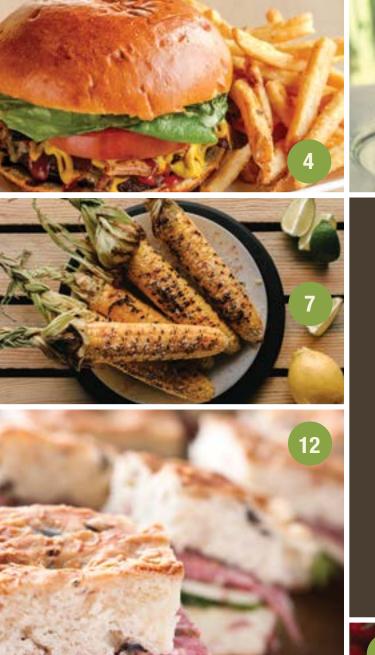


There's nothing we love more than summergrilled food – especially when we've raised most of it ourselves and are sharing it with friends!

In this season's recipe book, we're sharing Karin Sinclair's (owner of Sinclair Family Farm and Carson Valley Meats) favorites – all the things you'll find on her summer barbecue table. She's even provided her grandmother's strawberry ice cream recipe.

"My grandmother made this every summer. I always got to crank the ice cream maker first, which was my favorite thing. If you don't have an old-fashioned crank ice cream maker, use the electric ones – it'll still taste great!" - Karin Sinclair









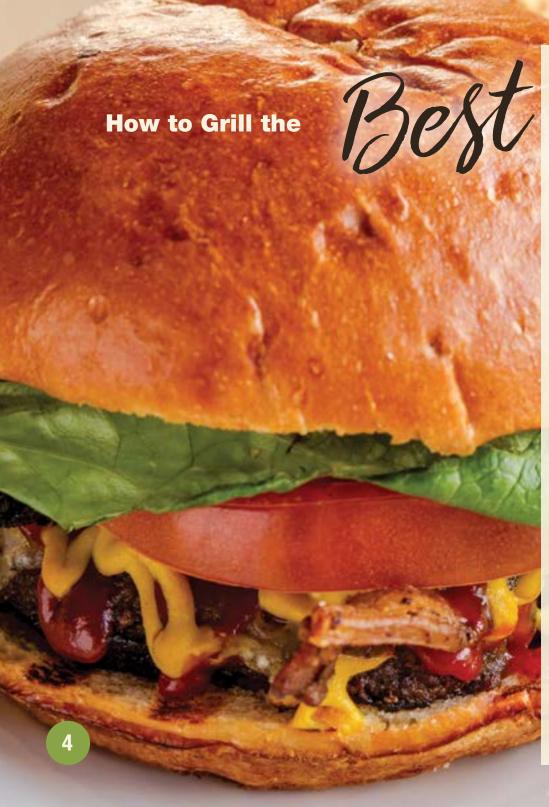
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Best Hamburger For the burgers:

1 ½ lb. Sinclair Family Farm ground beef (you can also use lamb or pork)

Salt

Pepper

Liberty Food and Wine Exchange Brioche hamburger buns

Butter

Toppings

Cheese Condiments Greens Other: Bacon, fried egg, Onions mushrooms

Tomatoes

Method

- 1. Preheat a grill over medium high heat.
- 2. Divide ground beef into 4 patties, using your thumb to create a small well in the center of each patty.
- 3. Liberally season the patties on both sides with salt and pepper.
- 4. Lightly butter the cut side of each bun and add to the grill for 60 90 seconds, or until just toasted and browned.
- 5. Add hamburger patties over direct heat and grill covered for 3-4 minutes on each side for medium rare plus. Don't press on the burgers with your spatula while cooking – keep those juices in the meat!
- 6. Remove from grill (or top with cheese to melt) and rest 3 4 minutes before serving.
- 7. Top with your choice of ingredients and serve.

Serve with The Best Baked Beans Ever, Karin's Potato Salad and Easy Grilled Corn with Chipotle-Lime Butter (recipes included!) and pair with an ice-cold Alibi Ale Works Pale Ale.

