

Summertime Grillin' & Outdoor Livin'



Store manager Carey Bedard in the Grilling section of Dixie Lee Junction Elder's Ace Hardware, 19670 U.S. Hwy. 11 East just outside of Farragut.

Elder's Ace Hardware

Whether it's their Dixie Lee or Hardin Valley store, Elder's has your grilling needs

If you're shopping for a grill this summer, "Ace is the place."

If simplicity of use is what you want, your choice might be a Traeger model, which requires only wood pellets and is simple to operate. Allen Cox, manager of Hardin Valley Elder's Ace Hardware (10009 Hardin Valley Road), said Traeger is this store's top overall selling grill brand. "You can do everything on them: you can grill on them, you can smoke on them," the manager said. "I mean, you can do everything from just hot dogs up to a brisket or a pork butt. You just plug into an outlet, you put the pellets in, and then it does itself."

"So it's really the easiest grill out there," he added. "That's the appeal about the Traeger in general. ... Anybody can use them."

"They call it the 'Easy Bake Oven' for grills because you can set it, you can forget it," said Carey Bedard, store manager at Dixie Lee Junction Elder's Ace Hardware, 19670 U.S. Hwy. 11 East just outside of Farragut. "We use them here in the store."

Other grill brands

Not to be left out is Big Green Egg. "These are your charcoal smokers," Cox said while pointing out those selections in his store's Grilling section.

"These use hardwood charcoal," he added. "So, the Big Green Egg, they're for your really, like, avid griller. This is really when it gets into smoking. ... They have all different kinds of accessories where you can do direct heat, indirect heat."

"They have different wire rack systems where you can do vegetables on top, your meat on the bottom, something else in the middle," Cox further added. "So they have a wide variety of accessories and everything."

If you prefer to grill using propane or natural gas, "We have the Weber brand," the Hardin Valley store manager said. "And then we have the Blackstones."

Bedard and her husband are avid grillers who "have about every type of grill." However, she pointed to Yoder Smoker Pellet Grills as a popular seller at the Dixie Lee Junction store. "They're made in the United States," she said.

Tips, maintenance, basic info

"If you're getting a natural gas grill ... we always recommend hiring somebody to hook that up for you instead of doing it yourself... it can be dangerous," Cox said.

"When it comes to propane, just make sure your propane tank is in date. They last 12 years and they have a date on the rim of them," he added. "... We fill propane here. We always make sure they're in date before we fill them. If they're not in date, we won't fill them."

As for maintenance advice, "Just make sure that you have a cover if it's being left outside because they are just made out of metal," Cox said. "Even the stainless steel ones, you want to make sure that you have a cover for outside."

Accessories

"Accessory-wise, it depends on the grill, but a decent spatula (and), depending on where you have it, a cover is No. 1, and then any aluminum liner," said Bedard.

"If you want to cover the bottom for grease in the bucket, just so you don't have to clean those buckets, we have those liners," she added. "We can change them out every 10 cooks or so."

Meat selections

Elder's Ace includes "a complete selection of frozen meat from North36 Farms, they're in Middle Tennessee right outside of Murfreesboro," said Cox. "... it's all black angus, grass-fed, no hormone beef. So we've got tomahawks, bone and ribeye, New York strips, steak skirts."

"All you've got to do is thaw them out and they're ready to be grilled."

Spices, sauces

Among Elder's Ace's large selection of spices and sauces "is our Elder's brand," Bedard said about a special new spice. "It actually is made out of Chattanooga, from Alchemy

Spice Company. ... If you look at the ingredients, it's all natural. There's no additives, completely fresh."

To get information on any grilling need, visit eldersace-

hardware.com

Dixie Lee Junction and Hardin Valley store hours are the same: from 7:30 a.m. to 8 p.m., Monday through Saturday, and from 10 a.m. to 6 p.m., Sunday.

To contact the Dixie Lee Junction store, call 865-988-5285. To contact the Hardin Valley store, call 865-240-0961.

