

CHARBQ

Dear Customer:

Thank you for purchasing the CharBQ, the one and only barbeque accessory that allows gas grill users to temporarily cook with charcoal in their existing gas grill, and quickly and easily switch back to gas grilling. The CharBQ is size-adjustable to fit most grills on the market today. It includes removable handles to easily place and remove the unit, hot or cool, and includes a smoker cover to allow for smoking in addition to grilling. For those who already own a charcoal grill, the CharBQ can be used as a grill liner to allow for easy cleanup.

We hope that the CharBQ provides many years of flavorful enjoyment and satisfaction. Whether you are searing steaks, smoking ribs or grilling salmon fillets, you will find that the CharBQ enhances all of the flavors of these meals. Our wish is for you and your family to have fun and rediscover the joy of charcoal cooking on your existing barbeque with the CharBQ.

In addition, we have partnered with renowned cookbook author, Mimi Smith-Dvork, and have included several of Ms. Smith-Dvork's CharBQ inspired seafood recipes at the back of this booklet to get you started. Whether you use our recipes or your own, we know the CharBQ will help you rediscover the joy of outdoor cooking. Please enjoy the recipes and your CharBQ adventure.

Warmly,

Mikel M. Draghici and John R. Ingrassia
Inventors, Outdoor Cooks and Charcoal Enthusiasts

Email us at Mikel@CharBQ.com or John@CharBQ.com, we would love to hear from you!!!



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CHARBQ

YOU MUST READ THIS OWNER'S GUIDE BEFORE OPERATING THE CHARBQ.

Do not use indoors! The CharBQ is designed for outdoor use only. If used indoors, toxic fumes will accumulate and cause serious bodily injury or death.

The CharBQ must be sized and placed within your existing barbecue on a secure level base prior to use. Keep barbecue level at all times.

CAUTION! Do not use spirit, petrol or comparable fluids for lighting or relighting!

ATTENTION! The CharBQ will become very hot, do not move it during operation.

WARRANTY

CharBQ Company hereby warrants to the ORIGINAL PURCHASER of the CharBQ, that it will be free from defects in material and workmanship from the date of purchase as follows:

Stainless Steel CharBQ Corners	2 years
Stainless Steel CharBQ Handles	2 years
Stainless Steel CharBQ Lid	2 years
Steel Wing Nuts and Bolts	2 years

when assembled and operated in accordance with the printed instructions. CharBQ Company may require reasonable proof of your date of purchase. THEREFORE, YOU SHOULD RETAIN YOUR SALES SLIP OR INVOICE.

This Limited Warranty shall be limited to the repair or replacement of parts which prove defective under normal use and service and which on examination shall indicate to CharBQ Company's satisfaction they are defective. If CharBQ Company confirms the defect and approves the claim, CharBQ Company will elect to repair or replace such parts without charge. If you are required to return defective parts, transportation charges must be prepaid. CharBQ Company will return parts to the purchaser, carriage or postage prepaid.

This Limited Warranty does not cover any failures or operating difficulties due to accident, abuse, misuse, alteration, misapplication, vandalism, improper installation or improper maintenance or service, or failure to perform normal and routine maintenance. Warping of the Stainless Steel CharBQ Corners is normal and not considered a defect or damaged. Deterioration or damage due to severe weather conditions such as hail, hurricanes, earthquakes or tornadoes, discoloration due to exposure to chemicals, either directly or in the atmosphere, is not covered by this Warranty.

Limited Warranty

There are no other express warranties except as set forth herein, and any applicable implied warranties of merchantability and fitness are limited in duration to the period of coverage of this express written Limited Warranty. Some regions do not allow limitation on how long an implied warranty lasts, so this limitation may not apply to you. The CharBQ Company is not liable for any special, indirect or consequential damages. Some regions do not allow the exclusion or limitation of incidental or consequential damages, so this limitation or exclusion may not apply to you.

CharBQ Company does not authorize any person or company to assume for it any other obligation or liability in connection with the sale, installation, use, removal, return or replacement of its equipment; and no such representations are binding on CharBQ Company.

CHARBQ


WARNING

 Please read all safety information contained in YOUR barbecue's Owner's Guide before operating the CharBQ.

 Please read all safety information contained in this Owner's Guide before operating the CharBQ.

DANGER

- Failure to follow the Dangers, Warnings and Cautions contained in this Owner's Manual may result in serious bodily injury or death, or in a fire or an explosion causing damage to property.
- Do not use indoors! The CharBQ is designed for outdoor use only. If used indoors, toxic fumes will accumulate and cause serious bodily injury or death.
- Do not use WITHOUT a barbecue host! The CharBQ is designed for use within an existing barbecue unit. If used by itself serious bodily injury or death may occur.
- Only use the CharBQ in a barbecue host outdoors in a well-ventilated area.
- Do not use in a garage, building, breezeway or any other enclosed or semi-enclosed area.
- Do not use the CharBQ in a barbecue under any overhead combustible construction.
- Improper assembly may be dangerous. Please follow the assembly instructions in this manual. Do not use the CharBQ unless all parts are in place.
- Do not add charcoal starter fluid or charcoal impregnated with charcoal lighter fluid to hot or warm charcoal. Cap starter fluid after use, and place a safe distance away from the CharBQ.
- Do not use gasoline, alcohol or other highly volatile fluids to ignite charcoal. If using charcoal starter fluid, remove any fluid that may have pooled within the CharBQ.
- Do NOT use the CharBQ and the GAS grill at the same time. Make certain that the GAS is turned off and the tank or gas line is disconnected from the barbecue. You will find instructions for this in your barbecue manufacturer's Owners' Manual.
- Never store charcoal or lighter fluid under or near a lit or hot barbecue or CharBQ.

