



Sixteen grillin' recipes created on the RoadTrip™ Grill by The Clever Cleaver Brothers®.

Tailgatin' Recipes

- [Special Team Salmon with a Honey Pecan Sauce](#)
- [In Your Face Beer and Cheese Soup](#)
- [Crack Back Chicken with a Jack Sauce](#)
- [Early Bird Special Breakfast Quesadillas](#)
- [Post Pattern Pork Chops](#)
- [Stuff the Turkey Burger](#)
- [Fullback Fake Salmon Cakes](#)
- [End Around Stuffed Chicken](#)
- [All Pro Garlic Bread](#)
- [Red Zone Barbecue Ribs](#)
- [Fumblin' Football Fajitas](#)
- [Sack the Back Halibut](#)
- [Goin' Deep Fried Turkey](#)
- [Forward Motion Fowl](#)
- [Button Hook Grilled Portabella Mushrooms](#)
- [Super Bowl Bound Steak with a Pecan Ginger Butter](#)

[Click here to read more about The Clever Cleaver Brothers®](#)

Tailgatin' Health & Safety Tips

One of the greatest dangers at tailgate parties stems from the improper handling of food. By following these tips, you and your family can breathe a lot easier knowing that you'll go home safe, healthy and happy, after a great day at the tailgate party.

1. When transporting food & beverage to your tailgate party, always use 2 plastic coolers; one for food and one for beverages. This way, with people continuously opening the beverage cooler, the food in the other cooler will stay cold and safe.
2. Never place cooked meat, fish or poultry back in the container that the raw meat, fish or poultry was in. Use a clean pair of tongs and a clean plastic plate or platter when removing the cooked items from the grill.
3. When marinating meat, fish or poultry, discard the leftover marinade after you place the items on the grill. Never put this marinade over the cooked item.
4. Bring several of the inexpensive, portable plastic cutting boards to the barbecue. Use one exclusively for the chicken, meat or fish, one for fruit and vegetables, and another for anything else. Wipe them clean with paper towels at the barbecue and toss them in your dishwasher to sanitize when you return home. Wooden cutting boards tend to absorb juices and hold bacteria.
5. Use plastic bowls at the barbecue instead of glass, as well as plastic beverage containers. It is too easy for an accident to take place due to broken glass.
6. Bring a package of sanitary hand wipes and always clean your hands before handling food.
7. Place leftovers that have cooled in a shallow plastic container or in zipper locked plastic bags. Store in the cooler with plenty of ice and transfer to the refrigerator when you arrive home.
8. If you are not sure if food is still safe to eat, revert to the golden rule, "when in doubt, throw it out."
9. Lastly, use common consideration for other people and for your surroundings when tailgating. Always clean up after yourself and discard your trash in a proper receptacle.

CLEVER TIP

We enjoy using Georgia Pecans in our recipes all year long, not just for baking during the holiday season. Not only are these pecans delicious, a recent study showed that eating a handful a day may tend to help lower your bad cholesterol.

ROADTRIP GRILL

SPECIAL TEAM SALMON WITH A HONEY PECAN SAUCE

- 4 - 6oz. salmon filets
- olive oil
- 1/4 cup honey
- 1/4 cup Dijon style mustard
- 2 tablespoons BBQ sauce
- 1 tablespoon Cholula Hot Sauce
- 1/4 cup chopped Georgia Pecans
- 1/4 teaspoon white pepper

1. Place the sauce ingredients in a plastic bowl and combine. Cover with an airtight lid and refrigerate until ready to use. This step can be done in advance.

2. Preheat the Coleman RoadTrip™ Grill to medium heat.

3. Rub the salmon filets on both sides with the olive oil.

4. Place the salmon on the grill and cook for approximately 4 minutes on each side.

5. Brush the sauce on the salmon, flip, and cook for an additional minute.

Yields 4 portions

IN YOUR FACE BEER AND CHEESE SOUP

- 1 cup minced salt pork
- 2 cloves minced garlic
- 1 cup 1/2"-diced onion
- 1 cup shredded carrot
- 1 teaspoon thyme
- 1/2 cup flour
- 16 oz. bottle of beer
- 1 quart beef broth
- 1 pound of 1/2"-sliced cooked bratwurst
- 1/2 teaspoon paprika
- 1/2 teaspoon salt
- 1/2 teaspoon coarsely ground black pepper
- 1/4 cup Cholula Hot Sauce
- 2 cups shredded smoked cheddar cheese

1. In a large stockpot on the burner portion of the Coleman RoadTrip™ Grill, render the minced salt pork over medium heat until it is golden brown.