By Alan Sloan



A wide-angle view of Grills & Accessories in Hardin Valley Elder's Ace Hardware

Examining a Blackstone grill is Allen Cox, manager of Hardin Valley Elder's Ace Hardware.

Summertime Grillin' RECIPES

Sloppy Dogs (homemade chili)

- Ingredients:**
- 8 all-beef hot dogs
 - 8 hot dog buns (such as potato buns), toasted
 - 1 lb. ground beef
 - 2 Tbsp. yellow mustard
 - 1/2 cup ketchup
 - 1 (15-ounce) can tomato sauce
 - 3 garlic cloves, grated
 - 1 Tbsp. chili powder
 - 1 tsp. ground cumin
 - 1 tsp. kosher salt
 - 1 tsp. black pepper
 - 1/2 to 3/4 tsp. cayenne pepper
 - 1 cup grated sharp cheddar cheese (about 4 ounces)
 - 1 large red onion, finely diced

Directions:
Making the chili: heat the oil over medium-high heat. Use a large skillet and add half the onion and cook, stirring occasionally, until translucent and starting to brown, 3 to 5 minutes. Retain the remaining onion for serving.

Add the beef and garlic and cook, chopping the beef into small pieces with a wooden spoon and stirring occasionally from eight to 10 minutes until the beef is no longer pink. Stir in the chili powder, black pepper, cumin, salt and cayenne and cook until the spices create a fragrant scent, about one minute.

Add the tomato sauce, mustard and ketchup, then reduce the heat to low and stir to properly mix.

Let simmer, stirring occasionally, to allow the flavors to bond and the sauce to thicken a little bit — about 15 minutes. Keep the chili warm on the stove over low heat while you prepare the hot dogs.

Preparing to serve: To assemble the chili dogs, heat through the hot dogs on your grill. Place the hot dogs in the buns and top with a generous scoop of chili. Garnish with some cheddar and as much or as little of the reserved onion as you like.

Queso Burgers (spicy)

- Ingredients:**
- 1 (4-ounce) can chopped green chiles, drained
 - 1 lb. ground beef chuck (80% lean)
 - 14 to 16 ounces fresh chorizo, casings removed
 - 4 brioche hamburger buns, split and toasted
 - 4 oz. white processed cheese (such as Velveeta) or white American cheese, cubed
 - 1/4 cup half-and-half
 - 1/4 tsp. kosher salt
 - 1/4 tsp. black pepper
 - 4 oz. white cheddar cheese, shredded (about 1 cup)
 - Lettuce, sliced tomato, sliced red onion, and pickled jalapeños, for topping
- Directions:**
Combine the half-and-half, processed cheese, cheddar, pepper and salt in a small saucepan. Cook in low heat, stirring occasionally until the cheese is melted and the sauce is creamy, three to five minutes. Stir in the green chiles. Keep warm.
- Place the beef and chorizo in a large bowl. Build the meat into four 3/4-inch-thick patties.
- Heat a grill or grill pan over medium-high heat. Add the patties, cover and cook until the marks are distinctive and the internal temperature reads 160 degree Fahrenheit, four to five minutes per side.
- Spread each bun bottom with a portion of the queso. Add lettuce, red onion and tomato. Place the burgers on top, then add more queso, pickled jalapeños and bun tops.

Grilled Ribeye & Shrimp Skewers

(Courtesy of Chef Eric Rowland, chef at Water into Wine)

- Grilled Ribeye**
1. Season each side with salt and pepper.
 2. Place on grill for 3 to 4 minutes on each side. If available transfer steak to cast iron pan and place an oven at 350° for 5 minutes. While the steak is in the oven, this will give you time to prepare some nice chopped garlic and butter to finish your steak.
 3. Finish with fresh garlic and butter and serve with baked potato and fresh corn.
- Shrimp Skewers**
1. Place 6 shrimp on skewer and lightly coats each side with teriyaki glaze and salt and pepper. Do the same thing for some assorted vegetables in your choice minus the teriyaki glaze unless you wish to incorporate it.
 2. Grill on each side for 2 to 3 minutes and finish with a little more teriyaki glaze.
 3. When everything is finished serve the shrimp skewers and vegetables over steamed rice.

