

# GRILL

ISSUE ① — THE ART OF GRILLING

MARCH 2014





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THE DCS OUTDOOR GRILL



# THE ART OF OUTDOOR GRILLING

Grilling isn't just a style of cooking—it's an attitude. From dishes to design, we are passionate about every aspect of outdoor grilling. That's why we've created a magazine entirely devoted to the art of grilling. Because grilling can be contentious. When passion runs high, so does debate. It's part of what makes grilling so great. Every state has its own local lore, tried techniques, and loved ingredients; you can discover the flavor of every part of America through its backyard grills. In this issue, we've traveled through Sonoma County in California, searching out some of the best producers of food from pork to polenta, discovering the country from the ground up.

We also consider the ultimate outdoor kitchen and create an easy multi-course feast cooked entirely on the grill. Renowned chefs Charlie Palmer and Ben Farley offer their grilling tips, and we share some insights into how DCS Grills are designed.

Happy Grilling.

# SONOMA COUNTY

Nicole Stock, text  
Drew Kelly, images

Close to the wealthy, food-loving Bay Area, with a Mediterranean climate of hot, dry summers and temperate winters, the Sonoma area has become one of the country's most exciting destinations for gastronomes. Wine has become synonymous with the area but, beyond the vines, top-quality growers and producers of everything from cheese to mushrooms abound, providing their produce to discerning locals and some of the best restaurants in the world.

We discover Sonoma County through the people and food of the region. One of those restaurants is Dry Creek Kitchen, located within Hotel Healdsburg, which has become known for showcasing the quality and variety of local ingredients. Executive chef Dustin Valette creates three dishes for the grill that highlight three local growers' harvests from freshly ground polenta to pinot-fattened pork. Those same superior pigs are in the limelight for the annual Pigs and Pinot event held in Sonoma County in March. The one-of-a-kind epicurean weekend seeks to partner delicious pork dishes with the best local Pinot Noirs and highlights the wide range and quality of produce from the region.

## TIERRA VEGETABLES RED POLENTA



for grinding and milling, ending up as either hominy, grits, or polenta cornmeal rather than those sweet ears of fresh-eating corn.

Because of the small scale of the operation, Tierra doesn't have the sophisticated equipment to sift the cornmeal, but necessity has actually led to a more wholesome and flavorful result. Tierra's cornmeal includes the entire kernel—germ, oil and, starch—which makes the polenta richer and more toothsome. The downside of leaving all these aromatic oils in the meal is that it goes off far more quickly than does the dry, mass-produced version. Indeed, Tierra grinds its cornmeal fresh for its farm stand, freezing it straight after it has been milled to protect it—not unlike ground coffee. One local chef takes it even further and buys Tierra's corn whole and grinds it freshly for each service.

Tierra Vegetables is run by sister-brother team, Lee and Wayne James. The farm covers twenty acres in the heart of Sonoma Wine Country and is where they grow a diverse market garden. As successful as the vegetables were—especially the huge variety of more than twenty different kinds of chilies and sweet peppers—Lee and Wayne started looking into crops that were able to sell year-round. They started with heirloom varieties of dried beans then, around twelve years ago, they planted their first corn.

**Tierra's cornmeal includes the entire kernel—germ, oil, and starch—which makes the polenta richer and more toothsome.**

“Corn is comparatively easier to harvest compared to other grains, on a small scale,” Wayne explains of the move. The heirloom varieties—adapted to the hot, long summers in Mexico and Central America—are all destined





## DEVIL'S GULCH RANCH DUROC HAM



Devil's Gulch is located in Marin County, just south of Sonoma. Here, Mark Pasternak and Myriam Kaplan-Pasternak raise rabbits, pigs, sheep, premium wine grapes, and asparagus.

Though Mark grew up in Los Angeles, he had always pined for the country so, as soon as he was able, he moved to the area, bought a horse and has never looked back. His wife, Myriam is a veterinarian and together they have developed a humane and diverse farm.

Horses may have been Mark's first love, but they don't really make money, so he started raising pigs. He liked that they are nature's greatest recyclers transforming leftover milk, or stale bread, into something completely different, and delicious.

Although they started with pigs, their initially small warren of rabbits became the first product that restaurants started taking note of. There was a real shortage of good-quality, locally farmed rabbits which drew chefs to

Devil's Gulch and then had them asking what other produce they had. Mark mentioned the pigs that freely range over the farm and are fed on whole milk, whole-grain breads, brewers' grain, tortillas, and pinot grapes.

Mark's approach to farming is simply to raise the animals as naturally as possible, and to work with mother nature rather than against her. This means that, while they use a lot of organic principles, he's looking at the bigger picture and is more interested in being able to recycle more local food waste even if it isn't certified organic. The result is happy, healthy animals and those qualities come through the meat.



**Mark's approach to farming is simply to raise the animals as naturally as possible, and to work with mother nature rather than against her.**



## GOURMET GROWERS OYSTER MUSHROOMS



spaces with less bending and physicality in tending and harvesting as the mushrooms are grown on elevated platforms.

Duncan's mushrooms are denser and more flavorful than are mass-produced mushrooms: he attributes this to his keeping a close eye on small details like timing. Even so, not every mushroom emerges perfectly. But Duncan doesn't mind. The fungi that aren't pretty enough to be sold at market end up on his dinner plate. "Ugly mushrooms need love too," he laughs.

**It is the clever sustainability of mushrooms that has made Duncan passionate about this type of farming.**

Duncan Soldner wasn't born into farming. In his early twenties, he was at law school when his chemist wife introduced him to another chemist who had recently developed a mushroom fertilizer. Duncan started helping him out as research assistant and, while the results he was getting seemed good, he didn't know what they meant to the reality of mushroom growing. Duncan explains, "He said, 'Have you ever been to a mushroom farm?' And I said, 'No, I've never been.' So he took me to a mushroom farm and I fell in love. Right then and there."

It is the clever sustainability of mushrooms that has made Duncan passionate about this type of farming. Mushrooms are grown on biological waste. Portobellos, for instance, are grown on wheat straw, cotton-seed hulls, rice hulls, and gypsum — all recycled from cotton-seed oil pressing or building sites. It's all a big recycling project and, moreover, one that can happen indoors. This has the added benefit of being one of the friendliest farming styles for workers: indoor, air-conditioned



Chef Dustin Valette, executive chef at Dry Creek Kitchen, part of the Charlie Palmer Group, has created three recipes for the grill that make the most of Sonoma's local flavors. His gourmet suggestions show that you don't need to be limited to steaks and chicken on the grill.



## GRILLED OYSTER MUSHROOMS

serves 6

These little beauties are hidden gems from Sonoma County. Duncan, the owner and operator of Gourmet Growers, is not only a pioneer in mushroom cultivation, but also a gourmand himself. One of my favorite aspects of this recipe is the versatility of the mushrooms; once cooked, they can be eaten right off the grill or put on top of a salad. They also go great in a burger!

