



BEZON

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18 Must-Try Recipes for Grill Masters



Recipe List:

Meat Lovers' Favorites

1. **Ultimate Juicy Burgers** – The secret to perfectly seasoned and juicy grilled burgers.
2. **Smoky Texas-Style Brisket** – Low and slow-cooked for melt-in-your-mouth tenderness.
3. **Beer-Can Chicken** – A backyard BBQ classic with crispy skin and juicy meat.
4. **Finger-Licking Baby Back Ribs** – Smoked and glazed with a sticky BBQ sauce.
5. **Grilled T-Bone Steak with Garlic Butter** – Perfectly seared with a rich, flavorful crust.

Seafood on the Grill

6. **Grilled Cedar Plank Salmon** – Infused with smoky wood flavor and a honey glaze.
7. **Garlic Butter Shrimp Skewers** – Quick, easy, and packed with flavor.
8. **BBQ Grilled Lobster Tails** – Buttery, tender, and perfect for a special occasion.
9. **Grilled Mahi-Mahi with Mango Salsa** – A tropical twist on a healthy seafood dish.

Vegetarian & Sides

10. **Grilled Corn on the Cob with Chili Butter** – Smoky, buttery, and slightly spicy.
11. **Stuffed Portobello Mushrooms** – Filled with cheese, herbs, and breadcrumbs.
12. **Charred Brussel Sprouts with Balsamic Glaze** – Crispy and delicious with a tangy finish.

Specialty & International Flavors

13. **Korean BBQ Short Ribs (Galbi)** – Sweet, savory, and caramelized to perfection.
14. **Spicy Peri-Peri Chicken Thighs** – A fiery twist on grilled chicken.
15. **Argentinian Chimichurri Steak** – Served with a fresh, herby sauce for extra zest.

BBQ Desserts

16. **Grilled Pineapple with Brown Sugar & Cinnamon** – Caramelized goodness in every bite.
17. **BBQ S'mores Banana Boats** – A fun, gooey twist on a campfire classic.
18. **Grilled Peaches with Honey & Mascarpone** – Simple yet elegant, perfect for summer.

Meat Lovers' Favorites. Ultimate Juicy Burgers.



Ingredients (Makes 4 Burgers):

- 1 lb (450g) ground beef (80/20 blend for best flavor)
- 1 tsp salt
- ½ tsp black pepper
- ½ tsp garlic powder
- ½ tsp onion powder
- 1 tbsp Worcestershire sauce
- 1 tbsp Dijon mustard
- 1 egg (optional, for binding)
- ¼ cup breadcrumbs (optional, for extra juiciness)
- 4 brioche burger buns
- 4 slices cheddar cheese (or your favorite cheese)
- 1 tbsp butter (for toasting buns)

Toppings (Optional, Customize as You Like!):

- Lettuce
- Tomato slices
- Red onion rings

- Pickles
 - Ketchup, mustard, mayo, or special sauce
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Instructions:

Step 1: Prepare the Burger Patties

1. In a large bowl, combine the **ground beef, salt, black pepper, garlic powder, onion powder, Worcestershire sauce, Dijon mustard, egg, and breadcrumbs** (if using).
2. Mix gently with your hands—don't overwork the meat, or the burgers will be tough.
3. Divide the mixture into **4 equal portions** and shape them into patties **about ½ inch thick**. Press a small dent in the center of each patty with your thumb (this prevents it from puffing up during cooking).

Step 2: Grill the Burgers

4. **Preheat your grill** to medium-high heat (around 375-400°F / 190-205°C). Oil the grates lightly.
5. Place the patties on the grill and cook for **4-5 minutes per side** for medium doneness. Adjust time if you prefer rare or well-done.
6. In the last **minute of cooking**, add a slice of cheese to each patty and let it melt.

Step 3: Toast the Buns

7. Spread **butter** on the cut sides of the brioche buns and toast them on the grill for **30-60 seconds**, until golden brown.

Step 4: Assemble & Serve

8. Place the **grilled patties** on the toasted buns and add your favorite **toppings & sauces**.
 9. Serve immediately with fries, coleslaw, or a cold beer!
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Pro Tips for the Ultimate Burger:

Use 80/20 Beef: The perfect fat-to-lean ratio for juicy burgers.

Don't Press Down: Pressing the patty while grilling squeezes out the juices.

Let Them Rest: Let the patties sit for **2-3 minutes** before assembling to keep them juicy.

Meat Lovers' Favorites. Smoky Texas-Style Brisket.



Low & Slow for the Perfect Bark and Juicy Tenderness

Ingredients: (Serves 8-10)

- 10-12 lb (4.5-5.5 kg) whole beef brisket (packer cut, with both flat & point)
- ¼ cup coarse kosher salt
- ¼ cup coarse black pepper
- 2 tbsp garlic powder
- 2 tbsp onion powder
- 1 tbsp smoked paprika (optional, for extra smokiness)
- ½ cup yellow mustard or olive oil (binder, optional)
- Wood chips or chunks (oak, hickory, or post oak preferred)

Instructions:

Step 1: Trim & Prep the Brisket

- Trim excess fat, leaving about **¼ inch of fat cap** to keep the meat juicy.
- Pat dry with paper towels. Rub a thin layer of mustard or oil (acts as a binder).
- Generously coat all sides with the salt, pepper, garlic powder, onion powder, and paprika. Let it rest at room temperature for **30-60 minutes** while you prep the smoker.

Step 2: Set Up Your Smoker

- Preheat the smoker to **225°F (107°C)**. Use oak, hickory, or a blend of hardwoods for the best Texas-style flavor.
- Place a water pan inside the smoker to maintain moisture.

Step 3: Smoke the Brisket (The Stall is Real!)

- Place the brisket **fat-side up** on the smoker.
- Smoke at **225°F (107°C)** for **6-8 hours**, or until the internal temperature hits **160-165°F (71-74°C)**.