- You should exercise reasonable care when operating your CharBQ. It will be hot during cooking and should never be left unattended during use.
- Do not leave infants, children or pets unattended near a hot CharBQ.
- Do not attempt to move a hot CharBQ.
- Allow the CharBQ to cool before moving.
- Do not use the CharBQ within five feet of any combustible material. Combustible materials include, but are not limited to wood or treated wood decks, patios and porches.
- Do not remove the CharBQ ashes until all charcoal is completely burned out and are fully extinguished and the coals and grill is cool.
- Always place charcoal into the CharBQ and not in your barbecue.
- Do not wear clothing with loose flowing sleeves while lighting or using the CharBQ.
- Do not use the CharBQ in high winds.
-  **WARNING**
- Keep the CharBQ in a barbecue that is on a secure, level surface at all times, clear of combustible material.
- Open the lid from the barbecue while lighting and getting the charcoal started.
- Never touch the cooking or charcoal grates, grills, ashes, charcoal, the CharBQ or the barbecue to see if they are hot.
- Extinguish coals when finished cooking.
- Barbecue mitts should always be worn while cooking or adding charcoal.
- Use proper barbecue tools, with long, heat-resistant handles.

- Never dump hot coals where they might be stepped on or be a fire hazard. Never dump ashes or coals before they are fully extinguished. Do not store the CharBQ until ashes and coals are fully extinguished.
- Do not store CharBQ with any used charcoals.
- Keep the cooking area clear of flammable vapor and liquids, such as gasoline, alcohol, etc., and combustible material.
- Keep electrical wires and cords away from hot surfaces and away from high traffic areas.
- The use of alcohol, prescription or non-prescription drugs may impair the consumer's ability to properly assemble or safely operate the CharBQ.
- This CharBQ is not intended to be installed in or on recreational vehicles and/or boats.
- This CharBQ is not intended to be used as a standalone barbecue, it requires a host barbecue.
- This CharBQ is not intended for and should never be used as a heater.
- Combustion by-products produced when using this product contain chemicals known to the State of California to cause cancer, birth defects or other reproductive harm.
- The CharBQ should be thoroughly cleaned on a regular basis.

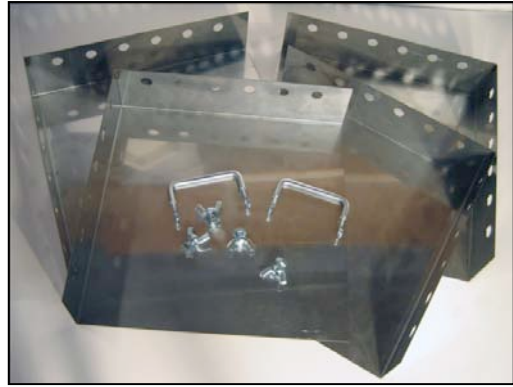
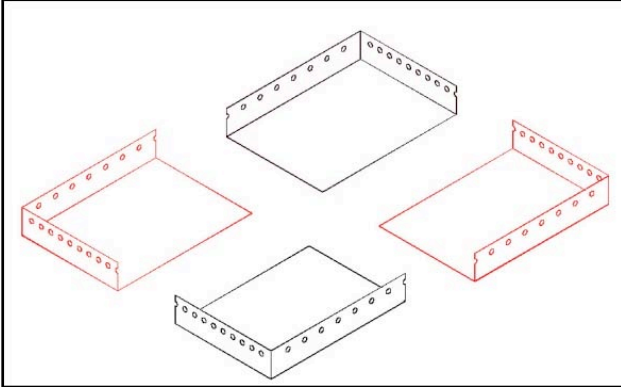
FAILURE TO HEED THESE DANGER, WARNING, AND CAUTION STATEMENTS MAY CAUSE SERIOUS BODILY INJURY OR DEATH, OR A FIRE OR EXPLOSION RESULTING IN DAMAGE TO PROPERTY.

CHARBQ

ASSEMBLY OF YOUR CHARBQ

NOTE: THE GAS FROM THE PROPANE TANK AND THE VALVES SHOULD BE TURNED OFF AND DISCONNECT PRIOR TO YOUR USAGE OF THE CHARBQ.

The CharBQ is made of 2 distinct rectangular corners and are then doubled, so that the top left and bottom right are identical and therefore the top right and bottom left are identical units.



- (1) TURN OFF and DISCONNECT gas tank according to your barbecue manufacture's directions. You do NOT need the GAS to start your CharBQ!!
- (2) Remove existing grill(s) from your barbecue.



- (3) Remove existing burner covers



CHARBQ

- (4) Place the CharBQ corners, one-by-one, into the barbecue. We like to start with the top left corner. Be sure to maintain a wall overlap of at least one hole on each side of the CharBQ for stability. Note that “left and right” sidewalls will be the shorter walls when you are creating the CharBQ rectangle.

