



s.w.e.e.t.h.o.m.e.c.a

Make yourself comfortable.

## Get Your Grill On Serious Barbecue Menu

Salad: **Crisp Carrot Salad with Currants**

Main Dish: **Beer-Can Chicken**

Side Dish: **New Potatoes with Old Bay and Dill**

Side Dish: **Grilled Corn-on-the-Cob**

### Crisp Carrot Salad with Currants

Shallots  
Fresh ginger  
Red wine vinegar  
Lemon  
Kosher salt  
Cayenne pepper  
Mild chile powder, preferably Chimayo,  
Ancho, or Hatch  
Turmeric  
Zante currants  
3 pounds carrots (about 12 large)  
Extra virgin olive oil  
Chives

### Whole Beer-Can Chicken

Two 3- to 3 1/2-pound chickens  
Fleur de sel  
Canola or vegetable oil  
Worcestershire sauce  
Japanese soy sauce  
Cider vinegar  
Prepared yellow mustard  
Dark brown sugar  
Chili powder  
Coarsely ground fresh black pepper  
Kosher salt  
Garlic  
Sweet white onion  
1 serrano, Thai bird, or other small, hot  
chile of choice  
Orange marmalade  
Honey  
Lemon  
Chives  
Parsley  
Two 12-ounce cans of beer  
Bunch thyme  
Bunch marjoram  
Unsalted butter

### New Potatoes with Old Bay and Dill

2 pounds thin skinned, golf ball size new  
potatoes, as similar in size as possible  
Unsalted butter  
Old Bay Seasoning  
Crushed hot red pepper flakes  
5 thyme sprigs  
10 dill sprigs  
Coarsely ground fresh black pepper  
Dijon mustard  
Fleur de sel

### Grilled Corn on the Cob

8 ears corn on the cob  
5 limes  
Fleur de sel  
Unsalted butter  
Cilantro leaves  
Garlic  
Kosher salt  
Finely ground fresh black pepper  
Canola or vegetable oil  
Extra virgin olive oil