

Charcoal Grilling Sparks Renewed Interest With Americans

(NAPSA)—According to this year's 18th Annual Weber Grill-Watch Survey, 50 percent of American grillers now own a charcoal grill—an 11 percent increase over the past few years. Whether it's a sit-down dinner with family or a casual barbecue with friends, grilling outdoors has become an important part of entertaining.

"There is something about building a fire yourself and taming the flame that sparks a connection to an earlier existence," said Chef Jamie Purviance, author of the new "Weber's Charcoal Grilling: The art of cooking with live fire." "Charcoal grilling sets off that primal drum beat in us all—real fire, real smoke and great taste."

Here's a favorite recipe from Purviance's book that's sure to connect with your inner caveman (or cavewoman).

Porcini Burgers With Tomato And Pesto

- ½ cup dried porcini mushroom pieces, about ½ ounce total
- 1½ pounds ground chuck (80 percent lean)
- 2 teaspoons minced garlic
- 1 teaspoon kosher salt
- ½ teaspoon freshly ground black pepper
- ½ teaspoon balsamic vinegar
- ½ cup mayonnaise
- 2 tablespoons prepared basil pesto
- 4 hamburger buns
- 1 cup shaved (chiffonade) green or red lettuce
- 1 ripe tomato, cut into ¼-inch slices

1. In a small saucepan, bring about 2 cups of water to a boil. Add the dried mushroom pieces; mix briefly, re-



Porcini Burgers with Tomato and Pesto put a new spin on a backyard favorite.

move the saucepan from the heat and let the mushrooms soak until soft, about 30 minutes. Drain the mushrooms and gently squeeze out the excess water. Finely chop them, discarding any tough stems.

2. In a medium bowl, gently combine the ground chuck with the mushrooms, garlic, salt, pepper and vinegar until the ingredients are evenly distributed. Gently shape the meat into 4 patties of equal size and thickness, about ¾ inch thick. With your fingertips or thumb, make a shallow depression about 1 inch wide in the center of each patty so the centers are about ½ inch thick. This will help the patties cook evenly and prevent them from puffing on the grill.

3. In a small bowl, mix the mayonnaise and pesto.

4. Prepare a two-zone fire for high heat.

5. Brush the cooking grate clean. Grill the patties over

direct high heat, with the lid closed as much as possible, until cooked to medium, 8 to 10 minutes, turning once when the patties release easily from the grate without sticking, and swapping their positions as needed for even cooking. Move the patties over indirect heat to keep them warm. With the lid open, grill the buns, cut sides down, over direct heat until toasted, 20 to 30 seconds.

6. Lightly brush the bottom of each bun with some mayonnaise mixture. Place the lettuce and tomato slices on top. Put the patties on top of the tomatoes and spread the remaining mayonnaise on top. Crown the burgers with the tops of each bun and serve warm.

Makes 4 servings.

For more information on "Weber's Charcoal Grilling," or for more charcoal grilling tips, including the best way to light charcoal and how to build a two-zone fire, visit www.livefirewisdom.com.