Top Left corner



Bottom Left corner, overlapping Top Left

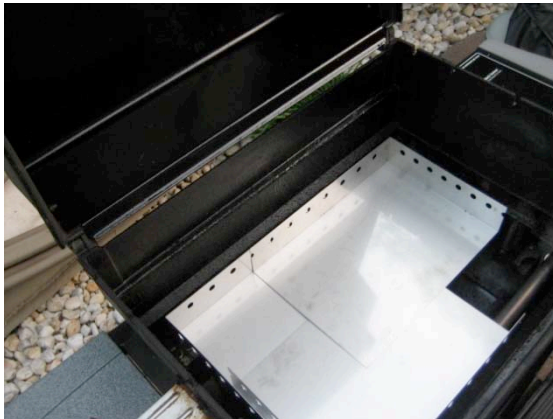


Overlap



- (5) Continue to place corners on top of each other, overlapping the corner of the previous corner(s).

Top Right overlaps both Top and Bottom Left

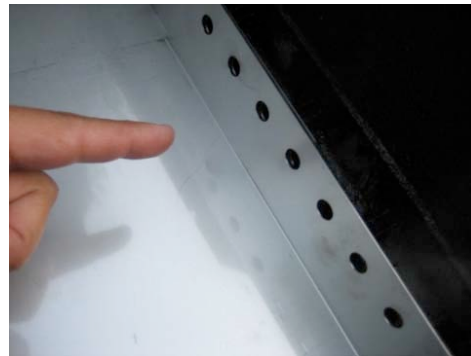
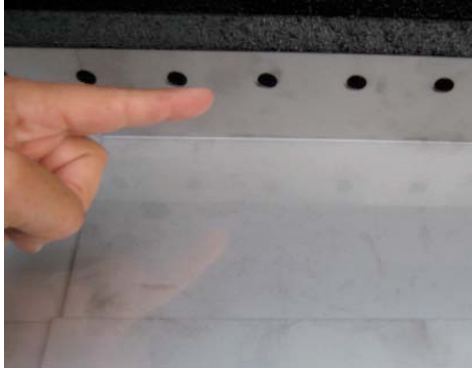


Finally, place the last piece, Bottom Right



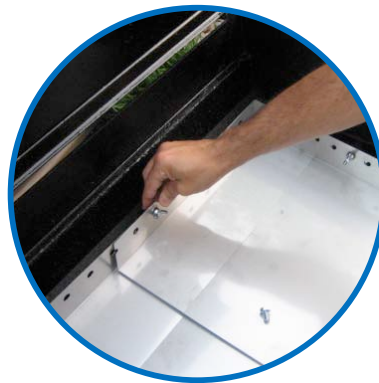
CHARBQ

- (6) Make final adjustments in the sizing of the CharBQ. Be aware that the unit may NOT fill the entire inside of the host barbecue. These areas will be used as a “cool” zone during your charcoal cooking or as we say, CharBQ’ing. As stated before, be sure to maintain a wall overlap of at least one hole on each side of the CharBQ for stability.



- (7) Connect the four corner units by using the included wing nuts and bolts -- **hand tighten**. One on each side of the CharBQ is all that is needed.

NOTE, that the pictures show the CharBQ filling most of the barbecue’s space. We recommend, for a bigger cool space, for the CharBQ to occupy 2/3 of the inside.



- (8) Add the charcoal.



CHARBQ

(9) Replace the grill(s) and light it up!



NOTE: Alternatively, after placing one grill, you may light up the charcoals and wait until the charcoals become grey, then place the next grill as in the picture above. If you only have one grill, your call!

REMOVE and CLEAN YOUR CHARBQ

NOTE: ONLY REMOVE THE CHARBQ AFTER THE CHARCOALS HAVE COOLED. NEVER DURING THE COOKING OFF/HOT PHASE.

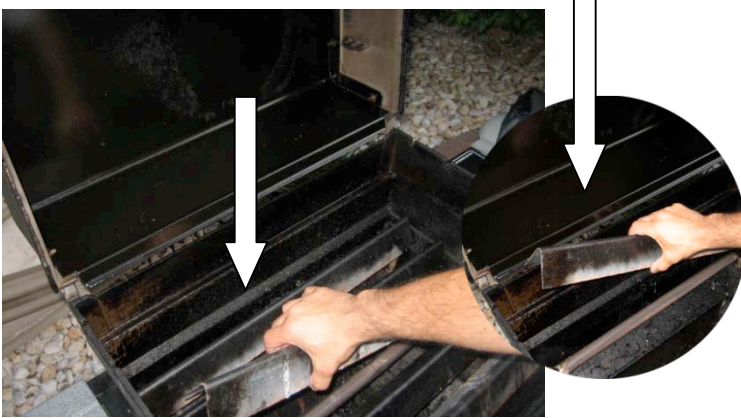
- (1) After the charcoals in the CharBQ have cooled, **usually 24 hours**, use the removable supplied handles to grip the side by placing the handle's hooks in the CharBQ holes on both sides of the unit.
- (2) Lift the unit out of the barbecue



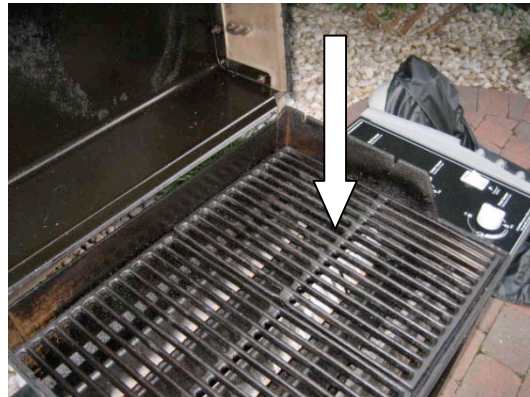
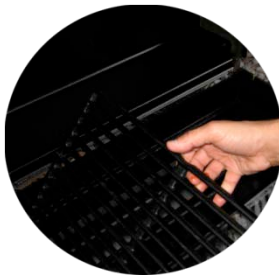
⚠ CAUTION: Do not use oven cleaner, abrasive cleansers (kitchen cleansers) cleaners that contain citrus products, or abrasive cleaning pads on the CharBQ. Do not use cleaners that contain acid, mineral spirits or xylene.

