1 BEFORE YOU COOK
- Don’t forget the gas! Pick up a ready-to-grill Blue Rhino tank at Walgreens.
- Inspect grill and tank. Check tank for leaks using soapy water.
- To keep food from sticking, spray or coat with cooking oil before lighting.

2 WHILE YOU COOK
- For a crosshatch mark, sear meat over high heat for 90 seconds, then rotate 45 degrees and sear again.
- To retain natural juices, use long-handled tongs or spatulas instead of forks.
- Let the grill do the work – flip food just once.

3 AFTER COOKING
- Make sure grill control knobs are off and the tank valve is closed.
- Clean cooking grids and racks after every use with a quality grill brush designed for your grid material.
- Allow grill to cool. Then, spray cooking grids with a light coat of cooking oil, empty grease pan, clean outside surfaces and protect grill with a quality cover.

For leak checking instructions, visit BlueRhino.com
**Turkey Burgers**

**DIRECTIONS**

1. Heat grill to medium. Mix the turkey, Swiss cheese and rub in a bowl until well-combined.
2. Split the turkey into 4 even-sized balls, then place each one on a burger press to shape and set aside.
3. Heat a non-stick barbecue sauce pot and add 1 tbsp. of the vegetable oil. When oil is hot, add the onion and red bell pepper. Sauté until onion is translucent.
4. Add the crushed red pepper and salt, then sauté another 2 minutes. Add the vinegar and sugar and stir to combine. Cook until all the moisture has evaporated.
5. Remove from the grill and chill. Brush a little vegetable oil on each side of the turkey burgers and place on the grill.
6. Cook approximately 8-10 minutes on each side or until cooked through. Remove the burgers from the grill and let rest for a couple minutes.
7. Place a spoonful of relish on top and serve with desired fixins.

**INGREDIENTS**

- 2 lbs. Ground Turkey
- 2 tbsp. Your favorite rub
- ½ cup Shredded Gruyere or Swiss cheese
- 2 each Red Bell Peppers, small diced
- ¾ cup Spanish Onion, small diced
- 1 tsp. Crushed Red Pepper Flakes
- 2 tsp. White Wine Vinegar
- 2 tsp. Sugar
- 2 tbsp. Vegetable Oil

**BBQ Pulled Pork & Grilled Peaches**

**DIRECTIONS**

1. Heat outer sides of grill on low heat leaving center off.
2. Cover the pork evenly with the rub and rub the spice into all the open spaces. Tie the pork with butcher twine to hold the shape.
3. Place the pork on the center grate of the grill and cover with aluminum foil. Cook the pork over low heat for 6-8 hours or until meat easily pulls apart, then remove from the grill and let stand until it comes to room temperature.
4. Toss the peaches with the grapeseed oil, salt and pepper and place on a non-stick pan or barbecue topper. Cook until peaches are caramelized on the outside (about 10 minutes).
5. When pork has cooled, remove the butcher twine and shred.
6. Put pork in a large sauce pot with the BBQ sauce and heat until the pork is glazed with the sauce.
7. Place a mound of pulled pork on the bun and top with a piece of peach.

**INGREDIENTS**

- 5 lbs. Boston Butt or Picnic Roast Pork Shoulder
- 1 cup Bacon, cooked and chopped
- 6 Ripe Peaches, halved and pits removed
- 2 tbsp Grapeseed or Canola Oil
- 1 cup BBQ Sauce
- ½ cup Your favorite barbecue rub
- 12 Hamburger Buns

Recipes By: **stuart & co**

[www.michaelsuartny.com](http://www.michaelsuartny.com)

For more summer grilling tips and recipes, visit **BlueRhino.com**

---

*It’s not just propane. It’s Blue Rhino.*

[BlueRhino.com](http://BlueRhino.com)

800.258.7466