



# Chef's **NOTES**

I'm a firm believer that it's always a great time to grill in San Diego, and it's an even better time for Jamaican jerk chicken, with its hit of citrus and warm, spicy flavors. So as October rolls around, my Green Egg is still getting plenty of action, and if you come around to my house on a Sunday afternoon, I'll be making this beer can chicken. Hands down the easiest way to cook chicken, use a half-drunk can of beer as a mount and place the chicken so it looks like it's standing upright in the center of the grill. Tuck the wing tips into the hip area, and then, just let it do its thing. Cooking this way means you're smoking and steaming the meat without fearing you're going to dry out the chicken. The Caribbean spices on this chicken take me back to my brother's wedding - eating a skewer from a street vendor outside a crowded bar after a long, raucous night of celebrating. Enjoy.

- Chef Brad Wise

## OCTOBER OX BOX:

Weisswurst

Ground Beef

Chimichurri Chicken Thighs

Pork Shoulder Steaks

Caribbean Beer Can Chicken

Top Sirloin Steaks

Breakfast Sausage

Sweet Mustard



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The 3rd most eaten sausage at Oktoberfest, weisswurst is a traditional Bavarian sausage made from pork and pork bacon fat. Translating literally to “white sausage,” they are indeed white, due to the lack of color-preserving nitrites. Don’t let that freak you out though - these sausages are flavor bombs - we packed ours with mace, white pepper, mustard powder, lemon, and parsley - they’re fantastic, we promise.

If you ask the Germans, they’ll tell you there’s only one way a weisswurst sausage should be enjoyed: simmer it in water until warmed through, make a slit to open the casing, and serve alongside a warm pretzel, a Munich-style sweet mustard, and some braised red cabbage.

*If you ask us, we’d say add some fire to the above and dirty it up a bit.*



## here's how we're serving it:

### ✓ STEP 1

Bring a small pot filled with water to a simmer (should be somewhere between 170 and 180 degrees).

### ✓ STEP 2

Keep the sausages in the bag and place them in the water for 20 minutes to reheat them. Once done, remove the sausages from the bag, and, if you want to do the traditional route, grab your accutramonts and make it happen. Otherwise, read on.

### ✓ STEP 3

Fire up your grill and sear the sausages for a few minutes on each side to develop some char. Then, throw it in a pretzel bun, slather them in the fancy mustard from your box, pop open a beer and have a ball.