

THE ULTIMATE  
*Father's Day*  
MUST-HAVE

COYOTE  
OUTDOOR  
LIVING

[www.coyoteoutdoor.com](http://www.coyoteoutdoor.com)



COYOTE OUTDOOR LIVING continues to evolve its brand as an industry leader in outdoor space design. This expansion into the compact outdoor luxury category is part of an overall strategy to provide products to suit the outdoor space of any homeowner. Whether they have a sprawling suburban backyard, a condo patio or an urban rooftop, there should be no limitations to creating an outdoor kitchen to suit each person's lifestyle. Through the vision of company President Jim Ginocchi, Coyote is always evolving and expanding its suite of products to provide consumers the tools to create the outdoor oasis of their dreams at an affordable price point.

THE COYOTE  
ELECTRIC GRILL  
on PEDESTAL

## THE COYOTE GRILL S SERIES



Coyote Outdoor Living's new compact luxury 30" grill is part of the S-Series line. This grill features Coyote's unique cooking system including: high performance Coyote Infinity Burners™ as well as ceramic briquette heat control grids for even heat distribution. There is a custom shaped firebox to optimize heat flow and an independent spark ignition. There is 700 square inches of cooking area and up to 70,000 BTU of output.

### 30" S-Series Usage Tips:

- Two cast stainless steel Coyote Infinity Burners™
- One Coyote RapidSear™ Infrared Burner
- One Infrared Rear Burner - Rotisserie kit included
- Smoker box included – cooking accessory that allows you to add wood chips to enhance flavor
- Led illuminated knob lights
- Interior grill lighting
- Complete 30+ stainless steel construction for strength and longevity
- Ceramic briquette heat control grids included, these help maximize heat distribution and retention while cooking



### THE COYOTE ELECTRIC GRILL

- 60 minute safety timer with auto shut off
- Ceramic briquette heat control grid to help maximize heat distribution and retention while cooking



Designed for compact urban patios, balconies and rooftops as well as smaller space condo outdoor areas, the Electric Grill Island provides space efficiency and ultra-utility. Easy to clean. The electric grill on a pedestal has a sleek design-friendly silhouette.

### Electric Grill Usage Tips:

- Teflon coated cooking grate for easy cleaning.
- 2 piece tool set (spatula and tongs) included, designed to use with the Teflon cooking grate
- Grill cover included, to protect from outdoor elements
- 304 grade stainless steel for strength and longevity

### ALL PRODUCTS ARE PREMIUM GRADE STAINLESS-STEEL

Coyote Outdoor Living is the brand of choice for interior designer Kerrie Kelly, HGTV stars Anthony Carrino and John Colaneri, celebrity chef Jonathan Collins and social media powerhouse Farah Merhi of Inspire Me! Home Décor.

"Design and value are at the heart of Coyote Outdoor Living, our passion is to elevate the outdoor living experience with a selection of products that marry power and durability with style," says Jim Ginocchi, President, Coyote Outdoor Living.

FOR MORE INFORMATION  
www.coyoteoutdoor.com  
855-520-1559

## INSTANT PARTY

### Easy and Healthy Last-Minute Summer BBQ Recipes

Recipes by Chef Jonathan Collins, Brand Ambassador for Coyote Outdoor Living.



#### WHOLE ROASTED WILD RAINBOW TROUT YIELDS 2

##### INGREDIENTS

- Rainbow Trout – cleaned, and scaled -1pc
- Asparagus – rinsed and trimmed - 10pc
- Small Vine Tomatoes – rinsed, and sliced in half - 4pc
- Green Zucchini – rinsed, trimmed and sliced - 1pc
- Fennel – rinsed, trimmed and sliced - 1pc
- Red Chili Peppers – rinsed and fine slice - 2pc
- Green Chili Peppers – rinsed and fine slice - 2pc
- Fresh Dill – rinsed 3pc
- Lemon – rinsed and sliced 4pc
- Extra Virgin Olive Oil - as needed
- Flaked Sea Salt - to taste
- Fresh Ground Black Pepper - to taste