### INGREDIENTS

5 pounds oyster mushrooms, cleaned

3 tbsp fresh thyme, leaves removed, and chopped

1 shallot, peeled and chopped finely

3 cloves garlic, peeled and chopped finely

2oz extra virgin olive oil

2oz black pepper

2oz kosher salt

1 tbsp violet mustard

1oz balsamic vinegar, aged 5-10 years

2oz ungrated parmesan reggiano cheese

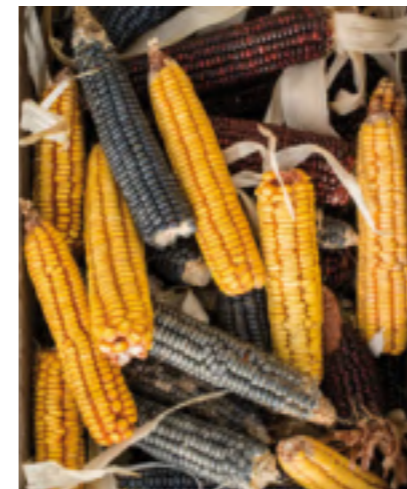
Fleur de sel

### GRILLING

① In a large-sized bowl, toss the cleaned mushrooms with half the thyme, half the shallot and all of the garlic. ② Drizzle with the extra virgin olive oil and season with salt and pepper. ③ Over a hot grill, cook the mushrooms until golden brown and tender. ④ Now that the mushrooms are cooked, bring them inside and reserve in a warm area. ⑤ In a medium-sized bowl combine the violet mustard, remaining thyme and shallots and balsamic vinegar and slowly whisk in a couple ounces of extra virgin olive oil. Adjust seasoning as needed.

### SERVING

On a warmed platter, place the vinaigrette in the center to form a 'puddle.' Place the mushrooms on top and grate fresh parmesan cheese over them; finish with fleur de sel. Enjoy as a side dish or main course.



## GRILLED POLENTA AND QUAIL

serves 6

I love this dish because it's so easy and has so many different uses. Tierra Vegetables has some amazing products; one of my favorites is its red polenta. The actual name used by Tierra is 'Bloody Butcher,' though I feel the name doesn't sit well at a dinner table. The secret to this dish is to make the polenta the day before then, the next day, toss the quail on the grill and within minutes you have dinner!

### INGREDIENTS

6 cups fresh chicken stock

4oz butter

2 cups red polenta, fresh ground available at the Tierra Vegetable Stand

Kosher salt

Black pepper

2oz cream

6 fresh quail, semi-boneless

Extra virgin olive oil

3oz pomegranate molasses

2 cups baby arugula

1 pomegranate, seeded

### COOKING THE POLENTA

① In a medium-sized pot, combine the chicken stock and butter. ② Bring to a boil and stir in the polenta. ③ Cook until the polenta is soft and tender. ④ Season with salt and pepper, and then add the fresh cream. ⑤ Pour the polenta into a butter-rubbed casserole dish so the polenta is about 1½ inches thick. ⑥ Place in the cooler to set overnight.

### GRILLING

① The next day, take the polenta out of the dish and cut into six even squares. ② Toss the quail with a little olive oil and half the pomegranate molasses, and season with salt and pepper. ③ Grill the quail over a high heat until cooked medium rare. ④ At the same time, season the polenta and drizzle with olive oil. ⑤ Grill to both warm the polenta and impart a smoky flavor. ⑥ Once it is ready reserve, in a warm area.

### SERVING

① On a warmed plate, place a square of the grilled polenta. ② In a bowl, toss the arugula and pomegranate seeds with some extra virgin olive oil and salt; place some of that next to each piece of polenta. ③ Once the quail have cooled, place one on top of each polenta square and drizzle the plate with any remaining molasses.





## SPIT-ROASTED DUROC HAM

serves 10-15

This is one of my favorite family recipes! This dish takes a couple of days to prepare, but the final result is definitely worth the wait! It's the perfect dish for any large gathering of family and friends. Here in Sonoma County, we use Devil's Gulch Duroc Pork. Not only is it some of the best pork in the US, but the pigs graze on Pinot Noir grapes, which make it taste that much better!

### INGREDIENTS

2 tbsp kosher salt

2 cups honey

1 tbsp coriander

1 tbsp dried thyme

1 tbsp whole cloves

1 tbsp black peppercorns

1 raw Duroc pork leg, trimmed, skin on,  
about 15 lb.

1 head of garlic, cut into slivers

2 tbsp extra virgin olive oil

8oz Sonoma County Pinot Noir

2 tbsp Dijon style mustard

3 tbsp fresh rosemary, leaves removed  
and chopped

3 tbsp fresh thyme, leaves removed, chopped

2 tbsp black pepper

### BRINING THE HAM

① Start by combining 2 tablespoons of salt, the honey, 1 tablespoon black peppercorns, the coriander, dried thyme, the cloves and 1½ gallons water. ② Bring to a boil and then allow it to cool to room temperature. ③ Place the fresh trimmed pork leg in a large vessel and add the cooled brine. ④ Refrigerate for 48 hours, then remove the pork leg and dry with paper towels.

### COOKING THE HAM

A grill with a rotisserie is the preferred cooking medium in this case; however, a regular grill will work well also. ① Once the ham has been dried from the brine, make several small slits, approximately 2 inches deep, with a paring knife. ② In these slits, add half of the garlic. ③ Rub the pork leg with a liberal amount of olive oil, half of the Pinot Noir (the other half is to drink), Dijon mustard, fresh rosemary, and fresh thyme. ④ Season with salt and fresh pepper. ⑤ Place on a rotisserie or directly on your grill and cook over low heat for 3-4 hours or until the ham has an internal temperature of 145°F and is golden brown. ⑥ Reserve in a warm area and allow to rest for at least 30 minutes before slicing.





## CHEF CHARLIE PALMER

Executive Chef  
Charlie Palmer Group

# CHEF CHARLIE PALMER CELEBRATES SONOMA'S FAVORITE FLAVORS

Ryan Teale

Did you always want to be a chef?

I grew up in upstate New York in a farming community and felt a close tie to the land and agriculture. I had a Home Ec teacher in high school, Mrs. Crain, who is the person I can probably credit most with inspiring me to think about cooking professionally.

Did you train classically?

Yes, I went to The Culinary Institute of America and trained under many great chefs, and traveled to France just out of school and cooked there.

How would you define the food you cook now?

My style of cooking is known as Progressive American. I define that as using fresh, local, and of-the-moment ingredients with the philosophy of always moving forward in the kitchen. I want to take a new approach as much as possible and use the dishes of my past as inspiration, but constantly put new spins on them. The aesthetics of my plating has also always been of utmost importance to me. People eat with their eyes long before they put fork to food, so I want to make sure the dish is just as appetizing to the eyes as it is to the mouth.

How does restaurant cooking translate to home grilling?

Regardless of where you're cooking or who you're cooking for, it's always about the balance of the ingredients and the taste. I have four boys at home (well, two are away at school), who are 21, 20, 16, and 16. They can eat! They've grown up with pretty good palates, so I try and always make really flavorful, well-balanced meals for them. It can be something simple like homemade burgers with grilled seasonal vegetables. When you're grilling, you want to make sure not only that the food can stand up to the grill, but also that the ingredients are complemented by the grill flavor.

Does California influence your cooking at all?

Absolutely. We've got access to fresh ingredients all year round. Northern California is sometimes known as this country's culinary cradle. Fresh vegetables, mushrooms, local pork, beef, and chicken are abundant. I love it.

Is there something elemental about grilling?

Elemental for sure, but also almost primal. Cooking outdoors is liberating and really brings all of our senses to the forefront.

Tell us about Pigs and Pinot. It sounds like an evocative – and delicious – pairing.

I started Pigs & Pinot nine years ago as a smaller, one-night event at Hotel Healdsburg to celebrate two of the great, local favorites of Sonoma County – pork and pinot noir. It's grown into an amazing, weekend-long, nationally renowned event incorporating celebrity chefs and the world's best winemakers to raise money for national and local charities. Last year, we raised over \$130,000 for Share Our Strength's No Kid Hungry campaign and many local Sonoma County charities.

Are you usually on the hunt for flavors that merge well or do you seek out surprising or seemingly clashing pairings?

I love pairing unexpected ingredients that collide for an amazing flavor combination.

What is the biggest difference between restaurant cooking and how people cook at home?