CHARBQ

- (3) Dump the ash into the trash or compost. Again, wait at least 24 hours. The ash needs to be fully cool!!!
- (4) Clean your CharBQ by washing it with water or not. We do not wash ours and it has been over two years!
- (5) Replace existing burner covers



- (6) Replace existing grills



CHARBQ

REUSING YOUR CHARBQ

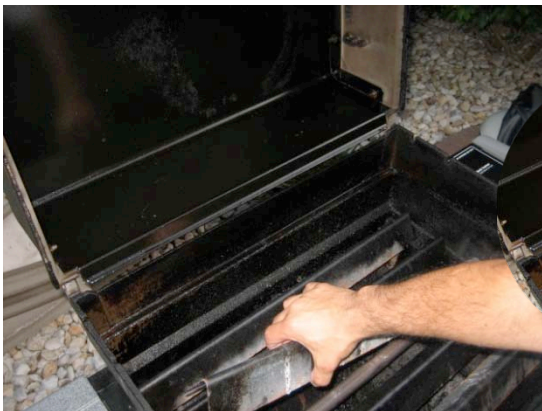
NOTE: THE GAS FROM THE PROPANE TANK AND THE VALVES SHOULD BE TURNED OFF AND DISCONNECTED PRIOR TO YOUR USAGE OF THE CHARBQ

If you have already CharBQ'd, your CharBQ is already sized for your barbecue and you no longer need to perform the size adjustments, shown on pages 5-7. Simply, follow these steps and you will be CharBQ'ing in no time.

- (1) Remove existing grill(s) from your barbecue.



- (2) Remove existing burner covers



CHARBQ

(3) Fill your CharBQ with charcoals and insert your previously sized CharBQ into the barbecue.

Insert the CharBQ with charcoals using supplied handles



Remove handles after insert



(4) Replace the grill(s) and light it up!



NOTE: Alternatively, after placing one grill, you may light up the charcoals and wait until the charcoals become grey, then place the next grill as in the picture above. If you only have one grill, your call!

CHARBQ

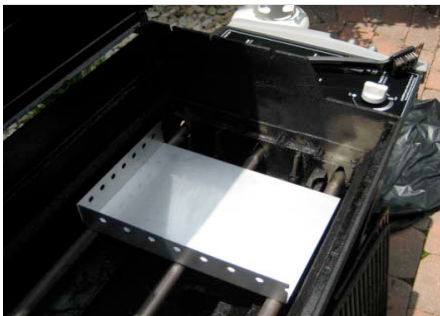
THE CHARBQ SMOKER

NOTE: THE GAS FROM THE PROPANE TANK AND THE VALVES SHOULD BE TURNED OFF AND DISCONNECTED PRIOR TO YOUR USAGE OF THE CHARBQ

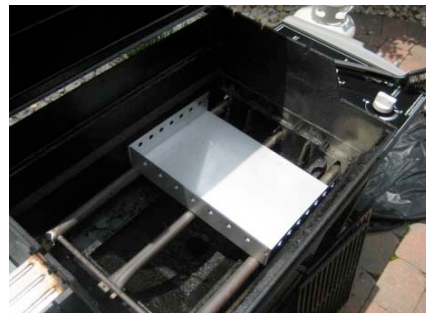
We will assume that you have already CharBQ'd and therefore your CharBQ is already sized for your barbecue. Now you will need to remove all of the bolts and wing nuts and condense the unit to its smallest size. Or, simply, follow these steps and you will be CharBQ Smoking in no time.

- (1) After you have removed all of the wing nuts and bolts and have separated the unit into individual units. Follow the steps on page 5 on removing the grills and burner covers. Next, we like to start with the top left corner. Note that the Smoking CharBQ box will also be a rectangle, however, the length of the box will run top to bottom, not right to left (like it does in charcoal cooking). In the end, it does not really matter which way the Smoker CharBQ is position, as long as it fits!

Top Left corner

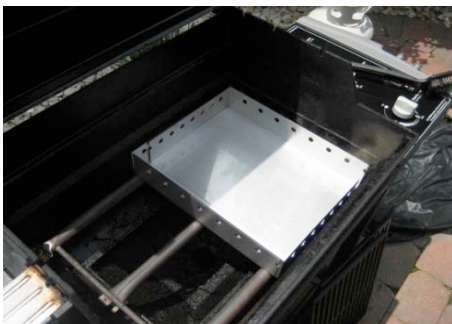


Bottom Left corner, overlapping Top Left

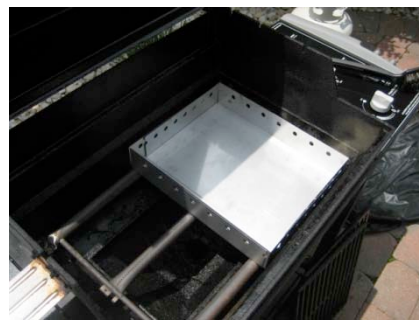


- (2) Continue to place corners on top of each other, over lapping the corner of the previous corner.