##### TECHNIQUE

1. Position rack in center of the oven, preheat to 350°F (180°C) or Gas Mark 4
2. Season the trout cavity with salt and pepper, stuff with lemon, fennel and dill
3. Season a heavy bottom cast iron pan or sheet pan with oil, place trout in the center of the pan
4. Arrange asparagus, tomatoes, zucchini, peppers and lemon around trout, drizzle with olive oil
5. Season with salt and pepper, roast in oven for 20-25 minutes or until crispy and fragrant
6. Allow the trout to rest uncovered for 2 minutes
7. Gently pull the fillet from the bones (the trout skeleton with remain intact)
8. Serve skin side up on a bed of vegetables with some of the juices from the pan, finish with pinch of salt



#### GARLIC STUDED PRIME RIB ROAST YIELDS 4

##### INGREDIENTS

- Prime Rib Roast Bone-In (2 guests/bone) – trimmed 4lbs
- Shallots – trimmed, peeled and sliced in half lengthways 4pc
- Garlic Bulb – cloves peeled and sliced in half 1pc
- Fresh Thyme – rinsed and leaves stripped 4pc
- Extra Virgin Olive Oil – 1 tbsp
- Unsalted Butter – 1 tbsp
- Flaked Sea Salt - to taste
- Fresh Ground Black Pepper - to taste

##### TECHNIQUE

1. Remove the roast from refrigerator 1 hour before preparation, bringing it close to room temperature
2. Position rack in lower half of the oven, preheat to 350°F (180°C)
3. Pat the roast dry with paper towels
4. Using a boning knife make incisions into the roast deep enough to press a garlic clove below the surface
5. Space the incisions evenly so when carving each slice has several cloves revealed
6. Massage the spice mixture into the entire roast, drizzle with olive oil, add thyme leaves, season with salt and pepper
7. Heat olive oil and butter in a cast iron or heavy bottom casserole pan over medium-high heat
8. Gently roll the roast, presentation side first into the roasting pan, turning to brown each side, remove and set aside
9. Place the roast fat side up and rib bones down in a roasting pan
10. Estimate 25-30 minutes/kg for rare | 30-35 minutes/kg for medium rare
11. Insert a probe thermometer into the thickest part of roast, not touching a bone
12. Roast until probe thermometer reads 115°-120°F for rare or 125°-130°F for medium rare
13. The roast will continue to cook when removed from the oven increasing the internal temperature
14. Cover roast with foil and rest for 20-30 minutes before carving



**ROASTED VENISON LOIN WITH SURE-FIRE GAME RUB**  
SERVES 4

**ROASTED VENISON LOIN**  
**INGREDIENTS:**  
Venison Loin (Backstrap) – trimmed and silver skin removed - (225g/person)  
32oz, 225g  
Unsalted Butter – 1 tbsp  
Canola Oil – 1 tbsp

**TECHNIQUE**

1. If frozen, thaw venison loin overnight in the refrigerator or in cold, running water
2. Remove silver skin by slicing just underneath, gently pull upwards and slice the length of the silver skin
3. Pat dry with paper towel, coat evenly with game rub, let stand for 20 minutes at room temperature
4. Position rack in the center of the oven, preheat to 350°F (177°C) or Gas Mark 4
5. In a large heavy-bottom sauté pan over medium-high heat, add butter and canola oil
6. Gently place loin into pan, sauté until golden brown, turning to evenly brown all sides
7. Transfer to preheated oven, roast, uncovered until desired doneness
8. Venison will continue to cook after removed from heat, check temperature with an instant-read probe thermometer
9. The thermometer tip should be inserted into the center of the thickest part of the venison
10. Remove from oven when internal temperature reads 5°F (3°C) lower than desired finished temperature
11. Transfer the venison to a cutting board and rest, uncovered for 5-10 minutes before serving

- Rare 130°F (54°C) Medium 140°-145°F (60°-63°C) Well Done 160°F (71°C)
- Rare venison feels soft, spongy, and when pressed
- Medium Venison feels somewhat firm, and springs back when pressed
- Well Done Venison feels firm, resist pressure, and does not spring back when pressed