Step 4: The Texas Crutch (Wrap & Continue Cooking)

- Once the brisket reaches **165°F**, wrap it in **butcher paper** (for better bark) or **foil** (for juicier meat).
- Return to the smoker and continue cooking for another **5-7 hours**, until the internal temperature reaches **200-205°F (93-96°C)**.
- The brisket is done when a **probe slides in with no resistance** (like butter!).

Step 5: Rest & Slice

- Remove from the smoker and let it rest **for at least 1 hour** (preferably in a cooler wrapped in towels for up to 3 hours).
- Slice **against the grain** into **¼-inch thick** slices. Serve with pickles, white bread, and BBQ sauce.

Pro Tips for Legendary Brisket

The Stall is Normal – Around **165°F**, the temp may stall for hours. Don't panic! Keep cooking or use the Texas Crutch (wrapping method).

Resting is Key – Rest for at least an hour to let juices redistribute.

Don't Trim Too Much Fat – The fat cap keeps the brisket from drying out.

Meat Lovers' Favorites. Beer-Can Chicken.



Crispy, Juicy, and Full of Flavor

Ingredients: (Serves 4-6)

- 1 whole chicken (4-5 lb / 1.8-2.2 kg)
- 1 tbsp olive oil or melted butter
- 1 can of beer (12 oz / 355ml, half full) (lager or pale ale works best)

Dry Rub:

- 1 tbsp kosher salt
- 1 tbsp smoked paprika
- 1 tsp black pepper
- 1 tsp garlic powder

- 1 tsp onion powder
- 1 tsp dried thyme or oregano
- ½ tsp cayenne pepper (*optional, for a spicy kick*)

Instructions:

Step 1: Prep the Chicken & Rub

1. Pat the chicken dry with paper towels. This helps the seasoning stick and ensures crispy skin.
2. Coat the entire chicken with olive oil or melted butter.
3. Mix all the dry rub ingredients in a bowl and **massage the seasoning** all over the chicken, including under the skin if possible.

Step 2: Prep the Beer Can & Grill

1. Open the beer can and **drink (or discard) half** so it's half full.
2. Optionally, add **a few crushed garlic cloves or a sprig of thyme** inside the can for extra aroma.
3. Carefully place the chicken **over the beer can**, sliding the cavity onto the can so it stands upright.

Step 3: Grill It!

1. **Preheat your grill to medium heat (375-400°F / 190-205°C).**
2. Set up for **indirect grilling** by placing the chicken in the center with heat sources on the sides.
3. Grill with the **lid closed** for **1 hour 15 minutes to 1 hour 30 minutes**, until the thickest part of the breast reaches **165°F (75°C)** and the thighs hit **175°F (80°C)**.
4. If using a smoker, set it to **300°F (150°C)** and cook for **2.5-3 hours** for extra smoky flavor.

Step 4: Rest & Serve

1. Carefully remove the chicken from the grill (use tongs to remove the beer can—it's hot!).
2. Let the chicken rest for **10 minutes** before carving.
3. Serve with grilled veggies, coleslaw, or potato salad.

Pro Tips for Legendary Beer-Can Chicken

Use a Chicken Stand – If balancing the chicken on the beer can is tricky, use a chicken stand for stability.

Crispier Skin? – Air-dry the seasoned chicken in the fridge for **2-4 hours** before grilling.

Beer Alternatives – Try using **cider, Dr. Pepper, or broth** for a unique flavor twist!

Meat Lovers' Favorites. Finger-Licking Baby Back Ribs.



Tender, Smoky, & Glazed to Perfection

Ingredients: (Serves 4-6)

For the Ribs:

- 2 racks baby back ribs (about 4-5 lb / 1.8-2.2 kg total)
- 2 tbsp yellow mustard (as a binder, optional)

Dry Rub:

- ¼ cup brown sugar
- 1 tbsp kosher salt
- 1 tbsp smoked paprika
- 1 tbsp black pepper
- 1 tsp garlic powder

- 1 tsp onion powder
- 1 tsp ground cumin
- ½ tsp cayenne pepper (*optional, for a spicy kick*)

For the BBQ Glaze:

- 1 cup BBQ sauce (your favorite brand or homemade)
 - ¼ cup honey or maple syrup
 - 2 tbsp apple cider vinegar
 - 1 tbsp Worcestershire sauce
 - 1 tsp hot sauce (optional, for heat lovers!)
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Instructions:

Step 1: Prep the Ribs

1. **Remove the membrane** from the back of the ribs. Use a knife to lift one end, then grab it with a paper towel and pull it off.
 2. Rub a thin layer of **yellow mustard** over both sides (optional but helps seasoning stick).
 3. Mix all the **dry rub ingredients** in a bowl, then coat both sides of the ribs evenly. Let them sit for **30 minutes** while you heat the grill.
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Step 2: The Low & Slow Cooking Process

Option 1: Smoker Method (Best for Traditional BBQ Flavor)

1. Preheat your smoker to **225°F (107°C)** using **hickory, applewood, or cherry wood**.
2. Place ribs **bone-side down** and smoke for **3 hours**.

Option 2: Grill Method (Using Indirect Heat)

1. Preheat grill to **225-250°F (107-121°C)**. Set up **indirect grilling** (heat on one side, ribs on the other).
 2. Place ribs **bone-side down**, close the lid, and cook for **3 hours**. Add a water pan for extra moisture.
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Step 3: The Texas Crutch (Wrap & Tenderize)

1. After 3 hours, remove ribs and place them on **heavy-duty foil**.
 2. Drizzle with **¼ cup apple juice** (or melted butter) for extra tenderness.
 3. Wrap tightly in foil and return to smoker/grill for **2 more hours**.
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Step 4: Unwrap & Glaze

1. Carefully unwrap the ribs (watch out for steam!) and place them back on the grill.
 2. Brush generously with **BBQ glaze** and cook for **30-60 minutes**, basting every 15 minutes.
 3. When the ribs hit **195-203°F (90-95°C)**, they're done!
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Step 5: Rest & Serve

1. Let the ribs rest for **10 minutes**, then slice between the bones.
2. Serve with **extra BBQ sauce**, pickles, and cornbread for the ultimate feast!