Truthfully, I don't think the differences are that big aside from the obvious. At home, you're generally cooking for smaller audiences and you don't have prep and support staff! Being organized with your ingredients is key and planning what you're going to do in advance is paramount. You do that in a kitchen too, but you generally have everything you need at your fingertips. At home, you don't want to go grab a spice blend or even olive oil to find out that you're out of it – so plan ahead when cooking at home.

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# DESIGNING THE ULTIMATE OUTDOOR KITCHEN

Marco Sienna, text  
Drew Kelly, images

The outdoor kitchen is a mix of practicality and fantasy. A kitchen demands useful and functional surfaces, planning, and appliances but, at the same time, when the kitchen's in the open air, you immediately bring a festive feel to cooking. Outdoor kitchens are an opportunity to have a bit of fun—the design becomes about entertainment and pleasure as much as making something to eat.

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While our indoor kitchen has to manage all sorts of tasks from midnight snacks to formal dinner parties—the outdoor kitchen might have a more tailored reason to exist. Will this be where you retreat at the end of the day? Will it be where you entertain? Will it be part of a poolside bar?

Purpose helps you work out the functionality of your kitchen space. An outdoor kitchen that will be used as frequently as is the inside kitchen has different requirements than does an outdoor kitchen that is used for the occasional barbecue.

How you imagine the kitchen will be used impacts the design. Will your friends be crowding around the grill, or leaning against the countertop? Will they be helping out with the cooking, or will it be a one-man show? In these Southern Californian kitchens, you can see the variety

of how you can plan your appliance layout based on the architecture of the space and whether that outdoor kitchen is going to be for parties or casual poolside family dinners.

If you are planning to cook outside often, it becomes more essential to have the appliances and equipment that you will use frequently on hand. For it to be a viable everyday kitchen, you don't want to be running

**This means that outdoor kitchens need to cater for straightforward simplicity, but also for more adventurous gastronomic forays.**

between inside and outside to take meat out of the refrigerator, reduce a sauce for a dish, or to fetch something from the pantry. Why not

have all these conveniences outside with you? It's not just the grill that is designed to withstand the elements anymore. There are outdoor versions of refrigerators and gas burners and ice makers, so your outdoor kitchen can be just as functional as your inside one.



Even if you're imagining that your outdoor kitchen will be utilized less frequently, there is still a lot of convenience to be gained from having at least a refrigerator outside so you can store and serve drinks without needing anyone to wander through the house. Also, this can be a handy back up to your main refrigerator especially for the holidays or big parties when there never seems to be enough space in the refrigerator for everything.

The grill is the focal point of most outdoor kitchens and you need to ensure you have enough space around it to be able to step back from the powerful heat of the grill, or to have a few friends gather nearby. Keep in mind doors and drawers opening into circulation space. Ideally, you want to lay out the appliances so they are placed where they are most useful and you don't trip over them when trying to move around the kitchen.

Think about the layout in zones: the prep zone with counter space, sink, and built-in trash bins, the cooking zone with the refrigerator for ingredients; grill and burners; and the cool zone with beverage chiller and beer dispenser. There will be some crossover, but each should have its own space. This ensures that there is clarity in the design and efficiency in the cooking.

When we cook outdoors, we often revert to simple, flavorsome dishes—a classic hamburger, a thick steak, simply grilled vegetables. But it also gives us an opportunity to break out of our usual cooking ruts, to try something new, something fresh and something a bit different. This means that outdoor kitchens need to cater for straightforward simplicity, but also for more adventurous gastronomic forays.

Flexibility in equipment is important. Even if cooking on a rotisserie isn't an everyday technique, it's nice to have that capability for the occasions when you do want to try something a bit special. With DCS Grills, the surface can be changed easily from ridged for meat and vegetables to convex for fish and more delicate items, a robust rotisserie can be attached inside the hood, and an ingenious smoker drawer helps you add more flavor. These luxury Californian kitchens showcase that the grill is just one part of the ultimate outdoor kitchen, while burners and teppanyaki plates add additional flexibility for all types of cooks and cuisines.



Outdoor kitchens can be more fanciful and quirky than we might allow our inside kitchens to be. Themes that could seem kitsch within the home can be fun inspiration for an outside space. Everything from South Seas bungalows to classical Tuscan architecture influenced the styles adopted by these pictured outdoor kitchens, making each distinctive and unique.

What is exciting—but also daunting—about designing an outdoor kitchen is that the wider

landscape matters as much as the surfaces and storage of the kitchen itself. It can be helpful to consider the entire outdoor space as a whole, and work towards a cohesive single theme. This might be inspired by Japanese tea gardens, tropical resorts, or modernist minimalism, but,



whatever the idea, design focus will help to narrow the myriad of decisions for everything from plant selection to countertop materials. When you're heading outside, climate becomes a significant design consideration. If you live in sunny California, as these kitchens do, you can plan for year-round grilling. However, if you live somewhere with snow and cold weather, this doesn't preclude use of your grill during winter, but your location will influence where your outdoor kitchen is placed, how it is protected from the elements, and how you plan to use it.

Climate also has a huge influence on those wider design elements of plant selection, materials, and layout. As well as providing overhead protection from sun or rain, you need to consider prevailing winds so that you can create a sheltered and calm outdoor enclave. Also, you will want to ensure that the materials on floors and countertops are as robust as are the DCS appliances within the kitchen.

Leaving the house allows us to cast off some of our pretenses around cooking and entertaining. A complete outdoor kitchen ensures that this vacation vibe stays fun and easy. So book yourself a year-round vacation—at home.



# FIRE UP THE GRILL

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**Grilling is all about power — this is cooking with fire after all — and that intense heat is what you need to sear successfully. From steak to chicken to delicate zucchini, the result you're after is crusty and seasoned on the outside, moist and succulent within. And those graphic charred lines etched into the surface — that's when lesser grills are blitzed by premium ones.**

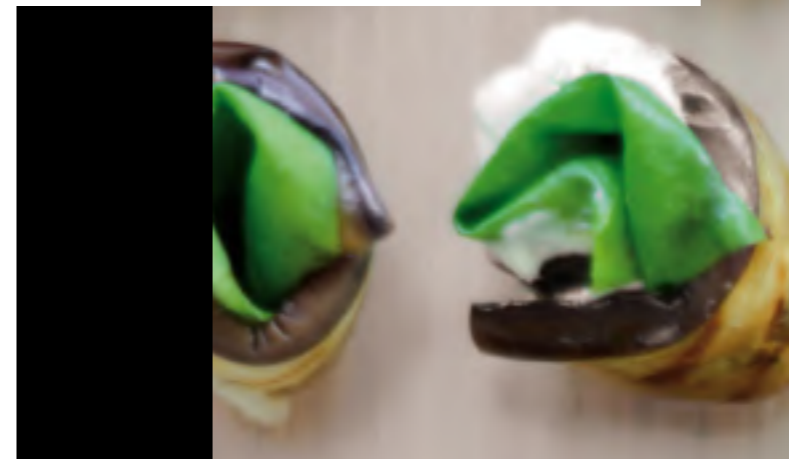
**The grill isn't just for the perfect steak; deft handling of the grill means you can cook every course from appetizers to dessert. While the DCS Grill is made for searing, these flexible, robust grills also rotisserie, roast, and slow cook. In our multi-course dinner for eight, we show you the range and flexibility of the DCS Grill. The ample space on the grill means you can cook for a crowd and, since you are in your outside kitchen, clean-up is a cinch. With summer just a few weeks away, now's the perfect chance to turn up the heat and impress with your gourmet grilling.**

