

INSTRUCTIONS

STEP 2: SERVE IT UP

Once all your proteins have reached the required internal temperatures, and have properly rested, it's time to build our board.

Begin by breaking the chicken down into smaller parts. First, cut the wings away from the breast. There is a soft spot of cartilage right at the joint where you should be able to easily take your knife through to separate them. Next, we want to split the two halves off by cutting right in between the two breasts. This is done more easily by having the skin side down on your cutting board and cutting through the underside of the chicken. Once the chicken has been split in two, cut through the skin and connective tissue in between the bottom point of the breast and the leg meat. This should separate quite easily. From there, you have the option to either take the drumsticks off from the thighs, or you can leave the legs whole. Plate 'em up around the outside of your board.

Now onto the steaks. Slice it from the top down against the grain in half inch slices. The steak looks great fanned out along next to the chicken, and once its plated.

Finally for the sausages! Slice your rested sausages on a slight bias in half inch slices. Once done, fan them out next to the steak, creating your own personal beefy buffet. Leave some room on the board/plate for some containers of the accompanying sauces, as this adds to a great look as well as delicious functionality.

saucers + spreads

SANTA MARIA SALSA

Combine all ingredients into a large mixing bowl. Stir well so that everything gets evenly distributed. Taste for salt and adjust if needed. Portion into a small bowl and place it in the middle of your board for dipping.

RADISH BUTTER

Bring the butter to room temperature. Puree the radishes in the blender until smooth.

Mix the butter in a stand mixer using a paddle attachment. Fold the remaining ingredients in with the butter. Portion into a small bowl and place it in the middle of your board next to your salsa.

sides

LEMON THYME ASPARAGUS

Remove the asparagus from the rubber band and lay out evening on cutting board. Using a sharp knife, remove the white portion of each stem from the bottom of each asparagus stock. Toss 'em.

Once all the asparagus is cleaned, place on a sheet pan, or any other flat container. pour over the evoo, zest both lemons, and sprinkle on the thyme leaves. Season with a couple pinches of salt and pepper Place on your preheated grill and cook until the stocked begin to bend freely when picked up.

Remove from the heat, and finish with a squeeze of fresh lemon juice and some flakey sea salt.

GRILLED POTATO SALAD

Take all of your red potatoes and slice them lengthwise about half an inch thick. Place your potatoes in a mixing bowl, and coat evenly with evoo. Sprinkle in a couple hearty pinches of salt (potatoes love salt) and a pinch of black pepper.

Evenly place all your slices of potatoes on a preheated grill over medium heat. Flip the potatoes after 4 minutes, and cook another 4 minutes on this side. If the potatoes are not yet soft in the middle, reduce heat and continue to cook until they are no longer crunchy. Remove from the heat and allow to cool to room temperature.

Place the potatoes on your cutting board and chop them to a medium sized dice. Combine the diced potatoes with all the other ingredients in a large mixing bowl and mix until evenly distributed. Taste for seasoning and acid, and adjust if needed. Serve a room temperature, or cold if you prefer.



JULY OX BOX

MIXED GRILL PARTY MENU

INGREDIENTS

THE MEATS

- + 1 lb spicy roasted garlic sausages
- + 1 lb cheddar bratwurst sausages
- + 2 ny strip steaks
- + 3 lb asado whole chicken

SANTA MARIA SALSA

- 1 28 oz can crushed tomatoes
- 1 green bell pepper *seeds removed medium diced*
- 1 anaheim pepper *seeds removed medium diced*
- 1/4 yellow onion *small diced*
- 3 garlic cloves *small diced*
- 1/2 bunch cilantro *finely chopped*
- 1/2 tsp white pepper
- 1/2 tsp black pepper
- 1 tbsp salt
- 2 tbsp hot sauce

RADISH BUTTER

- 1 lb butter
- 3/4 cups radishes *blended*
- 1 tbsp lemon juice
- 1 tbsp garlic *minced*
- 1 tbsp kosher salt

LEMON THYME ASPARAGUS

- 1 bunch asparagus
- 1 bunch thyme
- 2 lemons
- 1/4 cup evoo
- salt & pepper, to taste
- maldon sea salt

POTATO SALAD

- 2.5 lbs red skin potatoes, *skin on*
- 1 cup mayo
- 1/4 cup whole grain mustard
- 1 bunch parsley, *finely diced*
- 1 bunch green onions, *diced*
- 2 tbsp apple cider vinegar
- 1 cup dill pickle relish
- salt & pepper, to taste
- evoo



INSTRUCTIONS

STEP 1: GRILL YOUR MEAT

We will be using direct heat and indirect heat to grill. On one side, heat to 450 degrees, middle should be 350 degrees, and on the other side, keep the heat off.

Frist, let's grill the chicken. Place the bird on the side of the grill that does not have a direct flame. Cook over indirect heat for 45 minutes to 1 hour. The low and slow heat will retain moisture while slowly crisping up the outside without burning any skin, rendering too much fat, or drying out the meat. Keep the chicken covered with either the lid of the grill, or some aluminum foil. Once it has reached the internal temperature of 165 degrees, remove from the grill and rest it on a cooling rack for a minimum of 15 minutes.

When you've got about 20 minutes left on the chicken, wipe down the hot side of the grill with a oiled towel, and place your seasoned steaks over the high heat. We want to get a good char/crust on these steaks, so the standard "diamond" shaped grill marks aren't super important here. Rotate the steaks every minute or so in a circular motion of about 25 degrees for about 6-7 minutes on one side, then flip over and repeat the process. Once you hit your desired temp, pull the steaks and let them rest for minimum of 10 minutes.

Now, we're about 15 minutes from our chicken being done, so, time for sausages. Place the links on the medium heat in the middle of the grill. Keep flipping them to allow the most surface area possible to get that char and caramelize. Cook for about 4-5 minutes on each side, and pull once it reached an internal temperature of 160 degrees. Remove from the grill and add to your resting rack to hang out for a minimum of 5 minutes.

Chef's tip: if you notice a flare-up, move your meat off the heat! It's okay to cross zones, if you don't want anything to catch fire!