

Grill-Off at Mountain High Appliance

By Chef Joe Palcsak

“Some of the Best Food in Colorado...”

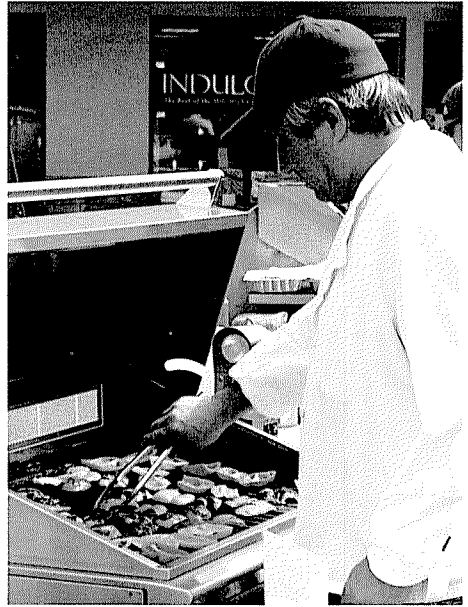
That is how Master of Ceremonies Chef Keith Jones, host of TV's Entertainment Cooking Show described the dishes created at the June 9th grill-off competition at Mountain High Appliances in Louisville, and indeed there was more substance than hyperbole in his declaration.

Indulge in Denver was invited to compete in a charity grill-off to celebrate the 18th anniversary of Mountain High Appliance. The event brought together Rising Star Chefs enrolled by Joan Brewster, Executive Director of the American Culinary Federation (ACF) Colorado Chefs Association, to compete on seven different featured high-end grills. On hand to enjoy and help judge the culinary creations were Louisville Chamber Business After Hours members and the builder's community along with judges Dan Hayward from Savory Spice Shop, author and journalist Carol Maybach from 5280 Magazine and award-winning journalist and author Claire Walter of Culinary Colorado.

The atmosphere was very lively and upbeat thanks in large part to the efforts of Barbara Barton who has been serving as the Special Events/Community Relations Coordinator for Mountain High Appliances for the past two years. Indulge in Denver was honored to to compete with the ACF chefs and we really enjoyed a front row seat for the entire event. Our team was sponsored by Tymkovich Meats, who donated 16 pounds of their delicious, all natural premium pork tenderloins for our grill creation. Best of all, the real winners were local charities: each station of chefs chose a charity. Chamber members “voted” on their favorite dishes by contributing to tip jars located at each station, and Mountain High Appliance added to the total donation.

Every creation was thoroughly enjoyed by the guests and judges, a testimony not only to the chefs at each station, but to the superb performance quality of the featured grills as well. Below is a summary of each station:

#1. (Decor grill) Chef: Joe Christensen, Banquet Chef, McCormick's Restaurant and Fish House. Entree: Grilled Ribeye Steak Crostini with Mushrooms, Carmelized Onions and Horseradish Cream. Appetizer: German Potato Salad. Award: People's Choice.



Indulge in Denver's Chef Joe Palcsak puts his grilling skills to the test. Photo by Jerry Shennan.

#2. (DCS grill) Chefs: Steve and Jennifer Brauns, publishers of Indulge in Denver, with Chef Joe Palcsak, personal chef. Entree: Mountain High Indulgent Pork Tenderloin with Mango Curry. Appetizer: Grilled Peppers Parmesan.

#3. (Lynx grill) Chef: DeWade Jones, Competition Chef. Entree: Hot Sugar Chicken Wings. Appetizer: Dessert Pizza with Cream Cheese, Strawberries and Kiwi. Award: Best Appetizer.

#4. (Alfresco grill) Chef: Alberto Soto, Restaruant Kevin Taylor. Entree: Grilled Lamb Ribs, Grilled Orange Gastrique, Seared Fresh Fig. Appetizer: Grilled King Oyster. Award: Best Entree.

#5. (Wolf grill) Chef: Mark Morton, Red Rocks Country Club. Entree: Barbequed Jerk Chicken. Appetizer: Caribbean Grilled Vegetables.

#6. (Viking grill) Chef: Brandon Durio, team chef Mike DeGiovanni. Entree: Smoky Shanghai Pizza.

#7. (Big Green Egg) Chef: Ted Strauch, decorated international competition chef, who currently oversees catering production at Epicurean Catering. Entree: Paella-Style Smoked Meatloaf with Red Pepper Coulis. Appetizer: S'mores Quesadilla with Sugar Tortilla, Hazelnut Spread, Chocolate Chips, Marshmallow, Plantain Tostones with Cinnamon Rum Whipped Cream. Award: Most unusual recipe.