The Best Baked Bears

Ingredients

8 slices Sinclair Family Farm bacon, halved

1 medium onion, cut into small dice

1/2 medium green pepper, diced

3 large cans (28 ounces each) pork and beans

3/4 c. barbecue sauce

1/2 c. brown sugar

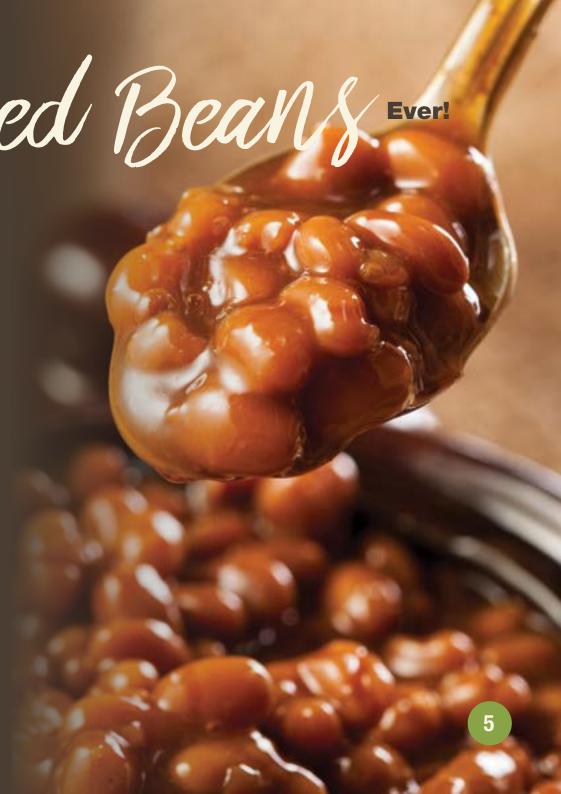
1/4 c. distilled or cider vinegar

2 tsp. dry mustard or 2 tablespoons Dijon

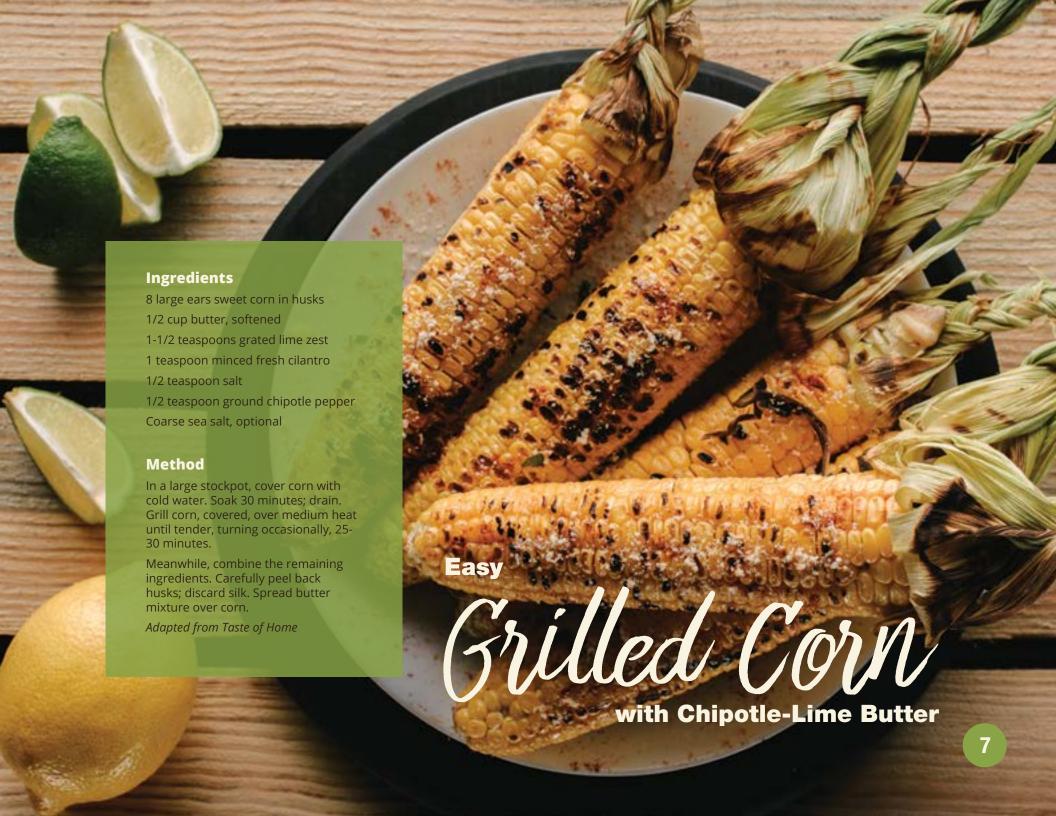
Method

- 1. Adjust oven rack to lower-middle position and heat oven to 325 degrees.
- 2. Fry bacon in large, deep sauté pan skillet until bacon has partially cooked and released about 1/4 cup drippings. Remove bacon from pan and drain on paper towels.
- 3. Add onions and peppers to drippings in pan and sauté until tender, about 5 minutes.
- 4. Add beans and remaining ingredients bring to a simmer. (If skillet is not large enough, add beans and heat to a simmer then transfer to a large bowl and stir in remaining ingredients).
- 5. Pour flavored beans into a greased 13-by 9-inch (or similar size) ovenproof pan. Top with bacon, then bake until beans are bubbly, and sauce is the consistency of pancake syrup, about 2 hours. Let stand to thicken slightly and serve.