Southwestern flank steak with chimichurri & street corn

(Courtesy of William Camp, chef and co-owner of Dullahan's Irish Pub/Finn's Irish Restaurant and Tavern)

- Beef cut needed:**
Flank steak or tri-tip
- For the marinade/ingredients:*
- 1/4 cup orange juice
 - 1/4 cup lime juice
 - 2 cloves garlic, minced
 - 1 teaspoon ground cumin
 - 1 teaspoon smoked paprika
 - 1 teaspoon chili powder
 - 2 tablespoons chopped fresh cilantro
 - Salt and pepper to taste
 - 2 tablespoons olive oil
- Instructions:**
Combine all these ingredients in a bowl or a resealable plastic bag, add the flank steak and marinate in the refrigerator for at least (4) hours.

- The chimichurri/ingredients:**
- 1 cup fresh parsley, finely chopped
 - 4 cloves garlic, minced
 - 2 tablespoons fresh oregano, finely chopped (or 2 teaspoons dried oregano)
 - 1/2 cup olive oil
 - 2 tablespoons red wine vinegar
 - 1 tablespoon lemon juice
 - 1 teaspoon red pepper flakes (adjust to taste for spice)
 - Salt and pepper to taste
- Instructions:**
In a bowl, combine the finely chopped parsley, minced garlic and oregano. Add the olive oil, red wine vinegar and lemon juice to the mixture. Stir well to combine.
- Add the red pepper flakes for a bit of heat and season the sauce with salt and pepper according to your taste preference.
- Let the chimichurri sit for about 20 to 30 minutes before serving to allow the flavors to meld.
- Cooking the steak:**
Instructions:
Make sure your grill is at least 425 degrees Fahrenheit. Do not flip the steak until there is a nice char on the meat, then flip and do the same to the other side. Cook the steak on both sides until you have an internal temperature of 130 degrees Fahrenheit, then let the steak

- rest for 10 minutes before slicing. Be sure to slice against the grain of the meat to ensure tenderness.
- Pour the chimichurri sauce over the steak and serve.
- For the street corn/ingredients:**
- Sweet corn on the cob
 - ½ cup regular mayonnaise
 - 4 cloves garlic
 - Crumbled goat cheese
 - 1/2 cup cilantro
 - Pinch of kosher salt
 - Cajun seasoning
 - Softened butter

- Instructions:**
Make sure the corn is clean of any fibers or dirt. Place each cob on its on square of aluminum foil (make sure the foil is large enough to roll and close around the cob. Spread the softened butter all over the cob, then sprinkle on the salt.
- Roll and wrap the foil around the cob and close both ends. Place the cobs on a very hot grill. Make sure to cook the cobs prior to the steak since the cook time for the corn is much longer. Cook the corn on the grill for about 30 minutes; make sure to turn the cobs over every 10 minutes to ensure an even cook all around. Cook until the corn is soft.
- While the corn is on the grill, you can prep your garlic aioli. First crush and mince the garlic and place into a small sauce pot. Place in (1) tablespoon of butter and your garlic and place the pot on the grill. Pull off the grill once the butter has melted and the garlic has cooked and is fragrant.
- For the aioli, mix the garlic butter with (1) cup of mayonnaise. Once mixed, place in refrigerator until the corn is done.
- Once the corn is ready, it is time to dress. Unwrap each cob (careful, they are very hot) and insert a corn cob skewer in one or both ends.
- Spread your garlic aioli all around and over the corn, shake Cajun seasoning all around the cob and then place the goat cheese crumbles on the side of the cob that is facing upward.
- Top with a small bit of cilantro and you're done!



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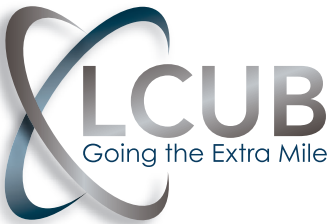
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