Pro Tips for Legendary Ribs

The 3-2-1 Method – Smoke for **3 hours**, wrap for **2 hours**, and glaze for **1 hour** for **perfectly tender ribs**.

No Smoker? No Problem! – Use your oven at **225°F (107°C)** following the same method.

Extra Sticky Glaze – Add a final brush of BBQ sauce **5 minutes before removing from the grill**.

Meat Lovers' Favorites. Grilled T-Bone Steak with Garlic Butter.



Perfectly Seared with a Rich, Buttery Crust

Ingredients: (Serves 2-3)

For the Steak:

- 1 T-bone steak (1.5-2 inches thick, about 24-32 oz / 700-900g)
- 1 tbsp olive oil
- 1 tbsp kosher salt
- 1 tsp black pepper (freshly ground)
- 1 tsp garlic powder
- 1 tsp smoked paprika (optional, for extra flavor)

For the Garlic Butter:

- 4 tbsp unsalted butter (room temperature)
 - 2 garlic cloves (minced or grated)
 - 1 tbsp fresh parsley (chopped)
 - 1 tsp fresh thyme (chopped, or ½ tsp dried thyme)
 - ½ tsp lemon juice (optional, for brightness)
 - Pinch of salt & black pepper
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Instructions:

Step 1: Prep the Steak

1. **Pat the steak dry** with paper towels—this helps with better searing.
 2. Brush both sides lightly with **olive oil**.
 3. Season generously with **salt, black pepper, garlic powder, and smoked paprika**. Let it sit at room temperature for **30 minutes** before grilling.
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Step 2: Prepare the Garlic Butter

1. In a small bowl, mix **butter, minced garlic, parsley, thyme, lemon juice, salt, and black pepper**.
 2. Stir until well combined and set aside.
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Step 3: Grill the Steak

Option 1: High-Heat Grilling (Direct Method for a Perfect Crust)

1. Preheat grill to **450-500°F (230-260°C)**. Oil the grates to prevent sticking.
2. Place the T-bone steak **directly over the heat** and **sear for 4-5 minutes** on the first side.
3. Flip and **sear for another 4-5 minutes** for **medium-rare** (internal temp ~130°F / 54°C). Adjust cooking time for your preferred doneness:

- **Rare:** 120-125°F (49-52°C)
- **Medium-Rare:** 130-135°F (54-57°C)
- **Medium:** 140-145°F (60-63°C)
- **Medium-Well:** 150-155°F (65-68°C)
- **Well-Done:** 160°F+ (71°C+)

Option 2: Reverse Sear (For Thicker Steaks & Even Cooking)

1. Set up your grill for **indirect heat** at **225-250°F (107-121°C)**.
 2. Place the steak **away from direct heat** and cook slowly until the internal temp reaches **110-115°F (43-46°C)**.
 3. Move the steak to high heat and **sear for 1-2 minutes per side** until you reach your desired doneness.
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Step 4: Rest & Serve

1. Remove the steak from the grill and immediately **top with garlic butter**.
 2. Let it **rest for 5-10 minutes** before slicing—this keeps it juicy!
 3. Slice **against the grain**, serve with grilled asparagus, baked potatoes, or a fresh salad.
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Pro Tips for Legendary Steak

Let It Rest – Resting allows juices to redistribute, keeping the steak tender.

Use a Meat Thermometer – Avoid overcooking by checking internal temps.

Upgrade the Butter – Add a pinch of **red pepper flakes** or **blue cheese** for extra richness.

Seafood on the Grill. Grilled Cedar Plank Salmon.



Smoky, Tender & Glazed to Perfection

Ingredients: (Serves 4-6)

For the Salmon:

- 1 large salmon fillet (1.5-2 lb / 700-900g, skin on)
- 1 cedar plank (soaked in water for at least 1 hour)
- 1 tbsp olive oil
- 1 tsp kosher salt
- ½ tsp black pepper
- ½ tsp smoked paprika
- ½ tsp garlic powder
- 1 lemon (sliced, for garnish)
- Fresh dill or parsley (for garnish, optional)

For the Honey Glaze:

- ¼ cup honey
 - 2 tbsp Dijon mustard
 - 1 tbsp soy sauce
 - 1 tbsp fresh lemon juice
 - 1 tsp grated garlic
 - ½ tsp red pepper flakes (optional, for heat)
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Instructions:

Step 1: Prep the Cedar Plank

1. Soak the **cedar plank** in water for at least **1 hour** (or up to 4 hours). This prevents burning and helps it release smoky flavor.
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Step 2: Prep the Salmon & Glaze

1. **Pat the salmon dry** with paper towels and brush it with **olive oil**.
 2. Season evenly with **salt, black pepper, smoked paprika, and garlic powder**.
 3. In a small bowl, whisk together **honey, Dijon mustard, soy sauce, lemon juice, garlic, and red pepper flakes** for the glaze.
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Step 3: Grill the Salmon

Using a Gas or Charcoal Grill

1. **Preheat grill to 375-400°F (190-205°C)**. Place the soaked cedar plank on the grill grates and close the lid for **2-3 minutes** until it starts to lightly smoke.
2. Place the **salmon skin-side down** on the plank and brush generously with the honey glaze.
3. Cover and grill for **12-15 minutes**, basting with more glaze halfway through.

4. Check for doneness—the salmon should reach **130-135°F (54-57°C)** for **medium-rare** or **140-145°F (60-63°C)** for fully cooked. The flesh should be flaky but still moist.
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Step 4: Rest & Serve

1. Carefully remove the cedar plank from the grill and let the salmon rest for **5 minutes**.
 2. Garnish with **lemon slices and fresh dill or parsley**.
 3. Serve with grilled vegetables, rice, or a crisp summer salad.
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Pro Tips for Legendary Salmon

Don't Skip the Soaking – A dry plank will burn too fast; soaking ensures a slow, flavorful smoke.

Crispier Skin? – If you want crispy skin, grill **directly on the grates for the last 2 minutes**.

Extra Flavor Twist – Try adding a splash of **bourbon or maple syrup** to the glaze for a richer taste.