Adapted from The Pioneer Woman











Beer and Honey

Marinade

Ingredients

2 (12 ounce) cans Alibi Ale Works beer, or your favorite type

1 cup Misbeehaven Farms honey (We like Infused Garlic)

2 teaspoons dry mustard

1 teaspoon chili powder

2 tablespoons lemon juice

1 teaspoon salt

2 teaspoons ground black pepper

1 teaspoon rubbed sage

1 teaspoon sugar

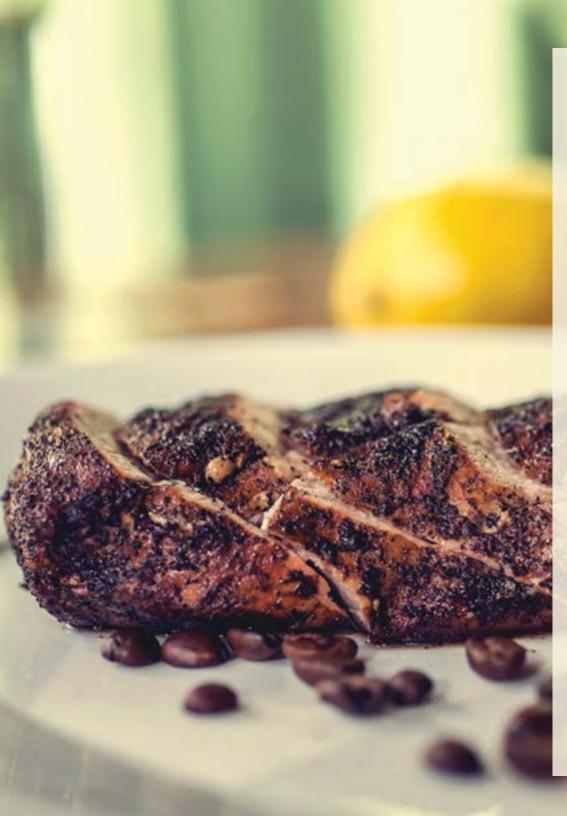
Method

Blend all the ingredients and pour the marinade over your choice of meat. Marinate 1 to 24 hours in the refrigerator, turning occasionally.

This marinade is great for grilled chicken, pork spareribs and tri-tip.
Try it also on pork chops – the honey caramelizes beautifully!

Adapted from Food.com





Coffee Rubbed Steak

Ingredients

2 tablespoons ancho chile powder

2 tablespoons finely ground Alpen Sierra Coffee Roasting Company coffee beans, or your favorite

5 teaspoons dark brown sugar

1 tablespoon hot smoked Spanish paprika

1½ teaspoons dried oregano

1½ teaspoons freshly ground black pepper

1½ teaspoons ground coriander

1½ teaspoons mustard powder

1 teaspoon chile de árbol powder or ¾ teaspoon finely ground red pepper flakes

1 teaspoon ground ginger

1 tablespoon kosher salt, plus more

2 16-ounce Sinclair Family Farm New York steaks (about 1 inch thick)

Method

Mix ancho chile powder, ground coffee, brown sugar, paprika, dried oregano, pepper, coriander, mustard, chile de árbol powder, ginger, and 1 Tbsp. salt in a small bowl.

Season steaks with salt, then coat with 5 tsp. spice rub per steak (save any extra rub for your next steak). Place on a wire rack set inside a rimmed baking sheet and chill uncovered 3–6 hours.

Let steaks sit 1 hour to come to room temperature, which will help them cook quickly and more evenly.

Grill the first side for 4-5 minutes until golden brown and slightly charred.

Turn the steaks over and grill 3-5 minutes more for medium rare (internal temperature of 135 degrees, at least)

Let the meat rest before serving to distribute the juices evenly.

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Focaccia Gandwich

Ingredients

1 loaf (12 ounces) Liberty Food and Wine Exchange focaccia bread

1/4 cup prepared Liberty Food and Wine Exchange pesto sauce

1/4-pound sliced deli ham

1/4-pound sliced deli smoked turkey

1/4-pound sliced deli pastrami

5 slices cheese

1/3 cup thinly sliced onion

1 small tomato, sliced

1/4 teaspoon Italian seasoning

Method

- 1. Cut focaccia horizontally in half; spread pesto over cut sides.
- 2. On bread bottom, layer the ham, turkey, pastrami, cheese, onion and tomato.
- 3. Sprinkle with Italian seasoning.
- 4. Replace bread top; wrap sandwich in foil.
- 5. Place on a baking sheet.
- 6. Bake at 350° for 20-25 minutes or until heated through.
- 7. Let stand for 10 minutes. Cut into wedges.

Adapted from Taste of Home