Top Right overlaps both Top and Bottom Left

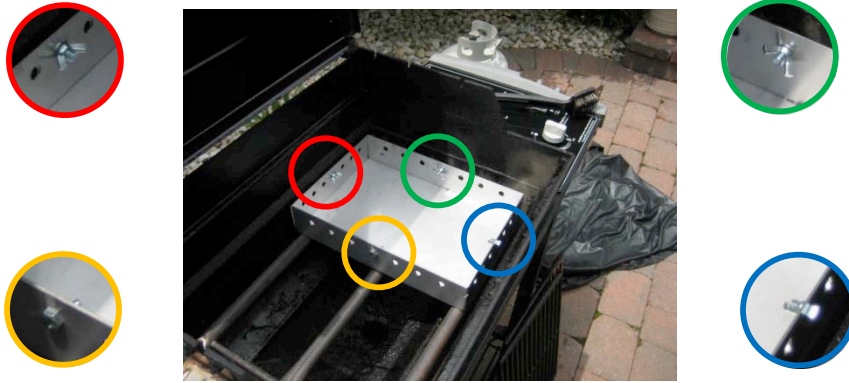


Finally, place the last piece, Bottom Right



CHARBQ

- (3) Connect the four corner units by using the included wing nuts and bolts -- **hand tighten**. One on each side of the CharBQ is all that is needed. This should be the “smallest” size box the four corners can produce.



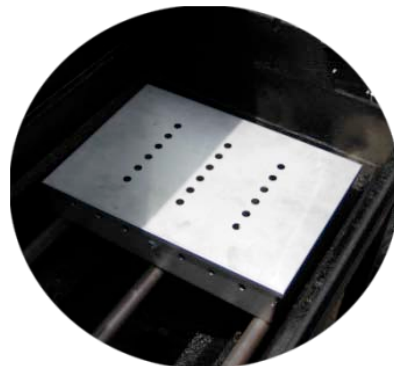
- (4) Add a layer of charcoal, light them up and wait for them to turn grey. Then add the wet wood chunks.

NOTE: Refer to the section on Smoke Cooking for more assistance.
NOTE: The CharBQ will be HOT!



- (5) Carefully, place the CharBQ Smoker Lid on top of the wood chunks.

NOTE: The CharBQ Smoker Lid may simply sit on top of the wood chunks, and that's OK.
NOTE: The CharBQ will be HOT!



CHARBQ

(6) Replace the grill(s) and your ready to go!



SMOKE COOKING

When smoking, low temperatures (between 200° and 250° F) and longer cooking times will result in more intense smoke flavor and also more tender meats. Always use a meat thermometer to ensure meat has cooked all the way through to the right temperature. Smoke flavor that is created by a selection of wood chips is usually a matter of personal preference. Some people will even create a blend of several flavors to satisfy their own preference. The following guide will help you make your own decision as to what may suit your own taste.

Wood comes in three forms for smoking: chips, chunks, and logs. Chips and chunks will handle the needs of most backyard grillers; logs are used by people with professional rigs and large front-loading charcoal grills. Prior to usage, place the chips or chunks of wood into a bowl of water and let them soak for a minimum of 30 minutes. For a more unique southern taste, you may soak the chips in a mixture of beer and water. Then drain the chips/chunks before adding them into the fire. This soaking causes the wood to smolder rather than burst into flames, so it generates more smoke.

NOTE: NEVER attempt to smoke with softwoods or pressure treated lumber.

To smoke with your CharBQ, set up your grill for indirect grilling and toss the wood chips or chunks on the piles of glowing embers.

CHARBQ

Guide for selecting wood chips/chunks

Wood Chip Type	Flavor	Beef	Pork	Lamb	Poultry	Fish and Seafood	Game	Characteristics
ALDER****	Medium, Tart		X		X	X	X	Very delicate with a hint of sweetness.
MAPLE	Harty, Sweet		X	X	X		X	Add a sweet, subtle flavor that enhances pork roast, poultry and game birds.
APPLE	Light, Sweet		X	X	X			Slightly sweet, fruity smoke flavor.
HICKORY*	Strong, Sweet	X	X				X	The most common wood used, gives off a pungent, smoky, bacon-like flavor.
MESQUITE**	Strong, Sweet	X			X	X		Also a commonly used wood. Sweeter and more delicate than hickory, it's a perfect complement to steak, duck and lamb.
OAK	Strong, Medium	X	X				X	Another popular wood that gives off a heavy smoky flavor.
PECAN***	Rich, Sweet	X	X	X	X	X	X	Similar to hickory, but not as strong. Perfect in creating a golden-brown turkey in addition to other poultry, game birds and pork.
GRAPEVINE	Strong, Tart		X			X	X	Aromatic.
CHERRY	Light, Fruity	X	X		X			Slightly sweet, fruity smoky flavor.

* Typically considered a Traditional American BBQ
 ** Typically considered a Texas-styled beef BBQ
 *** Typically considered a Southern American BBQ
 ****Typically considered a Northwest-style BBQ

HELPFUL TIPS

Please send us your tips and pix and we will include it in this section and online! Here are some hits from our test sample group (before the website was up).

CharBQ Smoker:

After about two hours, you may need to add wood and charcoal to keep the heat going. Careful, things are hot!!

Some people use an aluminum tray, poke holes, and place the meat on top of the tray (not inside). This raises the meat away from the grill, slows the cooking even process even further and reduces the amount of flames created by the meat's juices.