Seafood on the Grill. Garlic Butter Shrimp Skewers.

Juicy, Smoky & Loaded with Flavor

Ingredients: (Serves 4-6)

For the Shrimp:

- 1.5 lb (700g) large shrimp (peeled & deveined, tails on)
- 2 tbsp olive oil
- 1 tsp kosher salt
- ½ tsp black pepper
- ½ tsp smoked paprika
- ½ tsp red pepper flakes (optional, for heat)
- 1 tbsp fresh lemon juice
- Wooden or metal skewers (if using wooden, soak in water for 30 minutes)

For the Garlic Butter Sauce:

- 4 tbsp unsalted butter (melted)
 - 4 garlic cloves (minced)
 - 1 tbsp fresh parsley (chopped)
 - 1 tsp fresh lemon zest
 - ½ tsp Worcestershire sauce
 - Pinch of salt & black pepper
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Instructions:

Step 1: Prep the Shrimp & Skewers

1. If using **wooden skewers**, soak them in water for **30 minutes** to prevent burning.
2. Pat shrimp dry and place in a bowl. Toss with **olive oil, salt, black pepper, smoked paprika, red pepper flakes, and lemon juice**. Let it marinate for **15-20 minutes** while you prepare the grill.

Step 2: Make the Garlic Butter Sauce

1. In a small bowl, mix **melted butter, minced garlic, parsley, lemon zest, Worcestershire sauce, salt, and black pepper**. Set aside.
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Step 3: Grill the Shrimp

Using a Gas or Charcoal Grill

1. **Preheat grill to medium-high heat (375-400°F / 190-205°C)** and lightly oil the grates.
2. Thread the shrimp onto skewers, leaving a little space between each for even cooking.
3. Place skewers **directly over the heat** and grill for **2-3 minutes per side**, until shrimp turn **pink and opaque** with light char marks.

Alternative: Stovetop Cooking

- Heat a grill pan over **medium-high heat** and cook skewers for the same **2-3 minutes per side**.
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Step 4: Baste & Serve

1. **During the last minute of grilling, brush shrimp generously with garlic butter sauce.** Let it caramelize slightly.
 2. Remove from the grill and immediately drizzle with **extra garlic butter** and fresh parsley.
 3. Serve with **grilled vegetables, rice, or a fresh lemon wedge**.
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Pro Tips for Legendary Shrimp

Don't Overcook! – Shrimp cook fast—remove them from the grill as soon as they turn opaque.

Extra Smoky Flavor? – Add a handful of **wood chips** (like hickory or mesquite) to the grill.

Spicy Upgrade – Stir in **½ tsp cayenne pepper or 1 tsp sriracha** to the garlic butter sauce for a kick.

Seafood on the Grill. BBQ Grilled Lobster Tails.



Buttery, Tender & Packed with Flavor

Ingredients: (Serves 4-6)

For the Lobster:

- 4 lobster tails (6-8 oz each / 170-225g)
- 2 tbsp olive oil
- ½ tsp kosher salt
- ¼ tsp black pepper
- ¼ tsp smoked paprika
- ¼ tsp cayenne pepper (*optional, for heat*)

- Lemon wedges (for serving)

For the Garlic Butter Sauce:

- 4 tbsp unsalted butter (melted)
 - 3 garlic cloves (minced)
 - 1 tbsp fresh parsley (chopped)
 - 1 tbsp fresh lemon juice
 - ½ tsp smoked paprika
 - ½ tsp Worcestershire sauce
 - Pinch of salt & black pepper
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Instructions:

Step 1: Prep the Lobster Tails

1. Using **kitchen scissors**, cut down the **top shell** of each lobster tail lengthwise, stopping at the tail fin.
 2. Gently pull the lobster meat up and out, resting it on top of the shell (**butterfly style**).
 3. Brush with **olive oil** and season with **salt, pepper, smoked paprika, and cayenne (if using)**.
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Step 2: Make the Garlic Butter Sauce

1. In a small bowl, mix **melted butter, minced garlic, parsley, lemon juice, smoked paprika, Worcestershire sauce, salt, and black pepper**.
 2. Set aside for basting.
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Step 3: Grill the Lobster

Using a Gas or Charcoal Grill

1. **Preheat grill to medium-high heat (375-400°F / 190-205°C)** and lightly oil the grates.
2. Place lobster tails **flesh-side down** and grill for **2-3 minutes**, until lightly charred.
3. Flip them **shell-side down**, baste generously with **garlic butter sauce**, and continue grilling for **4-5 minutes**, until the meat is opaque and firm.

Alternative: Oven Broiling

- Preheat the broiler to **high** and place lobster tails on a baking sheet.
 - Brush with **garlic butter** and broil for **5-7 minutes**, until golden and cooked through.
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Step 4: Serve & Enjoy

1. Remove from the grill and **drizzle with extra garlic butter**.
 2. Serve immediately with **lemon wedges** and a side of grilled corn, asparagus, or garlic bread.
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Pro Tips for Legendary Lobster

Butterflying is Key – Helps the lobster cook evenly and absorb more flavor.

Don't Overcook! – Lobster is done when the meat is **opaque and slightly firm** (internal temp **135-140°F / 57-60°C**).

Smoky Upgrade – Add a small handful of **cherry or applewood chips** for extra smokiness.

Seafood on the Grill. Grilled Mahi-Mahi with Mango Salsa.



