The guru of barbecue

Family, food and fire are the passions fuelling Ted Reader, a master of the grill with a famously creative repertoire

Grilled scallop sliders

INGREDIENTS makes 8 as an appetizer or 4 as a main

MANGO AVOCADO SALSA

1 ripe mango, peeled and seeded and the flesh diced in ½-inch pieces
1 ripe avocado, peeled, pitted and the flesh diced in ½-inch pieces
white onion, finely diced
1 tbsp lime juice
2 tbsp orange juice
1 tbsp honey
1 tbsp olive oil
2 tbsp fresh cilantro, chopped
2 green onions, chopped
1 jalapeño pepper, seeded and finely diced
big splash Southern Comfort
salt and freshly ground black pepper

MUSTARD HONEY DRIZZLE

1 tbsp old-fashioned grain mustard
½ cup honey
1 tbsp orange juice

THE BURGER

Napoleon injector (or other syringe-like food injector)
8 jumbo ice-cold fresh sea scallops
8 slices prosciutto
Ritz Crackers

Grilled burgers for 2 to 3 minutes per side, until just cooked through, the flesh is opaque and the outside is covered by a 500-square-foot fireproof membrane.

In a small bowl or cup, stir together the mustard, honey and jalapeño pepper. Season to taste with a big splash of orange juice, honey, olive oil, cilantro, green onions and jalapeño pepper. Season to taste with a big splash of Southern Comfort, salt and finely ground black pepper. Cover and refrigerate until needed.

MUSTARD HONEY DRIZZLE

In a small bowl or cup, stir together the mustard, honey and orange juice. Set aside.

THE BURGER

1 Pat scallops dry with paper towels. Set aside, while watching early TV chefs like Julia Child and Emeril Lagasse.
2 In a small pot, over medium heat, melt the butter with the Southern Comfort. Set aside. (This prevents the butter from separating.)
3 Add the pepper, onion and garlic to the meat mixture. Add salt, pepper, mustard and burger seasoning to taste.
4 Grind the meat mixture with a hand or electric meat grinder. Grind the meat mixture twice.
5 Pat the burger mixture into a ball-like burger. Add the burger mixture to the Southern Comfort-laden burger mixture. (Mortar the burger mixture with Southern Comfort.)
6 Grill burgers for 3 to 4 minutes per side, until crisp and golden brown.
7 Serve the burger with prosciutto, grilled scallop and Mango Avocado Salsa. Drizzle with Mustard Honey Drizzle.

Grilled burgers for 4 to 5 minutes per side for medium-well done.
6 Brush burgers with melted butter and grill, cut-side down, until crisp and golden brown.
7 Assemble your burgers! Serve on grilled-toasted buns and garnish with Horseradish Compound Butter.

Hello! Canada

Cut the prime rib of beef into 1- to 2-inch chunks. Lay chunks evenly on a parchment paper-lined cookie sheet and place in freezer. Freeze meat for 10 to 15 minutes until the meat is very cold.

HORSERADISH COMPOUND BUTTER

1/3 cup butter, softened
2 tbsp freshly grated horseradish or prepared horseradish
1 tbsp fresh parsley, chopped
1/2 tsp black pepper, coarsely ground
salt, to taste

THE BURGER

meat grinder
boneless prime rib of beef
1 medium onion, minced
6 cloves garlic, minced
salt, to taste
1 1/2 tsp black pepper, coarse ground
2 tbsp hot mustard powder
2 tbsp burger seasoning (ideally Ted’s Better Burger Burger Seasoning, from cookbook)
8 Ritz Crackers

Prime rib burger

Prime rib burger

HORSEBACK RIDING

In a bowl, combine butter, horseradish, parsley and black pepper. Season to taste with salt. Set aside.

THE BURGER

With a hand or electric meat grinder, grind meat using the larger gringd plate. Change grind plate to smaller-sized one and grind meat a second time.
2 Add onion and garlic to the grinder and pass through. Add salt, pepper, mustard and burger seasoning to the meat mixture.
3 Form into 8 equal-sized 6-oz patties. A butter burger will cook more evenly and faster than a ball-like burger.
4 Preheat grill to medium-high, 450° F to 550° F.
5 Grill burgers for 4 to 5 minutes per side for medium-well done.
6 Brush burgers with melted butter and grill, cut-side down, until crisp and golden brown.
7 Assemble your burgers! Serve on grilled-toasted buns and garnish with Horseradish Compound Butter.

