

GREAT GRILLING

Country Star Craig Morgan Sings the Praises of Grilling

(NAPS)—With warm weather here, Americans are gearing up for one of their favorite outdoor activities—grilling. As millions of families head to their backyards to fire up the grill, Bush Brothers & Company teamed up with country music sensation and grilling aficionado Craig Morgan to launch GrillU.com—an online resource to whet your grilling appetite with original ideas for any grilling occasion.

“You don’t have to be a master of the grill to create amazing meals, but it can help to have a little guidance,” Morgan said. “That’s why GrillU.com is perfect. Whether you’re a novice or just want to brush up on your skills, GrillU.com has the expert advice, tools and recipes to carry you through the barbecue season.”

Morgan lends his expertise to GrillU.com with exclusive content including his favorite recipes, such as Peppercorn Rib Eyes with Blue Cheese paired with Bush’s® Steakhouse Recipe Grillin’ Beans™, and a free music download of his hot new single “Love Remembers.” In addition to Morgan, PBS’ “Barbecue America” host Rick Browne, and Jay Bush and his dog Duke, keepers of the Secret Family Recipe, share their tricks of the trade.

GrillU.com has online courses that cover everything from the basics to how-to instructions on cooking up the tastiest chicken, steak and chops.

Regardless of where you live or your grilling ability, stoke your skills at GrillU.com.

Here’s one of Morgan’s favorite recipes:

PEPPERCORN RIB EYES WITH BLUE CHEESE

One of Craig Morgan’s Favorite Recipes

Developed by PBS’ “Barbecue America” host Rick Browne

Serves: 4

Preparation time: 15 minutes

Cooking time: 15 minutes



When it comes to grilling, Morgan goes “beyond the bun.” Steak and Baked Beans are two of his all-time favorites.

- 1 stick unsalted butter at room temperature
- 4 tablespoons Blue Cheese, crumbled
- 1 teaspoon finely minced shallots
- Salt
- 4 (10 to 12 ounce) rib eye steaks
- ¼ cup cracked black, red and green peppercorns
- 3 tablespoons kosher or sea salt
- 3 tablespoons extra virgin olive oil
- Sheet of plastic wrap
- Sheet of aluminum foil
- 1 can (22 ounces) BUSH’S® Steakhouse Recipe Grillin’ Beans™

Mash together the room temperature butter, crumbled Blue Cheese and shallots. Lightly season with salt, stir and set aside.

Heat barbecue grill (or oven) to 500 degrees Fahrenheit for indirect heating.

Rub the peppercorns into both sides of each steak. Place plastic wrap on each steak and press the peppercorns into the meat with your hands. Unwrap and sprinkle with salt. Throw the plastic wrap away.

Place steaks on the very hot grill and cook until well browned on one side, about 2½ minutes. Turn steaks and cook 2½ minutes on the other side. Then place steaks on the cooler

side of the grill for an additional 2½ minutes.

Rub 2 tablespoons of olive oil into a cast iron or heavy skillet. Remove steaks from the grill and place in the oiled skillet on unheated side of the barbecue grill and cook for about 8-9 minutes for medium-rare (145 degrees Fahrenheit on instant-read thermometer); or 9-10 minutes for medium (160 degrees Fahrenheit on instant-read thermometer).

Remove the steaks from the pan and place them on a heated platter, top each cooked steak with a generous tablespoon of the butter mixture. Cover steaks with foil and let the meat rest for 5 minutes.

Serve with one can (22 ounces) BUSH’S® Steakhouse Recipe Grillin’ Beans™.

Tips From Craig Morgan’s Grill

- **Skip the bun:** Go past the usual fare of burgers and hot dogs. One of Morgan’s favorites is Peppercorn Rib Eyes with Blue Cheese. Visit GrillU.com to find more of Morgan’s favorite recipes.

- **Make menu planning easy with one-step sides:** Make life easier by choosing easy sides like Bush’s® Grillin’ Beans™, available in four flavors. Bold taste, thick rich sauces and extra ingredients, like bell peppers and onions, make these beans the perfect pair for any chicken, steak or chop you choose to grill.

- **Whistle while you prepare:** Create a grilling playlist that family and guests of all ages can enjoy. Further set the mood by placing votives on tabletops to add a warm glow.

- **Take it on the road:** One of Morgan’s favorite activities to do when on tour with his band is to kick back with some grilled favorites. Tote your portable grill and pick up some fresh local fare for a spontaneous cookout while traveling this summer.