## EGGPLANT ROULADE

Nibbles

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**ON A WARM SUMMER EVENING,  
THESE SMOKY AND CREAMY  
EGGPLANT ROLL-UPS ARE TASTY  
BITES WITH DRINKS.**



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### INGREDIENTS

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2 narrow eggplants, preferably

Japanese eggplants

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1 tbsp olive oil

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4 shallots, peeled and finely chopped

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2 cloves garlic, peeled and  
finely chopped

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3 tbsp pine nuts

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4oz goat feta

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4 tbsp Greek yoghurt

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Salt and pepper

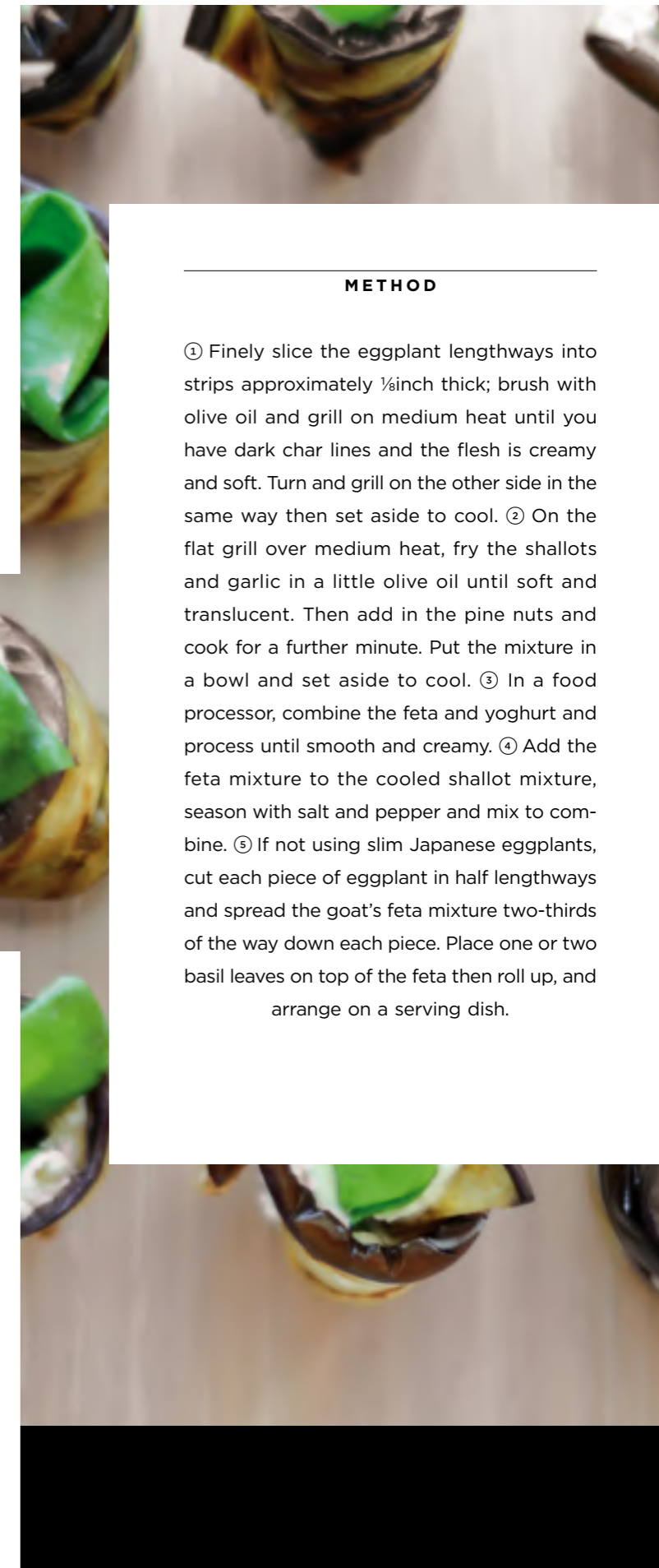
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Basil leaves

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### METHOD

① Finely slice the eggplant lengthways into strips approximately 1/8 inch thick; brush with olive oil and grill on medium heat until you have dark char lines and the flesh is creamy and soft. Turn and grill on the other side in the same way then set aside to cool. ② On the flat grill over medium heat, fry the shallots and garlic in a little olive oil until soft and translucent. Then add in the pine nuts and cook for a further minute. Put the mixture in a bowl and set aside to cool. ③ In a food processor, combine the feta and yoghurt and process until smooth and creamy. ④ Add the feta mixture to the cooled shallot mixture, season with salt and pepper and mix to combine. ⑤ If not using slim Japanese eggplants, cut each piece of eggplant in half lengthways and spread the goat's feta mixture two-thirds of the way down each piece. Place one or two basil leaves on top of the feta then roll up, and arrange on a serving dish.



## MINI VENISON SLIDERS

Appetizer

THE CLASSIC HAMBURGER HAS BEEN DOWNSIZED AND VENISON REPLACES THE TRADITIONAL BEEF MAKING THESE SLIDERS A PARTY FAVORITE.

### BURGER PATTIES

1lb. venison mince  
2 eggs, beaten lightly  
Handful of breadcrumbs  
Salt and pepper

### OTHER INGREDIENTS

Onion marmalade  
16 small dinner rolls  
Smoked cheddar cheese  
Finely sliced red onion  
Pickles  
Bean sprouts

### METHOD

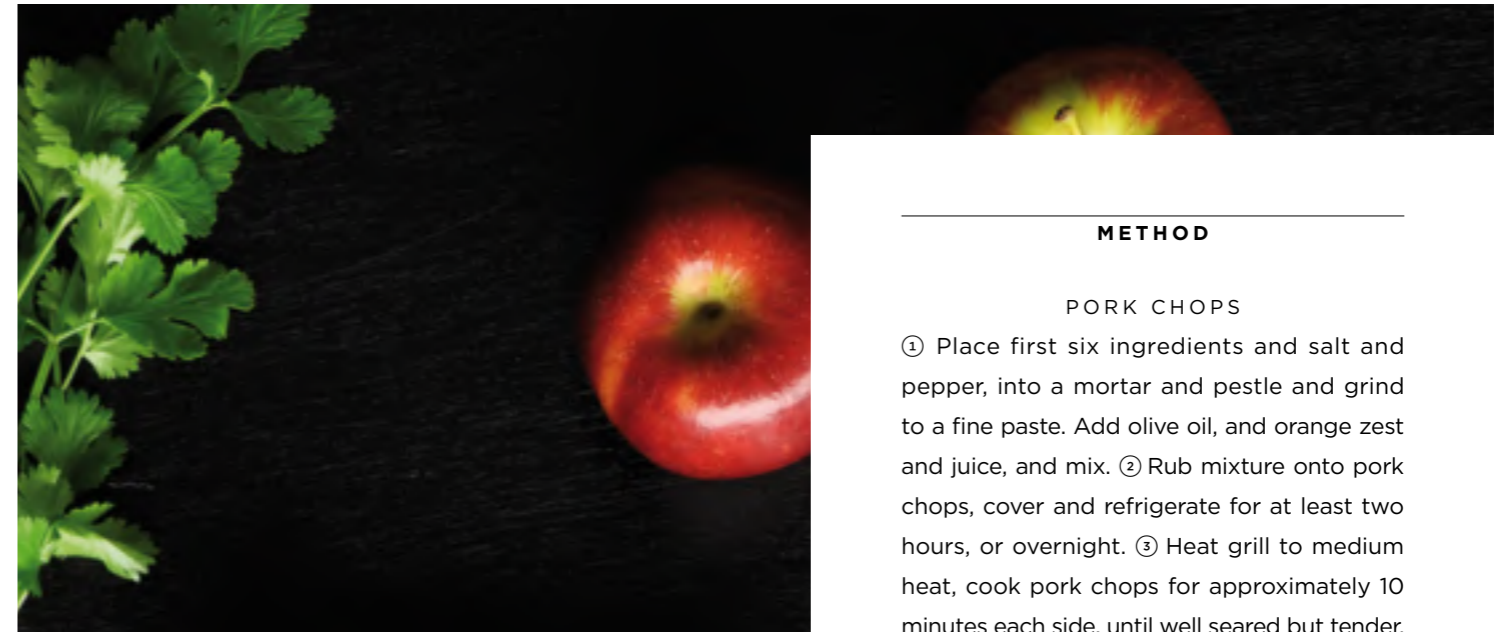
① Mix all the patty ingredients together in a large mixing bowl, cover with cling film and chill in the refrigerator. ② Once the mixture is chilled, remove from the refrigerator and mould into patties of approximately 2oz each. ③ Cook your patties on the grill on medium-high heat until they are no longer pink in the middle. ④ While the patties are cooking, slice up all your other goodies up. ⑤ Remove the patties from the grill, rest them and then assemble your sliders.