CHARCOAL BBQ COOKING

<p>⚠ CAUTION: Keep barbecue level at all times.</p> <ul style="list-style-type: none">• Lay the charcoal briquettes down in layers.• Place either lighter cubes (they are non-toxic, odorless and tasteless) or crumpled newspaper under the pile of briquettes and light. NOTE: We purposely left out instructions for using lighter fluid. That's because we think the choices previously outlined are superior. Lighter fluid is messy and can impart a chemical taste to your food unless it is thoroughly burned off. If you choose to use lighter fluid, follow the manufacturer's instructions and NEVER add lighter fluid to a burning fire.• Do not cook before the charcoal has a coating of ash. When coals are covered with a light grey ash (usually 25 to 30 minutes).• When you are done grilling, close all vents to ensure charcoal safely goes out.• For additional smoke flavor, consider adding hardwood chips or chunks (soaked in water for at least 30 minutes and drained) or moistened fresh herbs such as rosemary, thyme, or bay leaves. Place the wet wood or herbs directly on the coals just before you begin cooking. <p>EASY STEPS TO CharBQ GRILLING GREATNESS</p> <p>Follow these tips and you won't go wrong. And neither will your dinner.</p> <ul style="list-style-type: none">• Direct, indirect, or a little of both? Read the recipe and look for the instructions for setting up your CharBQ grill. There are two methods of cooking with charcoal —direct and indirect. See the following pages for details.• Don't try to save time by placing food on a grill that's not quite ready. Let the charcoal burn until it has a light grey ash coating (keep the vents/cover open so the fire does not go out).• Use a spatula and tongs. You've probably seen people poking their meat with a fork, this can cause juices and flavor to escape and that can dry out your food.• Resist the urge to open the lid to check on your dinner every couple of minutes. Every time you lift the lid heat escapes, which means it will take longer to get dinner on the table.• Unless the recipe calls for it, turn your food over only once.• Resist the urge to use a spatula to press down on foods such as burgers. You'll squeeze out all that wonderful flavor.• A light coating of oil will help brown your food evenly and keep it from sticking to the cooking grate. Always brush or spray oil on your food, not the cooking grate.	<p>⚠ FOOD SAFETY TIPS</p> <ul style="list-style-type: none">• Wash your hands thoroughly with hot, soapy water before starting any meal preparation and after handling fresh meat, fish, and poultry.• Do not defrost meat, fish, or poultry at room temperature. Defrost in the refrigerator.• Never place cooked food on the same plate that the raw food was on.• Wash all plates and cooking utensils that have come into contact with raw meats or fish with hot, soapy water and rinse. <p>USE OF CharBQ's RECIPES</p> <ul style="list-style-type: none">• The cooking times in this booklet should be used as guidelines, not exact cooking times, as much depends upon the size and thickness of the food. And the amount of charcoal applied. <p>⚠ CAUTION: Do not use oven cleaner, abrasive cleansers (kitchen cleansers) cleaners that contain citrus products, or abrasive cleaning pads on the CharBQ. Do not use cleaners that contain acid, mineral spirits or xylene.</p>
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CHARBQ

Direct Method

This is what most of the world means when it talks of grilling: the food is placed and cooked directly over the fire. Direct grilling is a high heat method used to cook relatively small or thin pieces of food quickly. Typical foods that are direct grilled include steaks, chops, chicken breasts, fish fillets, vegetables, and bread. Food should be turned once, halfway through the barbecuing time.

How to set up your grill for direct grilling:

There are two ways to set up your grill for direct grilling. In the first, the coals are spread in an even layer to make a single zone fire over which the food will be grilled. This method is fine for cooking a small amount of food, say a steak or chicken breasts for one or two.

The second way, the way we cook, you will get better heat control if you build a two-zone fire, consisting of a hot zone and cool zone. By design, the CharBQ will create a cool zone around the perimeter of the grill. Essentially, the space between the edge of the CharBQ and the end of the grill, this will create approximately 1.5" to 2.5" cool zone.

NOTE: That this space may not be sufficient. If you plan ahead, you may have sized your CharBQ to be half or greater of your existing BBQ then the other side becomes your cool zone (see picture below). This method is similar to how we CharBQ Smoke. The difference is that the CharBQ Smoke is sized to the smallest setting and the Lid is used.



The amount of charcoal to Use?

No set amount, do not overfill the CharBQ unit.

For Grilling, we start out with two or three layers of charcoal. The amount used is dependent upon the amount of food we have too cook!

For Smoking, we start off with one layer. Then add the wood chunks.

Another popular method is to create layers. This is the traditional method people use when cooing on a traditional charcoal BBQ. In the CharBQ, rake half the coals into a double layer over two thirds of the CharBQ, then rake the remainder into a single layer. Use the hot (double coal) zone for searing, the medium (single coal) zone for cooking, and the cool zone for warming or as a safety zone if the food starts to burn.

CHARBQ

Indirect Method

Indirect grilling is designed to cook larger or tougher foods that would burn if direct grilled. This is perfect for CharBQ Smoking. As the name suggests, the food is placed next to and not directly over the heat. The grill lid is closed to hold in the heat. Indirect grilling is used to cook large pieces of meat, like pork shoulders and whole chickens or, as we have done, sausages and ribs. It's also used to cook tough cuts of meat, like brisket and ribs that require long, slow cooking at a low or moderate heat. Indirect grilling allows you to work over a more moderate temperature (275 to 350 degrees) and makes it easy to introduce the flavor of wood smoke. This is the method used to cook ribs, pork shoulders, briskets, whole chickens and turkeys, and other large pieces of food. There's no need to turn the food over.