**SURE-FIRE GAME RUB**  
**INGREDIENTS:**

- Whole Fennel Seed - 3 tsp
- Whole Coriander Seed - 3 tsp
- Whole Star Anise - 5pc
- Whole Allspice Berries - 10pc
- Whole Black Pepper - 1 tbsp
- Fine Sea Salt - 1 tsp
- Ground Paprika – 3 tsp
- Ground Cayenne Pepper – plus more for additional heat – 1 tsp
- Dark Brown Sugar – 1 tbsp

**TECHNIQUE**

1. In a large heavy-bottom sauté pan over medium heat, combine fennel, coriander, star anise, allspice, black pepper
2. Toss spices frequently to toast evenly, careful not to burn as spices toast quickly
3. When light brown and fragrant transfer to the bowl of a mortar and pestle or spice grinder, cool slightly
4. Grind or pulse to a fine consistency, transfer to a mixing bowl, cool completely
5. Add salt, paprika, cayenne pepper, and brown sugar, fold together to combine evenly
6. Use immediately, or store in an air tight container or re-sealable plastic bag

**PAN ROASTED ASPARAGUS**

SERVES 4

**INGREDIENTS**

- Asparagus – trimmed (4oz/120g per person) - 16oz , 480g
- Shallots – trimmed, peeled and quartered – 4 pc
- Lemon – sliced and seeded - 1pc
- Sliced Almonds - handful
- Unsalted Butter - 1tbsp
- Extra Virgin Camelina or Olive Oil – plus more for garnish - 2tbsp
- Flaked Sea Salt - to taste
- Fresh Ground Black Pepper - to taste



**TECHNIQUE**

1. If frozen, thaw raw shrimp in cold, slow-running water, drain and pat dry with paper towel
2. Preheat a large sauté pan over medium-high heat, add butter, Camelina oil and garlic, sauté until fragrant
3. Add rosemary sprigs and shrimp, add lemon zest, season with salt and pepper
4. Sauté until flesh turns slightly pink and golden, approximately 1 minute, turn and repeat
5. Finish with a squeeze of lemon juice, remove rosemary, serve with grilled baguette



**LEMON-THYME CHICKEN WITH CLOVER HONEY**

SERVES 4

**INGREDIENTS**

- Asparagus – trimmed (4oz/120g per person) - 16oz, 480g
- Shallots – trimmed, peeled and quartered – 4 pc
- Lemon – sliced and seeded - 1pc
- Sliced Almonds - handful
- Unsalted Butter - 1tbsp
- Extra Virgin Camelina or Olive Oil – plus more for garnish - 2tbsp
- Flaked Sea Salt - to taste
- Fresh Ground Black Pepper - to taste

**TECHNIQUE**

1. If frozen, thaw raw shrimp in cold, slow-running water, drain and pat dry with paper towel
2. Preheat a large sauté pan over medium-high heat, add butter, Camelina oil and garlic, sauté until fragrant
3. Add rosemary sprigs and shrimp, add lemon zest, season with salt and pepper
4. Sauté until flesh turns slightly pink and golden, approximately 1 minute, turn and repeat
5. Finish with a squeeze of lemon juice, remove rosemary, serve with grilled baguette

**SAUTÉED SHRIMP WITH LEMON, GARLIC AND ROSEMARY**

SERVES 4

**INGREDIENTS**

- Shrimp – shelled, de-veined and rinsed - 2lbs, 900g
- Garlic Cloves – trimmed, peeled and finely sliced - 4pc
- Fresh Rosemary – rinsed - 4pc
- Lemon Zest and Juice - 1pc
- Unsalted Butter - 2tbsp
- Camelina or Canola Oil – 2 tbsp
- Fresh Ground Black Pepper - to taste
- Flaked Sea Salt - to taste
- Baguette – sliced and grilled for garnish - 1pc

**TECHNIQUE**

1. If frozen, thaw raw shrimp in cold, slow-running water, drain and pat dry with paper towel
2. Preheat a large sauté pan over medium-high heat, add butter, Camelina oil and garlic, sauté until fragrant
3. Add rosemary sprigs and shrimp, add lemon zest, season with salt and pepper
4. Sauté until flesh turns slightly pink and golden, approximately 1 minute, turn and repeat
5. Finish with a squeeze of lemon juice, remove rosemary, serve with grilled baguette