Grilled Mahi-Mahi with Mango Salsa

Tender, Smoky & Packed with a Tropical Kick

Ingredients: (Serves 4-6)

For the Mahi-Mahi:

- 4 mahi-mahi fillets (6-8 oz each / 170-225g)
- 2 tbsp olive oil
- 1 tsp kosher salt
- ½ tsp black pepper
- 1 tsp smoked paprika
- ½ tsp garlic powder

- ½ tsp ground cumin
- ½ tsp chili powder (*optional, for a mild kick*)
- 1 tbsp fresh lime juice

For the Mango Salsa:

- 1 ripe mango (diced)
 - ½ red bell pepper (diced)
 - ¼ red onion (finely chopped)
 - 1 small jalapeño (minced, remove seeds for less heat)
 - ¼ cup fresh cilantro (chopped)
 - 1 tbsp fresh lime juice
 - ½ tsp honey or agave nectar
 - Salt & pepper to taste
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Instructions:

Step 1: Prep the Mahi-Mahi

1. Pat the **mahi-mahi fillets** dry with paper towels.
 2. Drizzle with **olive oil** and season evenly with **salt, black pepper, smoked paprika, garlic powder, cumin, chili powder, and lime juice**.
 3. Let it sit for **15-20 minutes** to absorb the flavors.
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Step 2: Make the Mango Salsa

1. In a bowl, mix together **mango, red bell pepper, red onion, jalapeño, cilantro, lime juice, honey, salt, and pepper**.
 2. Stir well and let it sit for **10-15 minutes** to allow flavors to blend.
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Step 3: Grill the Mahi-Mahi

Using a Gas or Charcoal Grill

1. **Preheat grill to medium-high heat (375-400°F / 190-205°C)** and lightly oil the grates.
2. Place the **mahi-mahi fillets on the grill**, flesh-side down, and cook for **3-4 minutes per side**, or until the fish is opaque and flakes easily with a fork.
3. Remove from the grill and let it rest for **2-3 minutes**.

Alternative: Cooking Indoors

- Use a grill pan over **medium-high heat** and cook for the same **3-4 minutes per side**.
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Step 4: Assemble & Serve

1. Spoon the **mango salsa** generously over the grilled mahi-mahi fillets.
 2. Serve with **grilled asparagus, coconut rice, or warm tortillas** for a tropical meal.
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Pro Tips for Legendary Mahi-Mahi

Use Fresh Fish – Mahi-mahi should be **firm, moist, and mild-smelling** for the best results.

Oil the Grill Grates – Prevents sticking and keeps the fish intact.

Want Extra Heat? – Add a pinch of **cayenne pepper** to the seasoning blend or extra jalapeño to the salsa.

Vegetarian & Sides. Grilled Corn on the Cob with Chili Butter.

Smoky, Buttery & Packed with Flavor

Ingredients: (Serves 4-6)

For the Corn:

- 4-6 ears of fresh corn (husked and silk removed)
- 1 tbsp olive oil or melted butter (*for grilling*)
- ½ tsp kosher salt
- ½ tsp black pepper

For the Chili Butter:

- 4 tbsp unsalted butter (softened)
- 1 tsp chili powder
- ½ tsp smoked paprika
- ½ tsp garlic powder
- ¼ tsp cayenne pepper (*optional, for heat*)
- 1 tsp honey or lime juice (*for balance*)
- 1 tbsp fresh cilantro (chopped, for garnish)
- Crumbled cotija cheese or feta (optional, for extra flavor)
- Lime wedges (for serving)

Instructions:

Step 1: Prep the Corn

1. **Preheat grill to medium-high heat (375-400°F / 190-205°C).**
2. Brush each ear of corn with **olive oil or melted butter**, then season with **salt and black pepper**.

Step 2: Make the Chili Butter

1. In a small bowl, mix **softened butter, chili powder, smoked paprika, garlic powder, cayenne pepper, and honey or lime juice.**
 2. Stir until well combined and set aside.
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Step 3: Grill the Corn

Using a Gas or Charcoal Grill

1. Place the corn **directly over the heat** and grill for **10-12 minutes**, turning every **2-3 minutes** until lightly charred and tender.

Alternative: Oven Roasting

- Preheat oven to **400°F (200°C)**, wrap corn in foil, and bake for **20-25 minutes**, then broil for **2 minutes** to get a charred effect.
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Step 4: Butter & Serve

1. Remove the corn from the grill and immediately brush each ear with **chili butter** while hot.
 2. Garnish with **fresh cilantro and crumbled cotija cheese (if using).**
 3. Serve with **lime wedges** on the side for a citrusy kick.
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Pro Tips for Legendary Corn

Grill in the Husk – For extra moisture and smokiness, leave the husks on while grilling and peel them back before serving.

Extra Smoky Flavor? – Add a handful of **mesquite or hickory wood chips** to the grill.

Make It Spicier – Add **extra cayenne or a drizzle of hot honey** for a fiery kick.

Vegetarian & Sides. Stuffed Portobello Mushrooms.



Savory, Cheesy & Grilled to Perfection

Ingredients: (Serves 4-6)

For the Mushrooms:

- 6 large portobello mushrooms (stems removed, cleaned with a damp cloth)
- 2 tbsp olive oil
- 1 tbsp balsamic vinegar
- 1 tsp kosher salt
- ½ tsp black pepper
- ½ tsp garlic powder

For the Filling:

- 1 cup baby spinach (chopped)

- ½ cup cherry tomatoes (diced)
 - ½ cup mozzarella cheese (shredded, or use feta/goat cheese for extra tang)
 - ¼ cup Parmesan cheese (grated)
 - 2 garlic cloves (minced)
 - 1 tbsp fresh basil or parsley (chopped, plus extra for garnish)
 - ½ tsp red pepper flakes (optional, for heat)
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Instructions:

Step 1: Prep the Mushrooms

1. In a small bowl, whisk together **olive oil, balsamic vinegar, salt, black pepper, and garlic powder.**
 2. Brush the mixture over both sides of the **portobello mushrooms.** Let them marinate for **10-15 minutes.**
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Step 2: Make the Filling

1. In a bowl, combine **chopped spinach, cherry tomatoes, mozzarella cheese, Parmesan, garlic, basil, and red pepper flakes.**
 2. Mix well and set aside.
-

Step 3: Grill the Mushrooms & Stuff Them

Using a Gas or Charcoal Grill

1. **Preheat grill to medium-high heat (375-400°F / 190-205°C)** and lightly oil the grates.
2. Place the mushrooms **gill-side down** and grill for **4-5 minutes**, until slightly softened.
3. Flip them over, spoon the **cheesy filling** into each mushroom, and cover the grill.
4. Grill for **6-8 more minutes**, until the cheese is melted and bubbly.

