lime juice
½ tsp. salt

Directions

1. Combine the olive oil and lime juice in a small bowl and brush them onto the mahi mahi.
2. Place the Copper Chef BBQ Grill on an outdoor grill.
3. Preheat the grill.
4. While the grill preheats, combine the tropical salsa ingredients in a bowl and set aside.
5. Place the mahi mahi on the BBQ Grill and cook each side for 6–8 mins. per side.
6. Serve with the tropical salsa.

SERVES 6

Fennel-Rubbed **Salmon**

Ingredients

1 tbsp. fennel seeds, ground
1 tbsp. turmeric
½ tbsp. onion powder
½ tbsp. garlic powder
1 tbsp. paprika
1 tsp. ground black pepper
½ tsp. sea salt
1 tbsp. dry mustard
½ tbsp. dried lemon peel
6 6-oz salmon filets

Directions

1. Combine all the ingredients except the salmon in a bowl to make the rub.
2. Rub the salmon with the rub.
3. Place the Copper Chef BBQ Grill on an outdoor grill.
4. Preheat the grill.
5. Place the salmon on the BBQ Grill, close the grill's lid, and cook each side until cooked through (about 6–8 mins. per side).

SERVES **6**

Swordfish

Ingredients

6 6-oz swordfish steaks
¼ cup pesto
juice of 1 lemon
¼ cup olive oil

Directions

1. Add all the ingredients to a shallow pan, coat the swordfish with the other ingredients, and refrigerate for 4 hrs.
2. Place the Copper Chef BBQ Grill on an outdoor grill.
3. Preheat the grill.
4. Place the swordfish on the BBQ Grill, close the grill's lid, and cook each side until cooked through (about 5–6 mins. per side).

SERVES **6**

Grilled Fennel

Ingredients

3 fennels, trimmed & sliced
¼-in. thick
¼ cup white balsamic
vinegar
½ cup extra virgin olive oil
½ tsp. sea salt
½ tsp. cracked black pepper
2 cloves garlic, sliced thinly
1 shallot, sliced thinly
1 tbsp. Dijon mustard
1 tbsp. honey

Directions

1. Combine all the ingredients in a bowl.
2. Place the Copper Chef BBQ Grill on an outdoor grill.
3. Preheat the grill.
4. Place the fennel on the BBQ Grill, close the grill's lid, and cook each side until cooked through (about 6–8 mins. per side).

SERVES **4**

Grilled Peaches

with Vanilla Ice Cream

Ingredients

Syrup

½ cup sugar

½ cup water

1 cinnamon stick

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2 peaches, halved & pitted

vanilla ice cream, for serving

mint, for garnish

Directions

1. Bring the water, sugar, and cinnamon stick to a boil in a saucepan on medium heat to make the syrup.
2. Let the syrup cool, place it in a bowl with the peaches, and soak for 1 hr.
3. Place the Copper Chef BBQ Grill on an outdoor grill.
4. Preheat the grill.
5. Place the peaches on the BBQ Grill and cook each side until tender (about 4–5 mins. per side).
6. Serve the grilled peaches over ice cream and garnish with the fresh mint.

SERVES **2**



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