



Barbecue taste that could spark a stampede.



The original BBQ Chicken Pizza from CPK. Juicy white meat chicken, sweet BBQ sauce and cilantro. It's all the taste of takeout, but in your grocer's freezer. www.cpkfrozen.com

A tradition of being non-traditional.



GRILLED PORTERHOUSE STEAK


"Lolo" servers from Teroforma; "Teema" platter by Iittala.

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build one fire for two dishes

Chef *Kerry Simon* of Simon at Palms Place in Las Vegas grills steak and vegetables over a hot charcoal fire, then smokes a whole chicken over the smoldering coals to eat later.

Grilled Porterhouse Steak with Summer Vegetables

 TOTAL: 45 MIN
4 SERVINGS

- ½ cup extra-virgin olive oil
- 2 tablespoons fresh lemon juice
- 1 tablespoon red wine vinegar
- 1 tablespoon Dijon mustard
- 1 tablespoon chopped oregano
- Salt and freshly ground pepper
- 2 medium zucchini, sliced on the diagonal ½ inch thick

- 1 red onion, sliced ⅓ inch thick
- 1 red bell pepper, cored and quartered
- ¼ pound shiitake mushrooms, stemmed
- 1 pound asparagus
- 1 bunch scallions, roots trimmed and bottom 6 inches only

Two 1-inch-thick porterhouse steaks (1 pound each)

1. Light a charcoal grill. In a small bowl, whisk the olive oil with the lemon juice, red wine vinegar, mustard and oregano and season with salt and pepper. Transfer half of the dressing to a large bowl. Add the zucchini, onion, red bell pepper, mushrooms, asparagus and scallions. Season the vegetables with salt and pepper and toss.
2. In a perforated grill pan, grill the vegetables over high heat, tossing, until charred in spots, 10 minutes; return to the bowl, add the remaining dressing and toss.
3. Season the steaks generously with salt and pepper. Grill the steaks over high heat, turning occasionally, about 11 minutes for