2. Add the garlic, onion, carrot and thyme. Cook for 1 minute.

3. Add the flour and combine to make a roux. Let this cook for 3 minutes, stirring occasionally, without letting the roux burn.

4. Add the beer, beef broth, Bratwurst, paprika, salt, pepper and Cholula Hot Sauce. Bring this to a boil, turn to simmer and let cook for 5 minutes.

5. Whip in the cheese and enjoy your "In Your Face" Beer and Cheese Soup.

Yields 1/2 gallon

CRACK BACK CHICKEN WITH A JACK SAUCE

- 4 chicken breast with the ribs
- Olive oil
- 1/2 cup crushed pineapple
- 2 tablespoons hoisin sauce
- 2 tablespoons BBQ sauce
- 2 tablespoons maple syrup
- 3 cloves minced garlic
- 1/4 cup chopped Georgia Pecans
- 2 teaspoons grated ginger
- 2 tablespoons Jack Daniels
- 1 tablespoon Cholula Hot Sauce

1. In a plastic bowl with an airtight lid, combine all the Jack sauce ingredients. Cover and refrigerate over night.
2. Pre-heat your Coleman RoadTrip™ Grill to medium-high heat.
3. Rub the chicken lightly with olive oil and place on the grill. Cook until the internal temperature reaches 170°. This can be confirmed with a meat thermometer.
4. When the chicken is done, coat with Jack Sauce and cook for 1 minute more on each side. Remove and enjoy.

Yields 4 portions

EARLY BIRD SPECIAL BREAKFAST QUESADILLAS

- 1 tablespoon butter
- 1/4 cup thinly sliced green pepper
- 1/4 cup thinly sliced red pepper
- 1/4 cup thinly sliced Spanish onion
- 1 tablespoon chopped fresh cilantro
- 1/8 teaspoon black pepper
- 1/8 teaspoon salt
- 4 large eggs beaten with 1 tablespoon milk
- 1/2 cup cooked & cooled chorizo
- 4 flour tortillas - approximately 8" size
- 2 cups shredded Jack or Cheddar cheese
- 2 tablespoons butter

1. Using the burner on the Coleman RoadTrip™ Grill , melt 1 tablespoon of butter in a sauté pan. When hot, add the red pepper, green pepper, onion, cilantro, salt and pepper. Sauté for approximately 2 minutes and mix in the cooked chorizo.
2. Add the egg mixture and combine. Mix it around and cook just until the eggs are cooked.
3. Lay the tortillas flat and sprinkle 1/4 cup of shredded cheese on half of each tortilla. Spread 1/2 cup of the cooked egg mixture over the cheese. Top the egg with another 1/4 cup of shredded cheese. Fold the other half of the tortilla over the cheese and press down slightly.
4. Melt 1 tablespoon of butter on the griddle side of the Coleman RoadTrip™ Grill . When hot, carefully place 2 quesadillas on the grill and heat on both sides until golden brown and the cheese melts. Do this again for the other 2 quesadillas. Enjoy with your favorite salsa.

Yields 4 portions

POST PATTERN PORK CHOPS

- 6 thick-cut pork chops
- 1 12oz. bottle of beer
- 4 cloves minced garlic
- 2 teaspoons grated ginger
- 2 tablespoons chopped cilantro
- 1 tablespoon chili powder
- 2 teaspoons Cholula Hot Sauce
- 1 teaspoon salt
- 1/2 teaspoon black pepper

1. Combine the marinade ingredients in a large plastic container.

2. Place the pork chops into the marinade and cover with an airtight lid. Refrigerate for a minimum of 3 hours or overnight.

3. Pre-heat the Coleman RoadTrip™ Grill to medium-high. Place the pork chops on the grill and cook until the internal temp reaches 160 degrees. Check the temperature with a meat thermometer. Remove from the grill and enjoy.

