

A close-up photograph of several large, succulent shrimp, likely jumbo or king prawns, that have been grilled. The shrimp are arranged on a dark, possibly black, surface, which could be a grill or a serving platter. They are garnished with finely chopped green herbs, likely parsley or cilantro, and a small amount of red pepper flakes. The shrimp are cooked to a golden-brown color, with some charring on the tails and heads. The lighting is bright, highlighting the texture of the shrimp and the freshness of the garnishes.

# FLEX

## GRILL SHEETS™

RECIPE BOOK

# GRILLED BRIE

Serves 6



Prep Time: 5 Minutes | Cook Time: 7 Minutes



- 1 Small Wheel of Brie Cheese
- ½ Cup Toasted Almonds
- ½ Cup Blackberry Jam
- 1 Baguette, Sliced & Toasted

Preheat grill over high heat. Chop the toasted almonds and set aside. Place the wheel of Brie on top of one of the hamburger FLEX Grill Sheets.

Transfer it and the sheet to the grill and cook with the lid closed for 4 minutes. Place the jam on top of the brie and continue to cook for another 3 minutes.

Transfer the brie on the sheet onto a serving plate and sprinkle with the chopped almonds. Serve with toasted baguette slices.

# PHILLY CHEESESTEAK

Serves 4



Prep Time: 5 Minutes | Cook Time: 10 Minutes



12oz Skirt Steak

2 Red Bell Peppers

1 Large Onion

4 Sandwich Rolls

8 Slices Provolone Cheese

Cut the skirt steak into thirds and cut each piece into thin slices. Season the steak with salt and pepper. Slice the onion and bell peppers and combine.

Preheat the FLEX Grill Sheets and your grill over high heat. Place the onion, peppers and steak on the sheet and cook until vegetables are tender and the steak has some color. About 8 minutes.

Divide the mixture into 4 piles roughly the size of the sandwich rolls and place two slices of Provolone cheese on top of each pile. Close the grill lid and cook for 2 minutes or until cheese is fully melted. Transfer the mixture into sliced sandwich rolls.

# CHERRY TOMATO PIZZA



Serves 4  Prep Time: 30 Minutes | Cook Time: 12 Minutes

16oz Premade Pizza Dough

$\frac{1}{3}$  Cup Marinara Sauce

12 Cherry Tomatoes

6 Basil Leaves

$\frac{1}{2}$  Cup Shredded  
Mozzarella Cheese

Remove dough from the refrigerator and let it rise for 30 minutes prior to using and set up the grill for two zone cooking.\*

Slice the cherry tomatoes in half and finely slice the basil. When the dough has doubled in size; stretch to about 12 inch diameter and place on top of the pizza FLEX Grill Sheets.

Smear the top of the dough with marinara and then add cheese. Place the cherry tomatoes evenly around the pizza.

Carefully transfer the pizza (still on the sheet) to the cool side of the grill so it is not under direct heat. Cook for 6 minutes. Rotate the pizza 180 degrees. Cook another 6 minutes. Finish the pizza with the fresh, sliced basil.

\*Two zone cooking: On a gas grill only, turn the burners on one side only. If you are using a charcoal grill, only place lit coals to one side of the grill.

# CHICKEN GRYO WITH TZATZIKI SAUCE

Serves 4



Prep Time: 10 Minutes | Cook Time: 5 Minutes



1½ lbs Boneless Skinless  
Chicken Thighs  
¼ Cup & 1 tbs. Olive Oil  
1 Lemon  
1 tbs. Dried Oregano  
½ a Red Onion

1 tbs. White Wine Vinegar  
1 tsp. Black Pepper  
1 Cup Plain Yogurt  
1 English Cucumber  
2 Tomatoes  
4 Pitas

Slice the chicken thighs into thin strips. Marinade with the juice of one lemon, oregano, black pepper, white wine, and ¼ cup of the olive oil.

Peel the cucumber, cut in half down the middle, and scoop out seeds. Finely grate, then using a fine mesh strainer, press out as much liquid as possible.

Combine the cucumber with yogurt, 1 tabl olive oil, and a pinch of salt. Cut the tomatoes in to wedges and slice the onion.

Place a large FLEX Grill Sheet on a hot grill. Remove the chicken from the marinade and cook on top of the sheet for 5 mins or until done. Place the chicken among the 4 pitas and add onion, tomato, and the tzatziki sauce.

# BLACKENED SALMON WITH CAJON REMOULADE

Serves 4



Prep Time: 5 Minutes | Cook Time: 8 Minutes



4 x 6oz Salmon Fillets

2 tsp. Smoked Paprika

2 tsp. Onion Powder

1 tsp. Garlic Powder

1 tsp. Dried Oregano

½ tsp. Ground Celery Seed

¼ tsp. Cayenne Pepper

¼ tsp. Ground Black Powder

½ Cup Mayonnaise

2 tbs. Ketchup

1 Lemon, cut into wedges

Preheat your grill on high. Combine all of the spices and set aside. For the remoulade, mix the mayonnaise and ketchup with 1 tsp. of the spice mixture. Season the salmon fillets to taste with salt, then dust with the remaining spice mixture.

Put the fish FLEX Grill Sheet on the hot grill and place fillets on the sheet, then close the lid. Cook the salmon for 8 minutes. Do not turn. Serve the fillets with the remoulade and a wedge of lemon.

# JALAPEÑO CHEESE BURGER

Serves 4



Prep Time: 5 Minutes | Cook Time: 8 Minutes



1½ lbs Ground Beef

4oz Can of Diced Jalapeños

4 Slices Cheddar Cheese

1 Tomato, Sliced

Lettuce

4 Hamburger Buns

Strain the can of diced jalapeño and discard the liquid. Combine ground beef and jalapeños to desired spice level. Mix well.

Divide the ground beef into fourths and shape into patties.

Preheat the grill on high with 4 hamburger FLEX Grill Sheets.

Season both sides of the patties with salt and pepper. Place them on the sheets and close the grill lid. Cook for 4 minutes.

Flip burgers making sure to keep them on grill sheets. Put a slice of cheese on top of each patty and cook for another 4 minutes with the lid closed. Remove patties and build cheeseburger up with buns, tomato, and lettuce.

# FLEX GRILL SHEETS™

For use with Charcoal Companion FLEX Grill Sheets.

CC4134 - Standard

CC4136 - Pizza

CC4135 - Fish

CC4137 - Burger

CC4138 - Combo Pack

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