# GRILLED PORK CHOPS WITH CUCUMBER, APPLE, AND FENNEL SALSA

Entrée

**THIS AROMATIC MARINADE FLAVORS THE PORK AND HELPS KEEP IT TENDER DURING SEARING. YOU CAN GRILL THESE ON THE RIDGED OR THE FLAT GRILL PLATE; WE OPTED FOR THE FLAT PLATE TO TOAST THE ENTIRE SURFACE OF THE MEAT.**



## METHOD

### PORK CHOPS

① Place first six ingredients and salt and pepper, into a mortar and pestle and grind to a fine paste. Add olive oil, and orange zest and juice, and mix. ② Rub mixture onto pork chops, cover and refrigerate for at least two hours, or overnight. ③ Heat grill to medium heat, cook pork chops for approximately 10 minutes each side, until well seared but tender.

Serve with salsa.

### SALSA

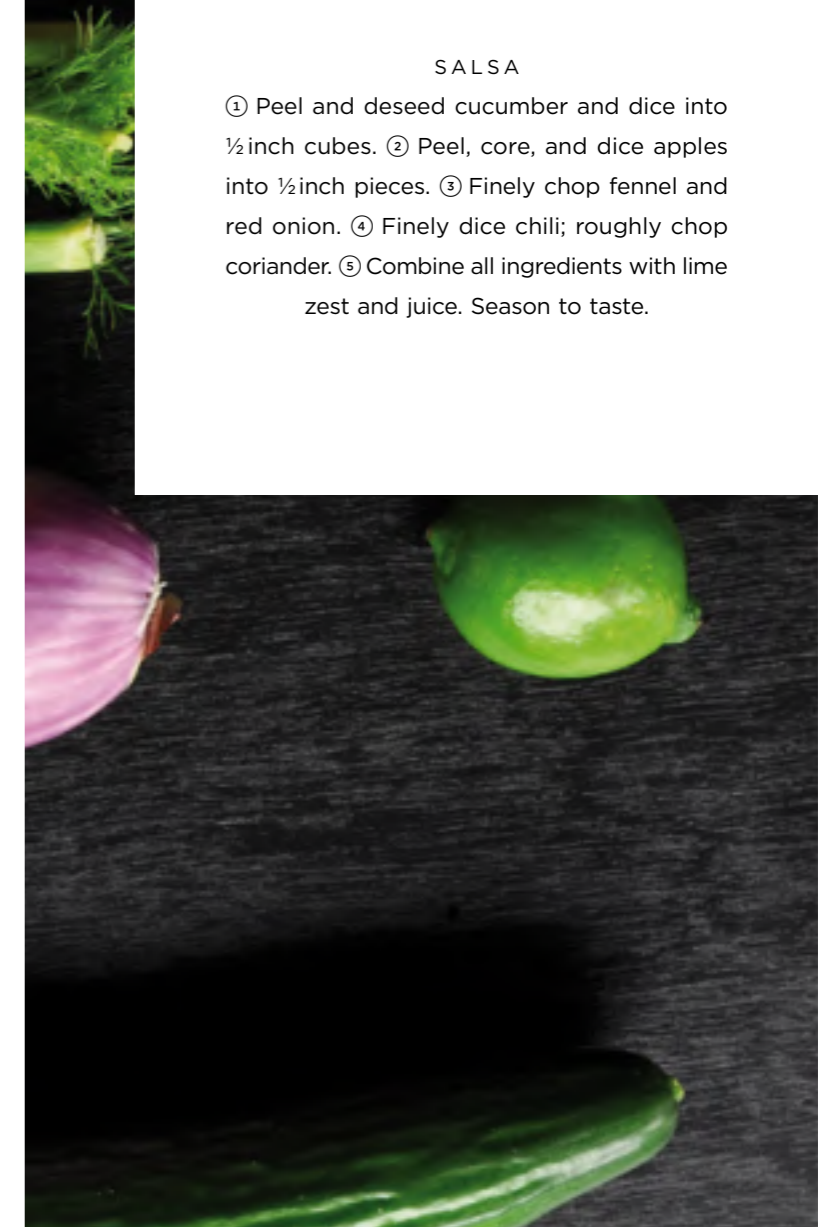
① Peel and deseed cucumber and dice into ½ inch cubes. ② Peel, core, and dice apples into ½ inch pieces. ③ Finely chop fennel and red onion. ④ Finely dice chili; roughly chop coriander. ⑤ Combine all ingredients with lime zest and juice. Season to taste.

## PORK CHOPS

4 tsp fennel seeds  
4 whole, small, red, dried chilies  
2 tsp whole allspice  
1 cinnamon stick  
2 tsp dried oregano  
4 cloves garlic  
Salt and pepper  
¼ cup olive oil  
Zest and juice of 1 orange  
8 pork chops

## SALSA

1 long cucumber  
2 apples, something sweet and crisp; we used Rose  
1 large or 2 small fennel bulbs  
1 red onion  
1 long, green chili  
A generous handful of fresh coriander  
Zest and juice of 1 lime  
Salt and pepper





# CHARGRILLED PEPPER, EGGPLANT, AND BASIL SALAD

Salad

**DON'T BE TOO PRECIOUS WHEN SKINNING THE PEPPERS; A FEW FLECKS OF CHARRED SKIN ADD FLAVOUR TO THIS SUMMER SALAD.**



## INGREDIENTS

2 each of large red, yellow, and orange peppers

3 medium-sized eggplants

2 cloves garlic, finely sliced

Olive oil to brush onto eggplant

3 good handfuls of fresh basil leaves

5 tbsp balsamic vinegar

¼ cup extra virgin olive oil

Salt and pepper

## METHOD

① Wash the peppers and place on the grill at high heat to blacken. Once well blackened, place in a bowl and cover with cling film. Leave for around 20 minutes to steam the skins — this makes them easy to remove. ② While the peppers are steaming, cut the eggplants into one inch thick rounds and brush with olive oil. ③ Grill the eggplant slices for around five minutes on each side until you have grill marks and the middle is pleasantly soft. ④ Peel skins from blackened peppers and discard. Slice peppers into thin strips (around ¼ inch wide) and do the same with the eggplant rounds. ⑤ In a large bowl, combine the sliced vegetables and set aside to cool for 10 minutes. This salad is best served at room temperature. ⑥ Roughly tear in the basil leaves. Toss with your fingers until mixed through. ⑦ Combine balsamic vinegar and olive oil, season to taste, and pour over salad. Serve alongside crusty white bread.