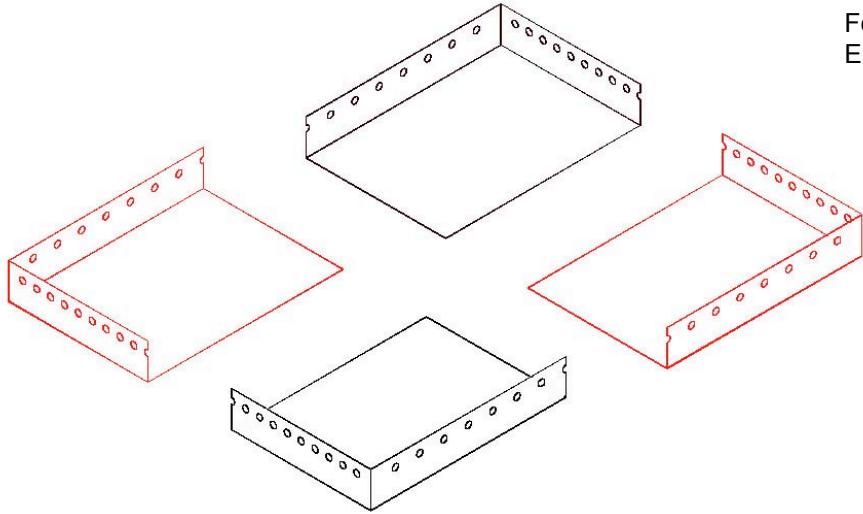
How to set up your grill for indirect grilling:

Whether you plan on CharBQ Smoking or CharBQ'ing, the concept is the same. As noted in the previous section, the size of the CharBQ, the use of the Lid and the amount of wood used differs. But the concept is the same. You may add additional fresh charcoals as needed, after an hour or so. **NOTE: The GRILLS will be HOT! Use gloves or other utensils to remove the gills/CharBQ Lid.** Leave the grill uncovered for a few minutes until the coals ignite.

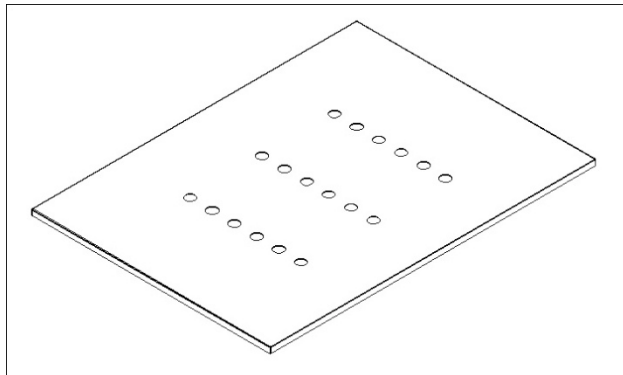


CHARBQ

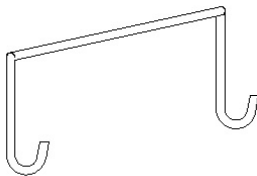
CHARBQ COMPONENT LIST



Four (4) Stainless Steel corners
Each corner is approx. 13.5" x 9.5"



One (1) Stainless Steel CharBQ Smoker Lid
Approx. 14" x 10"



Two (2) Stainless Steel Handles
Approx. 2.5" x 5"



Four (4) 5/16" x .5" Bolts



Four (4) 5/16" Wing Nuts



CHARBQ COOK BOOKLET

By Mimi Smith-Dvork

CharBQ Grilled Trout

Spice mix:

- ¼ cup paprika
- ¼ cup cumin seed
- ¼ cup coriander seed
- ¼ teaspoon salt
- ¼ teaspoon pepper

Heat cumin seed and coriander in a dry skillet (cast iron is best) over high heat on the CharBQ, stirring constantly, until they are slightly golden and the oils release their scent. Immediately grind (use a pestle and mortar, a mixer, well cleaned coffee grinder, or a food processor). Mix in the paprika, and salt and pepper.

- Olive oil
- White wine
- Aluminum foil

Sprinkle a pinch of the spice mix in the cavity of the fish. Rub the outside of the fish with olive oil and roll in the spice mix. Prepare individual pieces of aluminum foil (each fish is wrapped separately) by brushing with olive oil, a teaspoon of white wine, and wrap the fish in the foil, pinch the edges to seal.

Grill on the CharBQ 4-6 inches from hot coals for 8-10 minutes on each side (depending on size of fish), turn several times, to evenly cook.

CharBQ Smoked Salmon

Spice mix (using fresh herbs):

- 2 tablespoon crushed and minced fresh garlic
- 2 tablespoon rosemary, minced into small pieces, remove any hard stems
- 2 tablespoon basil leaf, cut into small pieces
- 2 teaspoon thyme leaves, removed from the stem

Note: if using dried spices for spice mix use half of the amount listed.

Place spice mix INTO the cavity of the salmon, evenly, brush outside of fish with olive oil, sprinkle with salt and pepper.

Use the indirect CharBQ method to cook the fish (not directly over hot coals, push the coals to either side). If you CharBQ with hardwood – such as Alder or Mesquite – either along with the charcoal, or mixed into it (half/half) these will flavor the fish. (Hickory and oak are too strong for fish. You can use a fruit wood – such as Apple, or grape vine cuttings, but by far the best is Alder, with Mesquite a distant second.)