Alternative: Oven Roasting

- Preheat oven to **400°F (200°C)** and bake stuffed mushrooms for **15-18 minutes** until tender and golden.
-

Step 4: Serve & Enjoy

1. Remove from the grill and **garnish with extra fresh basil or parsley.**
 2. Serve hot with **balsamic glaze drizzle** or alongside grilled vegetables and crusty bread.
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Pro Tips for Legendary Stuffed Mushrooms

Don't Overcook! – Mushrooms should be tender but still hold their shape.

Want Extra Smokiness? – Use **smoked cheese** or grill over **hickory wood chips.**

Make It Heartier – Add **quinoa, cooked rice, or crumbled tofu** for extra protein.

Vegetarian & Sides. Charred Brussel Sprouts with Balsamic Glaze.

Crispy, Smoky & Drizzled with Sweet Tangy Goodness

Ingredients: (Serves 4-6)

For the Brussels Sprouts:

- 1.5 lb (700g) fresh Brussels sprouts (trimmed & halved)
- 2 tbsp olive oil
- 1 tsp kosher salt
- ½ tsp black pepper
- ½ tsp garlic powder
- ½ tsp smoked paprika
- ¼ tsp red pepper flakes (*optional, for heat*)

For the Balsamic Glaze:

- ¼ cup balsamic vinegar
- 1 tbsp honey or maple syrup
- 1 tbsp Dijon mustard (*for depth of flavor*)
- ½ tsp salt

Optional Toppings:

- ¼ cup Parmesan cheese (shredded, for extra umami)
- 2 tbsp toasted almonds or pecans (for crunch)
- ½ tbsp lemon zest (for brightness)

Instructions:

Step 1: Prep the Brussels Sprouts

1. **Trim and halve** the Brussels sprouts. If they're extra-large, quarter them for even cooking.
 2. Toss them in a large bowl with **olive oil, salt, black pepper, garlic powder, smoked paprika, and red pepper flakes**.
-

Step 2: Grill the Brussels Sprouts

Using a Gas or Charcoal Grill

1. **Preheat grill to medium-high heat (375-400°F / 190-205°C)** and lightly oil the grates.
2. Use a **grill basket** or thread the sprouts onto skewers to prevent them from falling through the grates.
3. Grill **cut-side down for 4-5 minutes** until charred, then toss and cook for another **4-5 minutes** until tender.

Alternative: Oven Roasting

- Preheat oven to **425°F (220°C)** and roast Brussels sprouts on a baking sheet for **20-25 minutes**, flipping halfway through.
-

Step 3: Make the Balsamic Glaze

1. In a small saucepan over **medium heat**, whisk together **balsamic vinegar, honey (or maple syrup), Dijon mustard, and salt**.
 2. Simmer for **3-5 minutes** until slightly thickened. Remove from heat.
-

Step 4: Toss & Serve

1. Remove Brussels sprouts from the grill and toss with the **balsamic glaze**.

2. Garnish with **Parmesan, toasted nuts, or lemon zest** for extra flavor.
 3. Serve immediately and enjoy!
-

Pro Tips for Legendary Brussels Sprouts

Get That Deep Char – Cook cut-side down first for a perfect crispy sear.

Don't Overcrowd – Give each sprout space so they roast instead of steam.

Want Extra Smokiness? – Add a pinch of **chipotle powder** or grill over **oak wood chips**.

Specialty & International Flavors. Korean BBQ Short Ribs (Galbi).



Sweet, Savory & Caramelized to Perfection

Ingredients: (Serves 4-6)

For the Ribs:

- 2 lb (900g) Korean-style beef short ribs (*flanken-cut, about 1/4-inch thick*)

For the Marinade:

- 1/2 cup soy sauce
- 1/4 cup brown sugar
- 2 tbsp honey

- 2 tbsp sesame oil
 - 1 tbsp rice vinegar
 - 3 garlic cloves (minced)
 - 1 tbsp fresh ginger (grated)
 - 2 green onions (chopped, plus extra for garnish)
 - 1 Asian pear (grated, or 1 tbsp apple juice as a substitute)
 - 1 tsp black pepper
 - 1 tbsp gochujang (Korean chili paste, optional for spice)
 - 1 tbsp toasted sesame seeds (for garnish)
-

Instructions:

Step 1: Marinate the Ribs

1. In a large bowl, whisk together **soy sauce, brown sugar, honey, sesame oil, rice vinegar, garlic, ginger, green onions, grated Asian pear, black pepper, and gochujang (if using)**.
 2. Place the **short ribs in a large ziplock bag or shallow dish** and pour the marinade over them.
 3. Massage the marinade into the ribs and refrigerate for **at least 4 hours, preferably overnight** for maximum flavor.
-

Step 2: Grill the Ribs

Using a Gas or Charcoal Grill

1. **Preheat grill to medium-high heat (400-450°F / 200-230°C)**. Oil the grates lightly.
2. Remove the ribs from the marinade and let any excess drip off.
3. Grill the ribs for **2-3 minutes per side**, flipping once, until caramelized and slightly charred.

Alternative: Stovetop Cooking

- Use a **cast-iron skillet or grill pan** over medium-high heat and cook for **2-3 minutes per side**.
-

Step 3: Rest & Serve

1. Remove ribs from the grill and **let them rest for 5 minutes**.
 2. Garnish with **toasted sesame seeds and extra chopped green onions**.
 3. Serve with **steamed rice, kimchi, and pickled vegetables**.
-

Pro Tips for Legendary Galbi

Marinate Overnight – The longer, the better for deep, rich flavors.

Get That Caramelization – The sugar in the marinade helps create a crispy, caramelized crust when grilled over high heat.

Want More Heat? – Add extra gochujang or a splash of **Korean chili oil**.

Specialty & International Flavors. Spicy Peri-Peri Chicken Thighs.