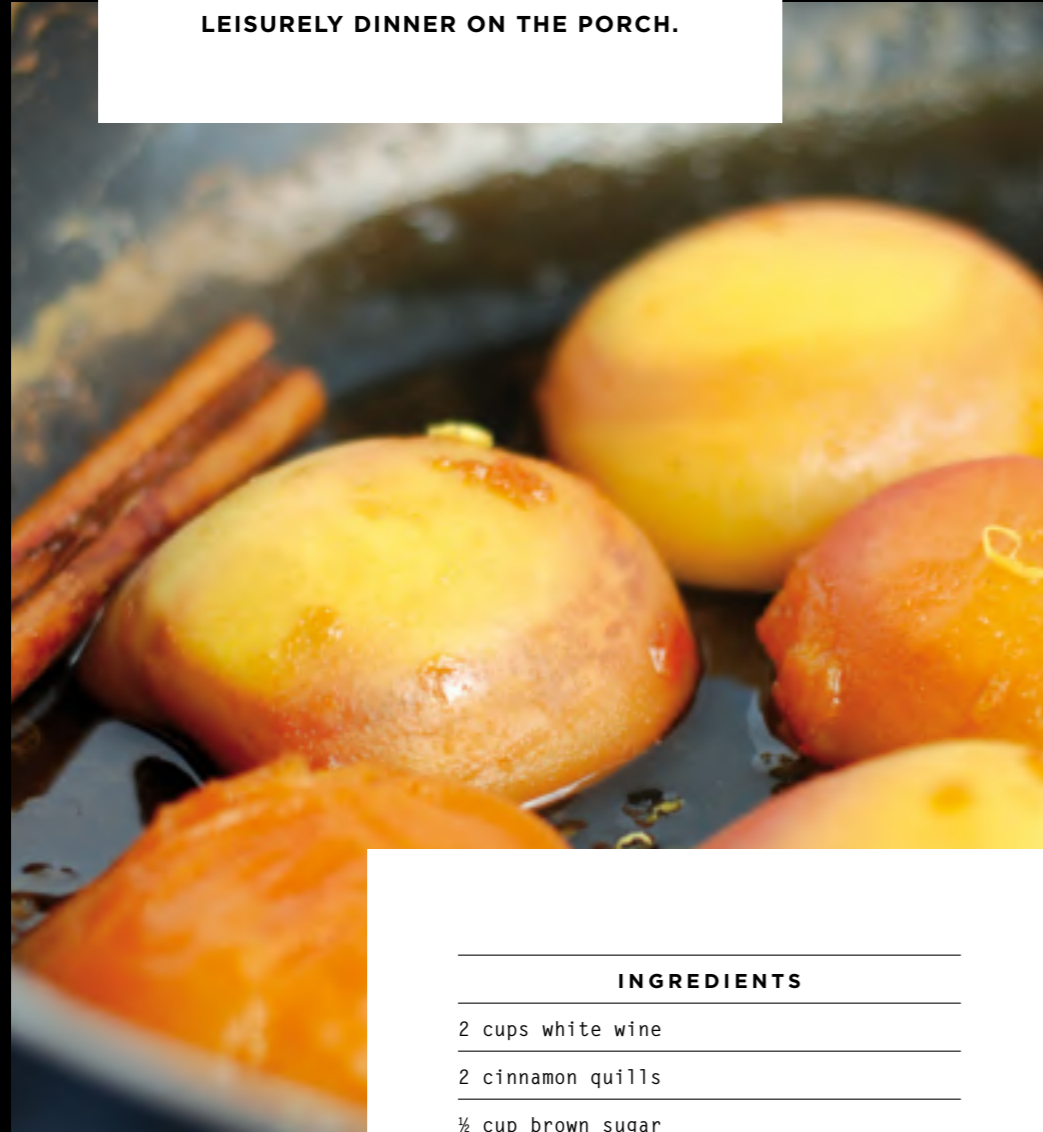


## GRILLED PEACHES

Dessert

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POACHED THEN SEARED, THESE PEACHES ARE THE PERFECT SWEET, TART AND SMOKY FINISH TO A LEISURELY DINNER ON THE PORCH.



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### INGREDIENTS

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2 cups white wine

---

2 cinnamon quills

---

½ cup brown sugar

---

8 peaches, halved, and stones removed

---

16 whole star anise

---

4 tbsp sliced almonds

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Finely grated zest of half a lemon

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Whipped cream or mascarpone to serve



① Combine wine, cinnamon quills, and brown sugar in a saucepan and boil to reduce slightly. ② Turn down the heat until the liquid is barely at a simmer. Add the peaches and poach until tender — about five minutes. ③ Remove peaches, blot dry, then place one whole star anise into each void left from removing a stone. Using your grill's burners, heat a pan and place peaches cut side down to sear the flesh. Cook for two minutes. ④ While the peaches are grilling, continue to cook the liquid to reduce to a light syrup. ⑤ Place two peach halves in each bowl, sprinkle with sliced almonds and lemon zest. Spoon over a little of the cooking liquid, top with cream or mascarpone and serve warm.

# HOT SMOKED BRIE WITH ROASTED GRAPES

Cheese

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TURN OFF THE POWERFUL  
GRILL BURNERS AND TURN YOUR  
ATTENTION TO THE SMOKER TO  
INFUSE A RIPE BRIE WITH SMOKY  
FLAVOR WHILE MELTING IT TO THE  
PERFECT GOOEY CONSISTENCY.



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## INGREDIENTS

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1 cup hickory wood chips for smoking

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500g red seedless grapes

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1 large wheel of brie cheese

① Soak wood chips in a bowl of water for at least one hour prior to lighting grill. ② Preheat grill to medium. ③ Place grapes in a shallow roasting dish. Bake for 20 minutes. ④ Place brie in a baking-paper-lined, shallow, heatproof dish. ⑤ Place wood chips in smoker and light. Using the residual heat of the grill, place cheese on warming rack and close hood. Smoke for 30 to 40 minutes, until cheese is soft, gooey, and smoky. ⑥ Serve warm or at room temperature with crackers or crusty bread.

## STEAK SECRETS FROM CHEF BEN FARLEY

Sydney



While North America is known the world over for its grilling expertise, grilling is loved all around the globe. DCS Grills were released in Australia two years ago and have become some of the country's most-respected and sought-after grills. We traveled Down Under to gather Chef Ben Farley's tips and tricks for grilling the perfect steak.

Ben Farley is a highly regarded, internationally trained Michelin Star chef who now spends the majority of his time working with the public to showcase how best to produce that all-important gourmet barbecue. He created the BBQ School in Australia to demonstrate the ease and versatility of gaining the most from your grill.

### WHAT DO PEOPLE MOST FREQUENTLY GET WRONG WITH BARBECUING?

In the first instance, people turn their barbecues up as raging hot and high as possible. And then they attempt to cook on those surfaces and are staggered that they burn everything. So the first thing is to know your grill. Heat it up, but then turn it down prior to cooking; this will allow the residual heat to cook the food through without that burning or charring. It's about understanding why you would allow

food to be slightly undercooked so that, by the time it goes on the plate, it will be perfect. And I don't mean serving raw food: it's about working with the food and its timing to achieve a perfect result.

### IT'S DIFFICULT TO BALANCE COOKING AND HOSTING; HOW DO YOU GET THE BALANCE RIGHT?

Many people, when they are hosts, tend not to enjoy entertaining because they're running around all over the place, offering drinks, cooking... As chefs, we're trained to learn how to plate up and put together flavour profiles that work; so, my idea was to put together a range of classes to show people the simple things like how to cook a steak perfectly and what sorts of flavors and ingredients would go well with various dishes.