Yields 6 chops

STUFF THE TURKEY BURGERS

- 1 pound ground turkey meat
- 1/2 cup minced red onion
- 4 cloves minced garlic
- 1/2 teaspoon ground sage
- 1/2 teaspoon salt
- 1/2 teaspoon black pepper
- 1/2 cup crumbled feta cheese
- 1 tablespoon fresh chopped tarragon

1. In a plastic bowl, combine the ingredients for the burger mixture.

2. Divide the burger mix into 4 equal portions and form each portion into a meat ball.

3. In a small plastic bowl, combine the feta cheese and tarragon. Divide the cheese into 4 equal portions and form each portion into a ball.

4. Press a ball of cheese into each meatball and form into a burger. Keep the cheese in the middle of the burger and out of sight.

5. Pre-heat the Coleman RoadTrip™ Grill to medium-high. Place the prepped burgers on the grill and cook for approximately 10 minutes on each side.

6. Enjoy your "Stuff the Turkey" Burgers with your favorite condiments.

Yields 4 burgers

FULLBACK FAKE SALMON CAKES

- 1 pound salmon - poached, cooled & flaked
- 1/4 cup finely diced onion
- 1/4 cup finely diced celery
- 1/4 cup finely diced red pepper
- 1/2 cup kernel corn - drained
- 1 tablespoon chopped fresh cilantro
- 1 tablespoon capers - drained
- 1 teaspoon chili powder
- 1/2 teaspoon coarsely ground black pepper
- 1/2 cup mayonnaise
- 1 large egg, lightly beaten
- 1 tablespoon Dijon mustard
- 2 cups cracker meal, divided into 2 equal portions
- Salad oil for cooking the salmon cakes

1. In a plastic mixing bowl, combine the flaked salmon, onion, celery, red pepper, corn, minced garlic, cilantro, capers, chili powder and black pepper.
2. In another plastic mixing bowl, combine the mayonnaise, beaten egg and the mustard.
3. Combine mayonnaise mixture, 1 cup of cracker meal and the ingredients in other bowl.
4. With clean hands, shape into 8 salmon cakes, approximately 2" diameter and 3/4" thick.
5. Place the salmon cakes in the refrigerator for at least 1 hour so they will become firm.
6. Place the other 1 cup of cracker meal on a flat plate. Pat the salmon cakes on this cracker meal to coat on all sides.
7. Place approximately 1/2" of oil in a sauté pan and heat on the burner side of the Coleman RoadTrip™ Grill until hot, but not smoking.
8. Carefully place the salmon cakes in the pan and cook for approximately 5 minutes on each side or until golden brown and heated throughout.
9. Hold in a warm oven for service. Enjoy with fresh lemon juice or your favorite sauce.

Yields 8 cakes

END AROUND STUFFED CHICKEN

- 1 - whole chicken
- Olive oil
- salt & pepper
- 1- 12oz. can of beer, 3/4 full
- 6 whole cloves of peeled garlic
- 2 tablespoons lemon zest
- 1 tablespoon chopped cilantro
- 1 teaspoon chili powder
- 2 teaspoon Cholula Hot Sauce

1. Rinse chicken inside and out and pat dry with paper towels.

2. Rub chicken on the inside and outside with a light coating of olive oil and salt & pepper.

3. Open a can of beer and drain out a 1/4 of the beer.

4. In the beer can, drop the garlic, lemon zest (with a small knife or potato peeler remove just the yellow part of the lemon skin; this is called the zest), cilantro, chili powder and Cholula Hot Sauce. Gingly swirl the can to give the ingredients a little mix.

5. Place the large opening of chicken over the beer can with the legs on the bottom. The chicken will look like it's sitting on a chair.

6. Cook the chicken for approximately 1 to 1-1/2 hours, depending on the size of the bird. Check the temp in the thickest part of the thigh and breast with a meat thermometer. The temperature should be 170 degrees in the breast and 180-185 degrees in the thigh.

7. Pre-heat the Coleman RoadTrip™ Grill to medium-high. Place the chicken/beer mixture on a metal pan or a foil tray and place on the grill.

