

THE OLIVE AND THE GRAPE

Mentor West Side Market Cleveland

www.theoliveandthegrape.biz

GRILLING EVENT – Hobo Packs

Lemon-Spiked Vegetable Hobo Pack

1 ½ c. cauliflower florets

1 ½ c. broccoli rabe* or broccoli florets

1 ½ cup assorted baby carrots, with tops, halved lengthwise

4 lemon slices

1 t. **Lemon Basil Seasoning** (a little more if you want)

1 T. Water

Sprinkling of **sea salt**, if desired

Fold a 36x18 inch piece of heavy duty Reynolds foil in half to make an 18" square. Place vegetables and lemon slices on one side of foil. Sprinkle with seasoning. Drizzle with the water. Bring opposite side over the vegetable mixture and crimp/fold the three edges. (Be sure edges are well sealed. I fold 2-3 times.)

Place pack on rack of a gas grill at medium heat. Grill 10-20 minutes, depending on how crisp/soft you like your vegetables. Turn at least once during cooking. (At the demo, we left the pack on the grill about 15 minutes.)

*Broccoli Rabe is very popular in Italy. Its flavor is more robust and pungent than that of "regular" broccoli.

Ratatouille Hobo Pack

1 eggplant (medium size, about 1#), cut into 1 "cubes

1 small yellow summer squash, cut into ½" cubes

½ c. chopped red onion

1 roma tomato, chopped

2 cloves garlic, minced

½ t. **"Tutti" All Purpose Italian Seasoning** or **Herbs de Provence**

2 T. *olive oil* (I used *Sardinian EVOO*)

Toasted baquette slices

1. Fold a 36x18" piece of foil in half to make an 18" square. Place vegetables on one half of the foil. Sprinkle with garlic and seasoning. Drizzle with olive oil. Fold over and crimp edges well to seal.
2. For gas grill: preheat; reduce heat to medium; place packet on rack. Grill about 15-20 minutes, or until veggies are tender, turning at least once.
3. Carefully open packet. Serve with (or on) baquette slices. Makes 4-6 side servings, or appetizers for 6-8.

TEX MEX Dinner Pack

1 pound 90%+ lean ground meat

1 green pepper, sliced

1 red bell pepper, sliced

1 white onion, sliced

1 t. ***Chimayo Chirozo Seasoning*** (more seasoning can be added, according to taste)

1. Prepare foil (as indicated in the above recipes, being sure to use Heavy Duty Reynolds Foil).
2. Place ground meat on one half of foil. Using a wooden spoon, break into large chunks (about 8-12 pieces). Sprinkle meat with half of the seasoning. Cover meat with onions and peppers. Sprinkle with remainder of seasoning.
3. Seal foil well.
4. Place on rack of a preheated gas grill. Reduce heat to medium. Cook for 20 minutes, turning once.
5. Open carefully. Serve over rice or in tortillas. Optional: Add fresh avocado, sour cream and or shredded lettuce.

Greek Chicken

1 package of Chicken Tenderloins (usually 8-10 per package)

1 red pepper, sliced

1 yellow pepper, sliced

1 white onion, sliced

1 t. ***Greek Seasoning***

1. Prepare foil as above.

2. Place chicken tenderloins, side by side, on one half of the foil. Sprinkle with Greek Seasoning. Cover with peppers and onions.
3. Grill in a preheated gas heat, reduced to medium heat. Cook for 20 minutes, turning once.
4. Carefully open. Serve as is, or with orzo or rice, or with tortillas or pita bread. Suggestion: Add fresh spinach and feta cheese at serving.

Pineapple Hobo Pack

1. Place pineapple slices on half of foil. Drizzle with a minimal amount of **Grapeseed oil** (plain, Blood Orange, or Cinnamon). Sprinkle with brown sugar, or demerara sugar.
2. Fold foil. Place on grill (medium heat) for 10 minutes.
3. Remove from grill. Open carefully. Serve over ice cream or pound cake.

Spiced Apple Hobo Pack

Prepare foil as usual. Non stick heavy duty Reynolds foil is suggested for this recipe. Place 3 sliced apples (I used Granny Smith) on half of foil. Add ¼ raisins (optional). Sprinkle with **Fall Spice Blend**. A sprinkling of raw sugar can be added if desired. Seal foil as above. Place on grill, medium heat, for 20 minutes. Remove. Open carefully. Serve as is, over ice cream or pound cake. When serving, oatmeal or granola can be sprinkled on top.

All items in **bold italic** are available at THE OLIVE AND THE GRAPE.

3 tips:

Heavy Duty Reynolds Foil

Fold and crimp edges, not a middle seam

Use tongs that do not have “teeth” that could puncture foil

Questions?

Email us. info@theoliveandthegrape.biz