### WHY DID YOU START YOUR BAR-BE SCHOOL?

We've all been to a barbecue where the fare is burnt snags, charred onions, overcooked steak, a bread roll, and a salad. My view was that we could give people the confidence and the ability to get the most out of cooking on their grills by showcasing a range of dishes they can achieve while still enjoying their time with their guests.

### WHAT IS PARTICULARLY SPECIAL ABOUT THE AUSSIE BARBECUE?

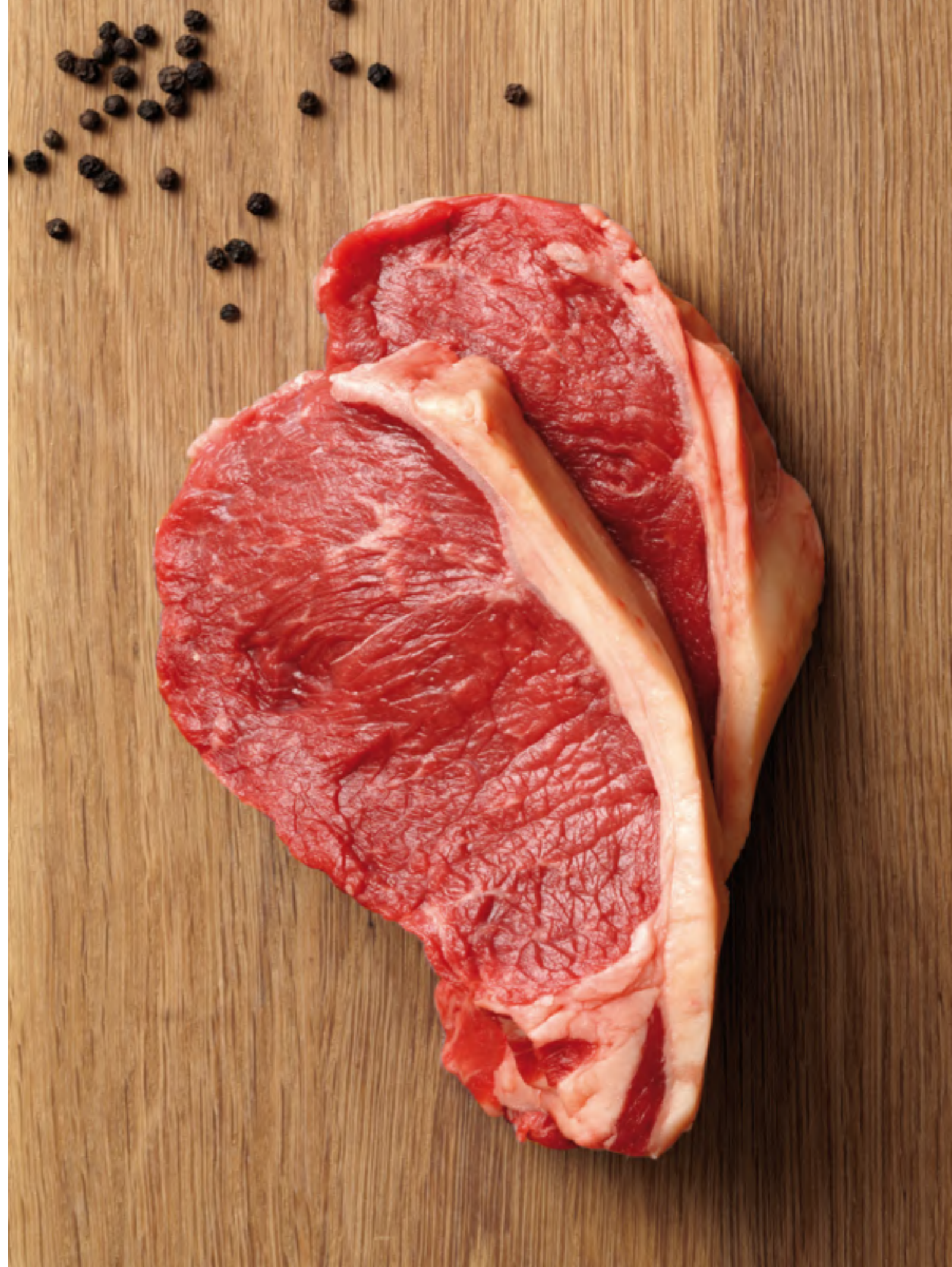
In Australia, we benefit from two amazing things: one is the weather. We have a wonderful climate so many people choose to entertain outdoors and what could be better than a grill? The other is that we have such an abundance of fresh produce, particularly seafood; equally, we have such wonderful pasture for grass-fed beef.

### HOW DO YOU TELL WHEN STEAK IS DONE?

A meat thermometer is a non-chef-preferred way to test. For rare, you want an internal temperature of 110–120°F, for medium-rare, we're looking at about 130–140°F. Medium is around 140–150°F and well done is over 160°F.

As chefs, though, we can do it by touch.

### SO LET US IN ON YOUR SECRETS TO GRILLING THE PERFECT STEAK...



## RARE

Internal temperature: 110-120°F.

## MEDIUM RARE

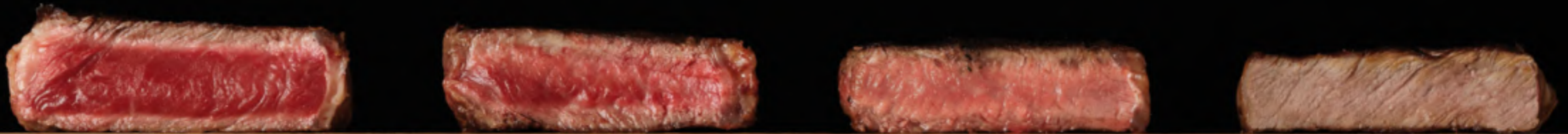
Internal temperature: 130-140°C.

## MEDIUM

Internal temperature: 150-160°C.

## WELL DONE

Internal temperature: 160°C+.



①

### LET THE STEAK COME TO ROOM TEMPERATURE BEFORE GRILLING

②

### FIRE UP THE GRILL FURNACE-HOT

We want the grill to be really hot. We hope everyone cleans their grill but, God forbid, some people don't. By getting it really hot, it does a few things: first it kills all the bacteria that might be on the surfaces and allows for the cooking surface to be nice and hot so, when you do go to cook, you will have a surface that instantly caramelizes and seals the food in. However, as I said before, it's important to turn the grill down just before cooking, probably

by half. The DCS certainly has a lot more consistent temperature across the board, there's no question about that, but turning it down right before you cook won't drop the temperature of the surface instantly. What it will do is remove that dry heat which comes from underneath the grill.

③

### LIGHTLY OIL THE STEAK

We only want to put a bit of oil, some sea salt, and some cracked black pepper on the steak before grilling. You don't want it to be laden with oil, you want just a light slick to make sure it doesn't stick.

④

### PUT THE STEAK ON THE GRILL AND STEP AWAY

Apply the steak to the grill surface then put your tongs down and take a step back. Now, I say that because most people tend to put their meat on the grill then move it 40 times. It's important to the integrity of the meat to allow it to seal, to allow it to caramelize.

⑤

### TURN THE STEAK 90° AFTER TWO MINUTES

After about the two-minute mark, we're going to try to achieve those fancy criss-cross lines. We're going to keep the raw side still facing up, but we're going to move the steak 90°. Steak will tend to need to be cooked for more time on the first side than on the second side.

⑥

### WHEN YOU SEE 'BEADING', FLIP IT

We wait for a process called beading or pearling, where the steak looks like it has little blood droplets coming to the surface of the steak (around

four minutes). What that means is that the heat has penetrated all the way through and it's ready to turn over—this is to achieve a medium-rare steak.