8. Remove the chicken from the grill and set, standing upright on the can, on a platter or cutting board. Cover with foil for 10 minutes before carving.

9. Carve the chicken while it is still standing on the beer can. This makes it a little easier to carve. Carefully discard the can after the chicken is carved.

Yields 4 portions

ALL PRO GARLIC BREAD

- 1 loaf of flat style bread
- 1 stick of butter
- 1/4 cup olive oil
- 8 cloves minced garlic
- 1/2 cup minced red onion
- 1 teaspoon crushed oregano
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper
- 4 Roma tomatoes, sliced
- 8 oz sliced fresh mozzarella
- 1/2 cup chopped Greek olives
- 1/2 cup chopped Georgia Pecans

1. Cut the bread length wise to split in half.
2. In a sauce pan, melt together the butter mixture ingredients on the burner side of the Coleman RoadTrip™ Grill .
3. Pre-heat the grill to medium-high. Place the sliced Roma tomatoes right on the grill for approximately 1 minute each side and remove from the grill.
4. Place the bread cut side down on the grill and heat until golden brown.
5. Remove the toasted bread and spoon the melted butter mix evenly over the 2 halves.
6. Place the tomatoes evenly over the 2 halves, along with the olives, mozzarella and Georgia Pecans.
7. Place on the grill and cover. Heat for 5 minutes or until the cheese starts to melt.
8. Remove from the grill, slice and enjoy the "All Pro" Garlic Bread.

Yields 8 portions

RED ZONE BARBECUE RIBS

- 3 pounds pork spare ribs - prepped
- 2 sheets (18x24-inches each) aluminum foil
- 1/2 cup water
- 1/2 cup red currant jelly
- 1/4 cup rice wine vinegar
- 1 tablespoon hoisin sauce
- 1 teaspoon grated ginger
- 1/4 teaspoon garlic powder
- 2 tablespoons brown sugar
- 1/4 teaspoon crushed red pepper flakes
- 1 teaspoon toasted sesame seeds
- 1 tablespoon sake
- 1 tablespoon cornstarch

1. Melt the red currant jelly in a small sauce pan. Add the rice wine vinegar, hoisin sauce, grated ginger, garlic powder and brown sugar. Bring to a boil and turn to simmer.

2. Add the red pepper flakes and the sesame seeds.

3. In a small plastic bowl, blend together the sake and the cornstarch. Whip this into the red currant sauce.

4. When thickened, remove from heat, place in a plastic bowl and chill in the refrigerator for at least 1 hour prior to use. NOTE: you can prepare this sauce a day in advance if you wish. Keep it covered with an airtight lid and refrigerated. Bring this to your tailgate party in a chilled plastic cooler.

5. Cut the rack of ribs into individual rib sections, rinse with cold water and place in zipper locked plastic bags and refrigerate. Bring to your tailgate party in a chilled plastic cooler.

6. Preheat the Coleman RoadTrip™ grill to medium. Divide the cut ribs evenly in a single layer on each sheet of aluminum foil.

7. Wrap by bringing two sides of foil sheet to center. Leaving space for heat circulation inside packet, fold foil down. Fold in one end to seal. Through open end, add 1/4 cup water. Fold foil in to seal. Repeat for second packet.

8. Grill 45 minutes to 1 hour on medium in covered grill. Remove steamed ribs carefully from the foil pouch and place directly on grill.

9. Brush ribs generously with the red currant glaze and continue grilling 10 to 15 minutes on medium, uncovered grill, turning every 5 minutes to cook evenly.

CLEVER CLEAVER TIP: Three or four ice cubes may be substituted for the water in each packet of ribs, if desired.

Yields 4 portions

FUMBLIN' FOOTBALL FAJITAS

- 1 1/2 pounds flank steak, trimmed
- 1/4 cup olive oil
- 2 fresh limes
- 2 tablespoons fajitas seasoning
- olive oil, as needed
- 1 small Spanish onion - cut in 1/4" strips
- 2 cloves minced garlic
- 1/2 cup julienne cut sun dried tomatoes (optional)
- fajitas seasoning
- 1/3 cup tequila
- 1/4 cup freshly chopped cilantro
- coarsely ground black pepper
- juice of 1 lime
- tortillas
- choice of: sour cream, sliced black olives, chopped tomato and guacamole

STEP ONE: Prep

1. Cut the flank steak into strips, place in a plastic mixing bowl and coat lightly with oil.
2. Squeeze fresh lime juice over the meat and rub in the spice blend.
3. Cover the bowl with an airtight lid and refrigerate for at least 2 hours prior to use.

