



Texas Toast Tri-Tip Sandwich

on the Texas Trio™ Gas & Charcoal Grill and Smoker

INGREDIENTS

- Tri-Tip
- Texas Toast
- White Onions
- Arugula
- Sauce: Mayo, Sriracha, Worcestershire Sauce, Char-Griller Original AP Seasoning
- Potatoes

INSTRUCTIONS

1. Season your tri-tips with Char-Griller Steak Rub.
2. Slice your onions and toss them in a skillet to begin caramelizing. We used the gas side of the Texas Trio Grill for this
3. Grill the tri-tips over direct heat until a nice crust is developed
4. From there move the tri-tips to the indirect side of the grill and allow it to come up to your desired temp.
5. Make the sauce by combining mayo, Sriracha, Worcestershire sauce, and Char-Griller Original Rub
6. Toast your buns/Texas toast and set aside
7. Slice your tri tips after letting rest for 10 minutes
8. Assemble the sandwich - Bun, Sauce, Arugula, Steak, Onions, more Sauce!
9. Serve with grilled potato wedges and enjoy!



Bourbon Maple Grilled Wings

on the Texas Trio™ Gas & Charcoal Grill and Smoker

INGREDIENTS

- 3 Lbs Chicken Wing Sections
- Char-Griller Chicken Rub - 3 Tbsp
- Butter - 1 Tbsp
- Finely Diced Onion - 2 Tbsp
- 1/2 Cup Bourbon Whiskey
- 3/4 Cup Grade-A Maple Syrup
- Tomato Paste - 2 Tbsp
- 1 Sprig Fresh Rosemary
- A Drop of Hot Sauce
- Char-Griller Chicken Rub - 1.5 Tbsp (For S)

INSTRUCTIONS

1. Make Sauce: Melt butter in a medium saucepan over low-medium heat. Add onion. Allow to cook for 4 minutes, stirring once.
2. Add whiskey, maple syrup, tomato paste, rosemary, Char-Griller Chicken Rub, and hot sauce. Use whisk to combine. Bring heat to low and simmer for 6 minutes, stirring occasionally. Set aside to let cool.
3. Rinse wings and pat dry with paper towel. Coat all sides of wings with Char-Griller Chicken Rub. (Tip: Use binder like a light coating of vegetable oil or

mustard to help rub stick.

4. Prepare gas side of Char-Griller Texas Trio for indirect heat. Ignite the center burner and turn to high. Leave left and right burners in the off position.
5. Place wings on left and right side of the center burner. Keep smaller wings further away from the flame.
6. Close lid and allow to cook for 20 minutes.
7. Flip wings over and cook for another 20 minutes.