⑦

### SEAL THE SECOND SIDE

At this stage, all we're going to do is seal the second side for probably a minute and a half, maximum. All we're doing is locking in the moisture and caramelizing the base of the steak, so it can come off the grill.

⑧

### REST

Steak needs to be rested. Resting achieves a couple of things: it can naturally tenderize and, secondly, you're allowing it to finish the cooking process. When you take it off, it will be rare, and you're trying to allow it to get to medium rare. You need to rest your steak for at least half the cooking time. So, if you've cooked this steak for five-and-a-half minutes up to six minutes, you need to rest it for three minutes and then it's perfect to serve.

**TOOLS OF  
THE TRADE**

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Pepper Grinder  
ALESSI



Serrated Spatula  
DCS



Steel Tongs  
DCS



Mushroom Brush  
REDECKER



Wooden Juicer  
FATHER RABBIT



Salad Servers  
IITTALA



Mortar & Pestle  
MILTON BROOK



Steel Fork  
DCS

**MARK HAYDON LEADS THE  
DCS DESIGN TEAM. HE  
SHARES HIS INSIGHTS ON THE  
DESIGN OF DCS'S ROBUST  
GRILLS AND THE BRAND'S  
AMERICAN HERITAGE.**

—  
Mark Haydon, Chief Designer  
Fisher & Paykel Appliances



## **DCS DESIGN INSIGHTS**

Nicole Stock

### **HOW DID DCS START OUT?**

Where it all began was the notion of: Could you take restaurant style appliances and apply them to a residential environment? What would that take? What would need to change?

Initially, DCS started with an indoor freestanding range and a professional-style cooktop. When they started to think about outdoor cooking and outdoor kitchens, the guys then basically added a hood to make a grill. It was really about taking those commercial attributes and cooking styles and making them work in a residential environment—both inside and outside.

DCS Grills have those commercial elements—they're very industrial and very robust; there's a lot of stainless steel and a lot of visual mass to all the components. Chefs have the ability to beat them up and they stand up to it.

### **WHAT ARE THE DIFFERENCES BETWEEN A GRILL AND A CONVENTIONAL BARBECUE?**

The way I think about it is that, in a commercial kitchen, they have the grill, which is effectively the meat station. 'Grill' talks around performance. There's a strong barbecuing culture in the South around charcoal and smoking, and barbecue is more about time; its a slower cooking process. There are people who are incredibly passionate about it, but it's more laborious and takes more effort. Grilling is more about performance: not any less about the quality of the cooking you're doing, but more about high heat, and cooking control, and speed. The thing about DCS grills is that they generate incredible heat. They do rotisserie incredibly well, and there is a smoker so you can imbue

food with those complex, smokey flavours, but the core capability is grilling.

**WHEN YOU WORKED ON DCS WHAT WAS YOUR ROLE?**  
I was looking at how we could take the Fisher & Paykel philosophy around design and apply it to the DCS brand. For the most part DCS hadn't had a lot of industrial design in-house. They had one designer and would outsource design as required. It was really about bringing more industrial design competency into the DCS business. Shortly before this time, the company had had employed a designer so it was an opportunity for me to go up there and join that team and help inform the direction for DCS within the Fisher & Paykel umbrella.

### **WHAT MAKES THE DCS DESIGN UNIQUE?**

There is a lot of heritage within the brand. The products, especially for the outdoor range, are built around performance and the quality of the cooking experience you are getting. The design speaks very clearly to the commercial kitchen and it performs very highly; it's very strong in that aspect.

### **HOW WILL DCS DEVELOP IN THE FUTURE?**

It's about taking some of the mindset of how we design products for Fisher & Paykel and bringing that to DCS. We are really focused on how a customer will experience using the product. We won't give up the high-performance aspect or the mass and the robustness and the quality of the grills, but it always has to be about how someone's going to use it. How it feels. How it grills.

Looking ahead we're asking ourselves, are there new technologies that we could incorporate, could we add more tactile feedback in the components for when a customer uses the product? And how can we use design to differentiate DCS grills from lower spec, less robust competitor grills?

## What's Under The Hood

**Ultimate Grilling Service:** Full surface searing, rather than a single zone section, is made possible through precision ported stainless steel burners, ceramic radiant rods and heavy gauge stainless steel burner box construction ensures precise, even searing temperatures across the entire grilling surface.

**Stainless Steel Burners:** The main burners on all DCS Grill heads provide 304 grade stainless steel burners rated at a colossal 25,000 BTU

per burner! The distinctive design of the DCS burner provides direct vertical ports to deliver the heat and features a unique cross-fire ignition system which ensures a perfect start to your outdoor culinary cooking experience.

**Ceramic Radiant Technology:** An entire layer of ceramic rods are placed between burners and grill grate. These provide intense yet even heat, meaning you are cooking with controlled heat rather than direct fire. On DCS

grills there is little variance in temperature zones—the total grilling surface is consistent.

**Double-sided Cast 304 Grade Stainless Steel Grilling Grates:** The 36" and 48" grills feature ultra-heavy duty grill grates which are robust enough to withstand tremendous heat and heavy use. The grill grates feature one side with a gentle radius for support and handling of delicate foods such as fish while the other side is W shaped side for

maximum grease capture & perfect sear lines. **Grease Management System®:** The grease management System® featured on the 36" and 48" grills reduces flare-ups by channeling oil and grease away from the burner flames during grilling assisting in healthier cooking.

**Professional Rotisserie:** Every DCS grill comes standard with dedicated infrared rotisserie burner—providing controlled searing heat, while the heavy duty rotisserie motor with

stainless steel hexagonal rod and adjustable forks can accommodate up to a 50lb load.

**Dedicated Smoker:** The 36" and 48" grills have a dedicated smoker tray with a direct 3,500 BTU burner offering a clean, convenient option for grilling enthusiasts.

**Smart Beam Grill Light®:** Illuminates the entire cooking surface for perfect night grilling. A 40 watt halogen light is integrated into the patented weather resistant rotisserie motor.





## The DCS Outdoor Grill

### 30" Professional Grill with Rotisserie

The 30" DCS Grill provides exceptional performance with two U-shaped Stainless Steel Burners rated at 25,000 BTU per burner. Combined with Ceramic Radiant Technology that means you cooking with controlled heat rather than direct fire. All this provides

remarkable consistency across the total grilling surface giving controlled, even heat for both high and low temperature cooking.



### 48" Professional Grill with Integrated Sealed Side Burners

Every chef wants the option of preparing delicious side dishes to accompany a culinary masterpiece. The 48" grill includes two integrated sideburners rated at 17,000 BTU. Combined with the main grill area which features precision ported, U-shaped Stainless

Steel Burners rated at 25,000 BTU, this gives you the ability to prepare an entire meal on one grill. A rotisserie unit and a smoker with its own dedicated burner truly allow you the flexibility to be as creative in your cooking as you wish.



### 36" Professional Grill with Rotisserie

Tired of trying to find the hot spot? DCS allows you to control the power of your grill as precisely as you've always dreamed. No matter where you place your food or at what temperature, the combination of the powerful U-shaped burners, the heat radiating ceramic

rods spread across the entire grill, and the Grease Management System® that reduces flare-ups, this grill produces constant and controlled heat, giving you true professional quality performance.



### 48" Professional Grill with Rotisserie

The ultimate in outdoor cooking. The 48" Grill is fully featured and truly allows the chef room to perform at a professional level. The combination of performance and space delivers professional results for any occasion.



For an Outdoor Dealer near you  
and more information, please visit  
[www.dcsappliances.com](http://www.dcsappliances.com)

Customer Care  
24 hours a day 7 days a week  
Call 888-936-7872