STEP TWO: Cooking the Fajitas

4. Preheat the Coleman RoadTrip™ grill to medium. When hot, place marinated fajitas strips on the grill and cook to your desired level of doneness. Turn meat occasionally while cooking.
5. Heat a sauté pan on the burner portion of the Coleman RoadTrip™ Grill™ . Place some olive oil in the pan and add the onion strips, garlic, sun dried tomatoes and some of the spice blend. Sauté until the onion begins to become translucent. Add the cooked fajitas strips to the pan and combine.
6. Pull the pan away from the heat and CAREFULLY flambé with the tequila.
7. When the flame goes out, season with freshly chopped cilantro and black pepper. Squeeze fresh lime juice over the fajitas and keep warm for service.
8. Serve the fajitas in tortillas that were heated on the grill. Top with accouterments.

Yields 4 portions

SACK THE BACK HALIBUT TOPPED WITH APPLE & PAPAYA SALSA

- 4 - 6 ounce portions of Halibut
- 1/4 cup Cholula Hot Sauce
- 1/4 cup honey
- 4 cloves minced garlic
- 1 teaspoon grated ginger
- 1 tablespoon cilantro, rough-cut
- 1/2 lime, juiced
- 1 cored red apple, 1/4" dice
- 1 cored green apple, 1/4" dice
- 1 cup papaya, 1/4" dice
- 1/2 cup sweet onion, 1/4" dice
- 1 lime, juiced
- 1 dash Cholula Hot Sauce

1. In a plastic bowl, mix all the marinade ingredients together. This step can be done in advance and refrigerated until needed.
2. Place the 4 pieces of halibut in a plastic container and coat evenly with the marinade. Cover with an airtight lid and store in the refrigerator for a maximum of 30 minutes.
3. In a large plastic container with an airtight lid, mix together the salsa ingredients. The salsa can be made a day in advance.
4. Place the halibut on the Coleman RoadTrip™ Grill , pre-heated to medium-high heat. Cook the halibut approximately 3-4 minutes per side. It's done when the halibut is firm to the touch and the flesh is white.
5. Arrange the "Sack the Back Halibut" on plates and top with Apple & Papaya Salsa. Enjoy.

Yields 4 portions

GOIN' DEEP FRIED TURKEY

- 1 fresh or defrosted Turkey (10-12 pounds)
- 5 gallon bottle Pure Wesson Deep Frying Oil with Peanut Oil
- 1/2 cup Cholula Hot Sauce
- 1 tablespoon chili powder
- 1 tablespoon garlic powder
- 1 tablespoon paprika
- 1 teaspoon ground sage
- 1/2 tablespoon black pepper

1. In a small plastic bowl with an airtight lid, combine all the rub ingredients.

2. Before you prep the turkey with the rub, select a minimum 20-quart stockpot. Place your turkey in the pot and cover with water. Remove the turkey and mark the water line. Discard the water and dry the pot.

3. Dry your turkey with paper towels and rub the turkey inside and out with the rub mixture. Cover and place in the refrigerator for a minimum of 3 hours (overnight is best).

4. Pour the Wesson Deep Frying Oil to 1 inch below your mark in your dry stockpot. Place on high heat on the burner portion of the Coleman RoadTrip™ Grill and heat until the oil reaches a temperature of 350 degrees. Please use a candy thermometer.

5. Being very careful, lower the turkey into the hot oil. Don't just drop the turkey into the oil or the oil may bubble over. Carefully dip the turkey part way in & out of the oil until the oil stops frothing. Now carefully lower the turkey all the way into the oil.

Please wear long sleeves, long protective apron, long pants and oven mitts. Do not cover the stockpot.