Fiery, Juicy & Bursting with Bold Flavors

Ingredients: (Serves 4-6)

For the Chicken:

- 6-8 bone-in, skin-on chicken thighs (*or boneless, if preferred*)
- 1 tbsp olive oil
- 1 tsp kosher salt
- ½ tsp black pepper

For the Peri-Peri Sauce:

- 2-3 red chili peppers (*bird's eye chilies for extra heat, or red Fresno for milder spice*)

- 4 garlic cloves (minced)
- ¼ cup olive oil
- ¼ cup fresh lemon juice
- 1 tbsp red wine vinegar
- 1 tsp smoked paprika
- 1 tsp ground cumin
- 1 tsp dried oregano
- ½ tsp cayenne pepper (*optional, for extra heat*)
- 1 tbsp honey or brown sugar (*for balance*)
- ½ tsp salt

For Garnish:

- Chopped fresh parsley or cilantro
 - Lemon wedges (for serving)
-

Instructions:

Step 1: Make the Peri-Peri Sauce

1. In a food processor or blender, combine **chilies, garlic, olive oil, lemon juice, vinegar, smoked paprika, cumin, oregano, cayenne, honey, and salt.**
 2. Blend until smooth. Adjust spice level by adding more chilies or honey for balance.
-

Step 2: Marinate the Chicken

1. Place chicken thighs in a large bowl or ziplock bag.
 2. Pour **⅔ of the peri-peri sauce** over the chicken, reserving the rest for basting.
 3. Massage the marinade into the chicken and refrigerate for at least **2 hours, preferably overnight** for deeper flavor.
-

Step 3: Grill the Chicken

Using a Gas or Charcoal Grill

1. **Preheat grill to medium-high heat (375-400°F / 190-205°C)** and lightly oil the grates.
2. Place the chicken thighs **skin-side down** and grill for **6-7 minutes per side**, flipping once, until slightly charred.
3. Baste with **reserved peri-peri sauce** in the last **2-3 minutes** of cooking.
4. Cook until the **internal temperature reaches 175°F (80°C)** for bone-in thighs or **165°F (74°C)** for boneless.

Alternative: Oven Roasting

- Preheat oven to **400°F (200°C)** and bake for **30-35 minutes**, basting halfway through.
 - For extra char, broil for **2-3 minutes** at the end.
-

Step 4: Serve & Enjoy

1. Remove from heat and let rest for **5 minutes**.
 2. Garnish with **fresh parsley or cilantro** and serve with **lemon wedges**.
 3. Enjoy with **grilled veggies, rice, or warm pita bread**.
-

Pro Tips for Legendary Peri-Peri Chicken

Marinate Overnight – This deepens the flavor and tenderizes the meat.

Want More Heat? – Add extra chilies or a splash of **hot sauce**.

Balance the Heat – Pair with **cooling yogurt dip or grilled corn**.

Specialty & International Flavors. Argentinian Chimichurri Steak.



Bold, Herbaceous & Grilled to Perfection

Ingredients: (Serves 4-6)

For the Steak:

- 2 lb (900g) flank steak or skirt steak (*ribeye or sirloin also work*)
- 2 tbsp olive oil
- 1 tbsp kosher salt
- 1 tsp black pepper
- 1 tsp smoked paprika
- 1 tsp garlic powder

For the Chimichurri Sauce:

- ½ cup fresh parsley (finely chopped)
- ¼ cup fresh cilantro (finely chopped, optional but recommended)

- 3 garlic cloves (minced)
 - 1 small red chili or ½ tsp red pepper flakes (*adjust for heat preference*)
 - ½ cup olive oil
 - 3 tbsp red wine vinegar
 - 1 tbsp fresh lemon juice
 - ½ tsp dried oregano
 - ½ tsp kosher salt
 - ¼ tsp black pepper
-

Instructions:

Step 1: Make the Chimichurri Sauce

1. In a bowl, mix **parsley, cilantro, garlic, red chili, olive oil, red wine vinegar, lemon juice, oregano, salt, and black pepper.**
 2. Stir well and let sit for **at least 15 minutes** to allow the flavors to meld.
-

Step 2: Prep & Marinate the Steak

1. Pat the **steak dry** and rub it with **olive oil, salt, black pepper, smoked paprika, and garlic powder.**
 2. Let the steak sit at room temperature for **30 minutes** while you preheat the grill.
-

Step 3: Grill the Steak

Using a Gas or Charcoal Grill

1. **Preheat grill to high heat (450-500°F / 230-260°C)** and oil the grates.
2. Grill the steak for **3-4 minutes per side** for **medium-rare** (internal temp **130°F / 54°C**).
3. For **medium**, cook **5-6 minutes per side** (internal temp **140°F / 60°C**).

4. Remove from the grill and let rest for **5-10 minutes**.

Alternative: Cast-Iron Sear

- Heat a **cast-iron skillet** over high heat. Sear the steak for **3-4 minutes per side** until browned, then let it rest.
-

Step 4: Slice & Serve

1. Slice the steak **against the grain** into thin strips.
 2. Spoon **chimichurri sauce** generously over the top.
 3. Serve with **grilled vegetables, roasted potatoes, or fresh bread**.
-

Pro Tips for Legendary Chimichurri Steak

Marinate Overnight – For extra flavor, let the steak marinate in **half of the chimichurri sauce overnight**.

Use Fresh Herbs – Fresh parsley and cilantro make a **huge difference** in taste.

Want Extra Heat? – Add **extra chili flakes or a splash of hot sauce** to the chimichurri.

BBQ Desserts. Grilled Pineapple with Brown Sugar & Cinnamon.