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The humble hamburger is transformed into accessible gourmet fare with the help of Ted Reader’s *Napoleon’s Everyday Gourmet Burgers*. From turkey to lamb to seafood — and with options that suit fine china as well as paper plates — this cookbook is far more versatile than its title might suggest. (There’s even a section on dessert burgers.) Also included are tips on choosing the perfect cut of meat, how to make your own seasonings and creative ways to garnish your creations. Over 100 mouth-watering recipes, each accompanied by an equally inviting photo, will make you the barbecue guru of your own backyard.

Still, his family remains his most important audience. A young daughter and son keep Ted and his wife of 21 years, a lawyer, very busy. (He prefers to keep his family’s names private.) The toddlers have already shown a penchant for fine ingredients and fire-cooked foods.

“At the grocery story, they are always asking questions about food. Like, ‘Why is that carrot yellow and not orange?’ Just the other day my little boy came out while I was cleaning grills, and said, ‘Daddy, I think everybody should have a barbecue in their backyard,’” laughs Ted.

Fast food is prohibited in the Reader household, and traditional dishes are often made with a twist, such as peanut butter and asparagus sandwiches. Keeping little hands away from hot surfaces is also strictly enforced — an obvious concern given the backyard’s shared role as playground and cookout site.

Now, with the thermostat heating up along with the charcoal, Ted is ready to usher in the summer and create some new family memories.

“The big term now is ‘staycation.’ I want you to stay in your backyard,” says Ted. “If you can enjoy what’s at home, enjoy your food, friends and family, those are the most important things.”

### Cupcake burger

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<tr>
<th>INGREDIENTS</th>
<th>makes 12</th>
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<td>1</td>
<td>9-inch pan of brownies (homemade, or use similar store-bought quantity)</td>
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**THE CUPCAKE**

| 1  | muffin tin |
| ¾ cup | all-purpose flour |
| 1 tsp | cream of tartar |
| ½ tsp | salt |
| ¼ cup | milk |
| ½ cup | sour cream |
| ½ cup | butter, softened |
| ½ cup | sugar |
| 1   | egg |
| 1   | egg yolk |

**THE CUSTARD**

| ½ cup | cornstarch |
| 6 tbsp | sugar |
| 2 cups | milk |
| 4   | egg yolks |
| 1   | vanilla bean |

**THE FILLING**

| 1 pint | fresh strawberries, sliced |
| 1 tbsp | sugar |
| ¼ cup | softened butter |

**THE CUPCAKE**

1. In a bowl, sift together the flour, baking soda, cream of tartar and salt.
2. In another bowl, whisk the milk and sour cream.
3. Cream together the room-temperature butter and sugar. Blend in egg and egg yolk.
4. Add sour cream-milk mixture and blend until mixed.
5. Add in dry ingredients and stir until smooth.
6. Preheat grill to medium, 350-450° F.
7. Fill greased muffin cups ¾ full with muffin mixture.
8. Grill-bake over indirect heat for 20 to 25 minutes, until fully baked and a toothpick inserted in the middle comes out clean.
9. Remove from grill and allow cupcakes to cool at room temperature. Unmould and place in an airtight container to keep nice and moist.

**THE CUSTARD**

1. In a bowl, mix the cornstarch and the sugar. Add ½ cup of the milk to the mix and add egg yolks.
2. Bring the rest of the milk and the vanilla bean to a boil. Whisk in the cornstarch-egg yolk mixture and bring to a low boil while whisking constantly.
3. Strain into a bowl, cover with plastic wrap and cool completely.

**THE FILLING**

1. In a bowl, gently mix strawberries and 1 tbsp sugar.
2. Cream the rest of the sugar and the butter with mixer until light and fluffy.
3. Divide mix into two. In one batch, add a drop or two of yellow food colouring and mix to combine. In the second batch, add a drop or two of green food colouring and mix to combine.
4. Assemble your burgers! Cut brownies with a 2- or 3-inch cookie cutter. Cut a muffin in half through the middle. Spread a layer of yellow icing on the cut side of the muffin bottom. Top with a spoonful of thick custard. Top with a brownie. Top with a layer of green icing. Add muffin top. Repeat with remaining muffins and serve immediately.