6. Cook turkey for approx. 45 minutes. You can estimate the time with this formula: 3 1/2 minutes per pound. Check turkey for doneness with a meat thermometer. It should be 170 degrees in the thickest part of the breast and 180-185 in the thickest part of the thigh. Being very careful, remove the turkey from the stockpot and let it set for 15 minutes. Slice, serve and enjoy. Let the oil cool and properly discard.

Yields 6 to 8 portions

FORWARD MOTION FOWL

- 1/4 cup chili powder
- 1/4 cup garlic powder
- 2 tablespoons sugar
- 1 tablespoon salt
- 1 tablespoon coarse black pepper
- 1/4 cup Chinese plum sauce
- 1/4 cup BBQ sauce
- 1 tablespoon toasted sesame seeds
- 1 teaspoon sesame oil
- 1 teaspoon Cholula Hot Sauce
- 2 cloves minced garlic
- 1 teaspoon grated ginger (fresh or from a jar)
- 1 teaspoon soy sauce
- 4 chicken breasts with ribs or 4 whole legs

1. Place the 5 rub ingredients in a plastic bowl and combine. Coat chicken with the rub and place coated chicken in a plastic container. Cover with an airtight lid and refrigerate for a minimum of 3 hours prior to cooking.

2. Combine the glaze ingredients in a plastic bowl. Cover with an airtight lid and store in the refrigerator until ready to use.

3. Heat the Coleman RoadTrip™ Grill to medium-high. Place the seasoned chicken on the hot grill and cook chicken for approximately 10-15 minutes per side or until the internal temperature reaches 180 degrees.

4. When approximately 4 minutes of cook time remains, brush the chicken with the glaze. Cook for 2 minutes, turn the chicken and brush glaze on other side. Cook this side for 2 minutes.

5. Remove from the grill and enjoy the "Forward Motion" Fowl with your favorite side dish.

Yields 4 portions

BUTTON HOOK GRILLED PORTABELLA MUSHROOMS

- 4 large portabella mushrooms
- 1/4 cup olive oil
- salt & black pepper
- 2 cloves minced garlic
- 1 teaspoon grated ginger
- 1/4 cup red raspberry preserves
- 2 tablespoons BBQ sauce
- 1 teaspoon Cholula Hot Sauce

1. Wash and dry the portabella mushrooms.

2. Rub both sides of the mushrooms with olive oil and season with salt and pepper.

3. Place the glaze ingredients in a plastic bowl and combine. Cover with an airtight lid and refrigerate until ready to use. This step can be done in advance.

4. Pre-heat the Coleman RoadTrip™ Grill to medium-high. Place the portabella mushrooms on the grill and cook for about 5 minutes on each side or until they start to turn light black, but not burnt.

5. With a pastry brush, coat both sides of the mushrooms with the glaze and cook for another 2 minutes on each side. Extra sauce can be served on the side

6. Enjoy the "Button Hook" Grilled Portabella Mushrooms with your favorite entrée.

Yields 4 portions

SUPER BOWL BOUND STEAK WITH PECAN & GINGER BUTTER

- 4 porterhouse steaks
- olive oil
- salt & pepper
- 1 stick of non-salted butter, softened to room temp
- 1 tablespoon chopped chives
- 1 tablespoon lemon zest
- 1 teaspoon lemon juice
- 2 teaspoon grated ginger
- 1/2 teaspoon Cholula Hot Sauce
- 1/4 cup finely chopped Georgia Pecans
- 1/4 teaspoon salt
- 1/4 teaspoon white pepper

1. In a plastic bowl, combine the ingredients for the Pecan & Ginger Butter.
2. Place the mixed butter in the middle of a foot long piece of plastic wrap. Form the butter into a tube shape. Wrap the butter in the plastic wrap; twist the ends to seal and place into the refrigerator overnight.
3. Lightly oil and salt & pepper both sides of the porterhouse steaks.
4. Pre-heat the Coleman RoadTrip™ Grill and place steaks on the grill. Cook for approximately 5 minutes on each side or until the steaks reach your desired level of doneness.
5. Remove the butter 5 minutes before your steaks are done and slice into 8 even slices.
6. Place 2 slices of butter on each steak and enjoy your "Super Bowl Bound Steak" with a Pecan Ginger Butter.

Yeilds 4 portions