

**“Summer
Sweet
Tomatoes”**
Chef Paul O’Toole
CEC/AAC



Tip Of The Month – July, 2009

2 oz. Extra Virgin Olive Oil
1 oz. Malt Vinegar
2 tsp. Light Brown Sugar
½ tsp. Kosher or Sea Salt
½ tsp. Cracked Black Pepper
2 lbs. Tomatoes – Sliced into thick slices.
1 tbsp. Sliced Scallions or Chives
Whip together vinegar, oil, brown sugar, salt, and pepper.
Place tomatoes on plate one at a time.
Drizzle dressing between each layer of tomatoes.
Add scallions or chives on top of dressing between layers.
<i>Note: You can place these in the refrigerator for up to six hours covered with plastic wrap to make things easier so they are ready when your entrée is ready to be served.</i>
Serve and enjoy!

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**“Grilled Corn On The Cob
With Chipotle Orange
Glaze”**

***Chef Paul O'Toole
CEC/AAC***



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2 oz. Whole Butter
1 ea. Orange Juice from Orange
1 ea Orange Zest from Orange
2 tsp. Minced Chipotle Chiles
1 tbsp. Brown Sugar
¼ tsp. Salt
2 tbsp. Chopped Cilantro
4-6 ears of Shucked Corn on the Cob
Place butter, orange juice, chipotle chiles, and brown sugar in sauté pan.
Heat until butter has melted.
Add chopped cilantro.
Place corn on the grill.
When corn starts to brown, brush with glaze.
Turn often.
Brush until corn holds the glaze and caramelizes.
When corn is cooked, remove.
Place on platter and brush corn with remaining glaze.
Enjoy!

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**“Pork Porterhouse With
Mango BBQ Sauce”**
Chef Paul O’Toole
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4 ea. 14 oz. Pork Porterhouse
9 cups Water
½ cup Sugar
½ cup Salt
2 oz. Red Wine
2 tbsp. Cracked Black Pepper
1 tbsp. Chopped Garlic
2 ea. Bay Leaves
Mix all ingredients together, stir until sugar is dissolved. Place pork in brine for about 6 hrs.
Remove from brine and pat dry. Place pork on grill turning regularly. Brush with BBQ Sauce for the last five minutes of cooking time. Cook until internal temperature is 140 degrees and remove from grill and set aside.
Let sit for about 5 minutes before slicing. After slicing, drizzle with BBQ sauce (below).
<i>Mango BBQ Sauce</i>
4 oz. Raw Bacon
½ tsp. Dried Pepper Flakes
1 cup Chopped Onions
1 tbsp. Chopped Garlic
1 tbsp. Worcestershire Sauce
5 oz. Chopped Mangos
1/2 tbsp. Cracked Black Pepper
1 cup Orange Juice
1 cup Ketchup
1 oz. Lemon Juice
3 dashes Tabasco Sauce
1 tbsp. Brown Sugar
Place bacon in heavy bottomed pan and sauté until bacon is crisp.
Add onions and chopped garlic and sauté for a few minutes.
Add remaining ingredients.
Cook slowly until sauce thickens.
Brush on pork for last five minutes of cooking time.
Drizzle on pork just before serving.
Enjoy!

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