Close the cover of the barbecue/CharBQ and cook for 30-45 minutes. Salmon is done when the fish feels firm to the touch and the meat is a dull pink, without any shine. Check the widest part of the fish.)

CHARBQ

Cajun Inspired CharBQ Salt

- 1 teaspoon salt
- 1 ½ teaspoons black pepper
- 2 teaspoons red pepper
- 2 teaspoon chili powder
- 1 teaspoon thyme
- 1 bay leaf, crumbled into very small pieces
- 1 teaspoon sweet basil

Sprinkle inside, and over fish before grilling.

CharBQ Spicy Marinated Catfish

- ½ cup red wine vinegar
- 1 cup olive oil
- 1 teaspoon chopped marjoram
- ½ teaspoon salt
- ½ teaspoon black pepper
- ½ teaspoon white pepper
- 1 teaspoon onion powder
- 1 teaspoon granulated garlic
- ½ teaspoon oregano
- ½ teaspoon basil
- ½ teaspoon thyme
- 1 teaspoon cayenne
- 3 teaspoons paprika
- 1 teaspoon Dijon mustard
- ½ teaspoon Worcestershire Sauce

Soak catfish in marinade in refrigerator for 30 minutes (not longer, or the vinegar will make the fish “mushy”). CharBQ fish directly over coals, turn carefully. Catfish cooks quickly, so no more than a few minutes on each side.

CharBQ Grilled Bass

- 1 cup lemon juice
- 1 teaspoon sage
- 1 teaspoon salt
- 1 teaspoon pepper
- 1 teaspoon cumin
- 1 teaspoon paprika
- 1 teaspoon sumac*

(*a citrus flavored middle-eastern spice, if not available, use grated lemon peel)

Marinate bass for 15 minutes in the spice/lemon mix.

Place on foil (the foil is open, and used as a cooking sheet on the grill) and brush with butter and garlic, several times, while cooking.

- 2 cloves chopped garlic
- 1 teaspoon granulated garlic
- 1 cup of butter, melted

CharBQ directly over medium coals, for 8-10 minutes each side.

CHARBQ

CharBQ Grilled Thai Crappie

Zest and juice of five limes

- 4 tablespoons fresh ginger, peeled and grated, or finely minced
- ¾ cup soy sauce
- 2 tablespoons olive oil
- 4 cloves of garlic, crushed and minced into small pieces
- ½ teaspoon red pepper flakes
- ¼ teaspoon Sichuan pepper (or Szechuan pepper) ground

Let fish soak, covered, in marinade for 15 minutes. Use a piece of foil as a cooking sheet, over the coals, and CharBQ directly over hot coals for 10 minutes on each side, brush more marinade on as the fish cooks. When done Crappie is flaky and opaque.

CharBQ Grilled Oysters

Scrub fresh, live oysters in the sink. (Toss any oysters that don't close tightly, or have cracked or broken shells). Over a hot CharBQ, place a few dozen LARGE or JUMBO oysters (in the shell) over the coals. Place the oysters to the deepest "cup" side is on the bottom and the flat side is on the top. Cover the barbecue/CharBQ, open vents, and check often. Heat until an oyster opens its shell -- between 6 and 10 minutes. Remove all the oysters (you don't want to overcook them). Open shells that have not opened with an oyster knife -- and use a kitchen oven mitt to protect your hand. Try to not spill the juice. Place on a plate and serve with a Mignonette sauce, hot sauce (such as Tabasco), or make a Sriracha Dressing.

- Mignonette Sauce
- ¾ cup white wine
- ¼ cup red wine, or sherry vinegar
- 1 finely chopped shallot
- White pepper, to taste
- Salt, to taste

Place wine and vinegar in a saucepan, and simmer until half the amount is left in the pan.

Remove from heat, and stir in shallot, salt and pepper. Let cool.

- Sriracha Dressing
- ½ tablespoon Sriracha sauce (delicious hot sauce found in Asian Markets)
- ½ cup mayonnaise
- ½ teaspoon Ranch Dressing mix
- ½ cup buttermilk

CHARBQ

CharBQ Smoked Salmon

Spice mix (using fresh herbs):

- 2 tablespoon crushed and minced fresh garlic
- 2 tablespoon rosemary, minced into small pieces, remove any hard stems
- 2 tablespoon basil leaf, cut into small pieces
- 2 teaspoon thyme leaves, removed from the stem

Note: if using dried spices for spice mix use half of the amount listed.

Place spice mix INTO the cavity of the salmon, evenly, brush outside of fish with olive oil, sprinkle with salt and pepper.

Use the indirect CharBQ method to cook the fish (not directly over hot coals, push the coals to either side). If you CharBQ with hardwood – such as Alder or Mesquite – either along with the charcoal, or mixed into it (half/half) these will flavor the fish. (Hickory and oak are too strong for fish. You can use a fruit wood – such as Apple, or grape vine cuttings, but by far the best is Alder, with Mesquite a distant second.)

Close the cover of the barbecue/CharBQ and cook for 30-45 minutes. Salmon is done when the fish feels firm to the touch and the meat is a dull pink, without any shine. Check the widest part of the fish.)

CHARBQ



Thank you!!!

Please visit www.CharBQ.com, check us out on YouTube, FaceBook and for CharBQ appeal go to www.Zazzle.com/CharBQ!