

# Cookbook Corner

## Grilling For A Great Cause

### *New Fundraising Cookbook Benefits Marines And Their Families*

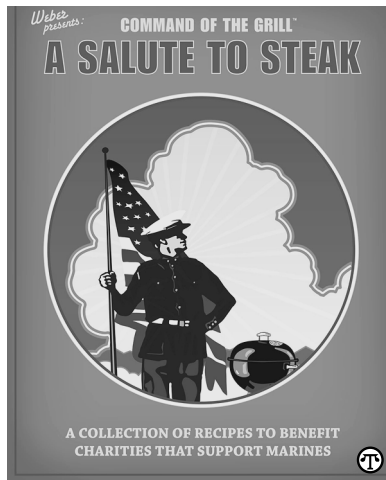
(NAPSA)—What does it take to grill the perfect steak? According to a new cookbook, the answer is a few good Marines.

Weber's new grilling cookbook, "Command of the Grill—A Salute to Steak,"™ features grilled steak recipes by active, reserve, and famous former U.S. Marines. One hundred percent of the sales from the \$10 cookbook will go to four charities that directly benefit U.S. Marines wounded or killed in the line of duty and their families: Fisher House™, Wounded Warrior Project, Injured Marine Semper Fi Fund, and the Marine Corps Law Enforcement Foundation.

To purchase a copy of "Command of the Grill—A Salute to Steak" and directly help Marines, visit [www.commandofthegrill.com](http://www.commandofthegrill.com).

"We hope to raise at least a half-million dollars from this effort," said Mike Kempster Sr., executive vice president, Weber-Stephen Products Co. "We want to show our support for brave men and women who have been separated from their families, wounded in the line of duty, and need help coping with new challenges when they come home."

The book features recipes from "honorable mentions" and winners at grilling competitions held at Marine installations across the country, including Capt. Eric Peter Dominijanni's Disco's Hot and Tangy New York Strip Steaks. In addition to the winners' background information and anecdotes, the "Command of the Grill" cookbook also features grilling advice and tips; profiles of the four charities; and recipes from 10 famous former Marines, including Ed McMahan and Lee Trevino.



The sales from a new cookbook about grilling steak will go to charities that benefit Marines.

**Disco's Hot and Tangy New York Strip Steaks**  
from Captain Eric "Disco" Dominijanni, 2D Assault Amphibian Battalion, MCB Camp Lejeune

#### **Marinade**

- 1 can (12 ounces) cola
- ½ cup soy sauce
- ½ cup garlic teriyaki sauce
- 1 habanero chile pepper, finely chopped with seeds
- 1 tablespoon grated orange zest
- 1 tablespoon freshly ground ginger
- 1 tablespoon extra virgin olive oil
- 1 teaspoon freshly ground black pepper
- ¾ teaspoon fresh lemon juice
- ½ teaspoon kosher salt
- 4 New York strip steaks, about 8 ounces each and ¾ inch thick
- Extra virgin olive oil

1. In a medium bowl mix the marinade ingredients. Place the steaks in a large, resealable plastic bag and pour in the marinade. Press out the air, seal the bag, and turn several times to coat the meat. Place the bag in a bowl and refrigerate for 4 to 6 hours, turning the bag occasionally.

2. Let the steaks stand at room temperature for 20 to 30 minutes before grilling. Remove the steaks from the bag and reserve the marinade. Pour the marinade into a small saucepan, bring to a boil, and boil for about 10 seconds. Set aside about half of the marinade for basting the steaks. For the remaining marinade in the saucepan, reduce the heat to a simmer and cook until it has reduced to the consistency of a dipping sauce, 5 to 10 minutes, stirring occasionally. Set aside.

3. Pat the steaks dry with paper towels. Lightly coat the steaks with oil.

4. With the lid closed, grill the steaks over *direct high* heat (500°F to 550°F) until cooked to desired doneness, 5 to 7 minutes for medium-rare, turning once and basting with a little of the boiled marinade. (If flare-ups occur, move the steaks temporarily over *indirect high* heat.) Remove from the grill and let rest for 2 to 3 minutes. Serve warm with the dipping sauce on the side.

Makes 4 servings

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