

Grill Your Entire Meal Transcript

0:00:00.030,0:00:03.720

Some people think that grilling is a great way to cook main courses and nothing else

0:00:03.940,0:00:09.210

but you can cook an entire meal including appetizers and dessert on the grill, and I'm going to show you how

0:00:15.740,0:00:22.599

I'm chef Gavin with a Certified Angus beef brand and I've got an Italian inspired menu that will prove a grill can be a lot

0:00:22.599,0:00:24.590

more versatile than you may expect

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Let's start with an easy appetizer. It's actually a twist on a traditional caprese salad, but instead of tomatoes, I'm gonna grow some watermelon

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I'm going to let it get some good grill marks on it then flip it

0:00:38.510,0:00:45.130

Then it's as easy as layering that with some creamy burrata cheese, you could also use some fresh mozzarella if you prefer

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It's finished with a simple balsamic drizzle

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Now we turn our attention to the main course strip steak with grilled Caesar salad. No surprise

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We're grilling steak, but we're gonna grill our salad, too

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First I'll prepare the dressing whisk together plain Greek yogurt

0:01:03.140,0:01:05.140

mayonnaise

0:01:05.600,0:01:07.600

Parmesan

0:01:08.270,0:01:10.270

Lemon juice

0:01:10.759,0:01:12.759

Olive oil

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Worcestershire anchovy paste and minced garlic salt and pepper

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Since our grill is already hot. It's time for the steaks just season them with a little salt and pepper before they go on

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Listen to that sizzle

0:01:40.240,0:01:44.009

These should grill for 3 to 5 minutes per side since I'm targeting medium-rare

0:01:44.350,0:01:48.179

Adjust the cooking time to meet your desired degree of doneness and confirm with the meat thermometer

0:01:49.090,0:01:55.079

My steaks are done. So they need to rest before serving. That gives me time to focus on the rest of the Caesar salad

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I have 2 romaine hearts split lengthwise

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Spray them with a little oil to make sure they don't stick then place them on the grill

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They cook just a minute or two long enough to get some char marks, but not so long. They get cooked through or soggy

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It's time to bring everything together. You can either roughly chop the romaine or serve it whole either way

0:02:15.420,0:02:20.670

I like to slice the steaks before serving garnish everything with some more parmesan to bring it all together

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We're also going to do dessert on the grill

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this is a take on a classic Italian affogato which is basically

0:02:28.720,0:02:33.359

Espresso poured over gelato ours is going to be served on a base of grilled pound cake

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simply take any pound cake or angel food cake slice about an inch thick

0:02:37.810,0:02:43.139

Brush the slices with light olive oil and set them on the grill. So they developed some toasty grill marks

0:02:44.319,0:02:50.279

carefully flip the cake to get marks on both sides then top with a scoop of gelato or ice cream a

0:02:52.150,0:02:54.989

Shot of espresso poured over top as the finishing touch

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And there you have it a full meal on the grill that uses some

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Surprising ingredients a delicious twist on the summertime the oh you won't soon forget

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You