Caramelized, Juicy & Irresistibly Sweet

Ingredients: (Serves 4-6)

- 1 whole pineapple (peeled, cored & cut into rings or spears)
- 2 tbsp brown sugar
- 1 tsp ground cinnamon
- ½ tsp vanilla extract *(optional, for depth of flavor)*
- 1 tbsp melted butter or coconut oil *(for grilling)*
- Pinch of salt

Optional Toppings:

- 1 tbsp honey or maple syrup *(drizzle for extra sweetness)*
- Vanilla ice cream *(for serving)*

- Toasted coconut flakes or chopped nuts *(for crunch)*
 - Fresh mint leaves *(for garnish)*
-

Instructions:

Step 1: Prep the Pineapple

1. Slice the **pineapple into rings or long spears**.
 2. In a small bowl, mix **brown sugar, cinnamon, vanilla extract, and a pinch of salt**.
 3. Brush the pineapple with **melted butter (or coconut oil)**, then sprinkle the sugar-cinnamon mixture evenly on all sides.
-

Step 2: Grill the Pineapple

Using a Gas or Charcoal Grill

1. **Preheat grill to medium-high heat (375-400°F / 190-205°C)** and lightly oil the grates.
2. Place the pineapple directly on the grill and cook for **2-3 minutes per side**, until **caramelized and slightly charred**.
3. Remove from the grill and let cool for a minute.

Alternative: Stovetop Grilling

- Heat a **grill pan** over medium-high heat and grill the pineapple for the same **2-3 minutes per side**.
-

Step 3: Serve & Enjoy

1. Drizzle with **honey or maple syrup** if desired.
 2. Serve with a scoop of **vanilla ice cream** and garnish with **toasted coconut, nuts, or fresh mint**.
 3. Enjoy warm for the best flavor!
-

Pro Tips for Legendary Grilled Pineapple

Use Ripe Pineapple – A ripe, sweet pineapple grills better and caramelizes beautifully.

Want More Smokiness? – Add a touch of **smoked paprika** to the sugar mixture.

Spicy Twist? – Sprinkle a dash of **cayenne or chili powder** for a sweet-heat contrast.

BBQ Desserts. BBQ S'mores Banana Boats.

Chocolatey, Gooey & Campfire-Style Fun

Ingredients: (Serves 4-6)

- 4 ripe bananas (but not too soft!)
- ½ cup mini marshmallows
- ½ cup chocolate chips (semi-sweet or milk chocolate)
- ¼ cup crushed graham crackers
- 2 tbsp peanut butter or Nutella (*optional, for extra richness*)
- 2 tbsp caramel or chocolate drizzle (*optional, for topping*) *

Optional Toppings:

- Toasted coconut flakes
- Crushed nuts (almonds, pecans, or walnuts)
- Whipped cream (*for serving, after grilling*)

Instructions:

Step 1: Prep the Bananas

1. Leave the **bananas in their peels** but **slice each banana lengthwise** (not all the way through), creating a pocket.
2. Gently open the slit and spread a little **peanut butter or Nutella** inside (optional).
3. Stuff each banana with **chocolate chips, mini marshmallows, and crushed graham crackers**.

Step 2: Wrap & Grill

Using a Gas or Charcoal Grill

1. Preheat the grill to **medium heat (350-375°F / 175-190°C)**.
2. Wrap each stuffed banana tightly in **foil** and place them **on the grill over indirect heat**.
3. Grill for **8-10 minutes**, until the chocolate is melted, and marshmallows are gooey.

Alternative: Campfire or Oven Method

- **Campfire:** Place foil-wrapped bananas **directly in hot coals** for **5-7 minutes**.
 - **Oven:** Bake at **375°F (190°C)** for **10-12 minutes**.
-

Step 3: Serve & Enjoy

1. Carefully **unwrap the bananas** (they'll be hot!).
 2. Drizzle with **caramel or extra chocolate sauce** if desired.
 3. Serve warm with **whipped cream or a scoop of vanilla ice cream** for extra indulgence.
-

Pro Tips for Legendary Banana Boats

Use Firm Bananas – Overripe bananas get too mushy when grilled.

Make it Boozy – Add a splash of **bourbon or rum** for an adult twist.

Want Extra Crunch? – Sprinkle with **crushed cookies or granola** before serving.

BBQ Desserts. Grilled Peaches with Honey & Mascarpone.



Sweet, Smoky & Lusciously Creamy

Ingredients: (Serves 4-6)

- 4 ripe peaches (halved & pitted)
- 1 tbsp olive oil or melted butter (*for grilling*)
- ½ tsp cinnamon (*optional, for warmth*)

For the Mascarpone Cream:

- ½ cup mascarpone cheese (*softened at room temp*)
- 2 tbsp honey (*plus extra for drizzling*)
- ½ tsp vanilla extract
- Pinch of sea salt

Optional Toppings:

- 2 tbsp crushed pistachios or almonds *(for crunch)*
 - 1 tbsp fresh mint (chopped, for garnish)
 - Vanilla ice cream or Greek yogurt *(for serving, optional)*
-

Instructions:

Step 1: Prep the Peaches

1. **Halve and pit the peaches**, leaving the skin on.
 2. Brush the cut sides lightly with **olive oil or melted butter** and sprinkle with a **touch of cinnamon** (if using).
-

Step 2: Grill the Peaches

Using a Gas or Charcoal Grill

1. **Preheat grill to medium-high heat (375-400°F / 190-205°C)** and oil the grates.
2. Place peaches **cut-side down** and grill for **3-4 minutes**, until lightly charred and caramelized.
3. Flip and grill for another **1-2 minutes**, just until warmed through.

Alternative: Oven Roasting

- Preheat oven to **400°F (200°C)** and roast peaches on a baking sheet for **15 minutes**, flipping halfway through.
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Step 3: Make the Mascarpone Cream

1. In a bowl, whisk together **mascarpone cheese, honey, vanilla extract, and a pinch of sea salt** until smooth and creamy.
-

Step 4: Serve & Enjoy

1. Place grilled peaches on a serving plate, **cut side up**.
 2. Spoon a **dollop of mascarpone cream** onto each peach half.
 3. Drizzle with extra **honey** and sprinkle with **crushed pistachios and fresh mint**.
 4. Serve warm, optionally with **vanilla ice cream or Greek yogurt** for extra indulgence.
-

Pro Tips for Legendary Grilled Peaches

Use Ripe but Firm Peaches – Overripe peaches may turn too mushy on the grill.

Want a Boozy Kick? – Drizzle with **bourbon or amaretto** before serving.

Extra Caramelization? – Sprinkle a bit of **brown sugar** on the peaches before grilling.



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