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TABLE OF CONTENTS

INTRODUCTION

INTRODUCTION.....	06
ESSENTIAL TOOLS AND ACCESSORIES.....	07
DIRECT VS. INDIRECT HEAT COOKING.....	07
TEMPERATURE CONTROL AND GRILLING ZONES.....	08
CLEANING, MAINTENANCE, AND GRILL SAFETY.....	08
5 GOLDEN TRICKS FOR THE GAS GRILL.....	09



CHAPTER 1 - BURGERS, SLIDERS, AND SANDWICHES

FIRECRACKER ONION SMASH BURGERS.....	11
SMOKY MAPLE BACON CHEESEBURGERS.....	12
JALAPEÑO RANCH TURKEY BURGERS.....	13
GARLIC BUTTER MUSHROOM SWISS SLIDERS.....	114
CRISPY BBQ CHICKEN SANDWICHES.....	15
GRILLED PESTO MOZZARELLA PANINIS.....	16
CAJUN SHRIMP PO' BOY SANDWICHES.....	17
BOURBON PEACH PULLED PORK SANDWICHES.....	18
SPICY CHORIZO BURGER MELTS.....	19
HONEY MUSTARD CHICKEN BACON WRAPS.....	20

CHAPTER 2 - CHICKEN & TURKEY

CITRUS GARLIC SPLIT CHICKEN.....	22
STICKY APRICOT CHICKEN THIGHS.....	23
BLACK PEPPER HONEY DRUMSTICKS.....	24
CREAMY TUSCAN CHICKEN SKEWERS.....	25
CAJUN BUTTER TURKEY CUTLETS.....	26
LEMON DILL CHICKEN KEBABS.....	27
SMOKY PAPRIKA CHICKEN WINGS.....	28
GARLIC PARMESAN TURKEY BURGERS.....	29
PINEAPPLE CHIPOTLE CHICKEN BREASTS.....	30
YOGURT-MARINATED HERB CHICKEN.....	31



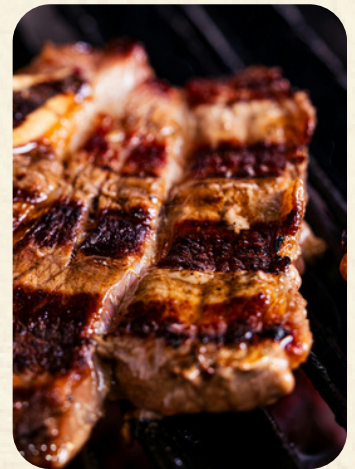


CHAPTER 3 - BEEF AND STEAK

COFFEE-RUBBED RIBEYE STEAKS.....	33
GARLIC CHIMICHURRI FLANK STEAK.....	34
PEPPERCORN BUTTER STRIP STEAKS.....	35
KOREAN-INSPIRED BEEF SKEWERS.....	36
GRILLED STEAK AND POTATO FOIL PACKS.....	37
WHISKEY BROWN SUGAR BEEF TIPS.....	38
BLUE CHEESE STUFFED BURGER STEAKS.....	39
CHARRED ONION MEATBALL SKEWERS.....	40
SPICY TOMATO BEEF KEBABS.....	41
HERB-CRUSTED FLAT IRON STEAK.....	42

CHAPTER 4 - PORK, SAUSAGE & RIBS

MAPLE DIJON PORK CHOPS.....	44
STICKY COLA BABY BACK RIBS.....	45
GARLIC HERB PORK TENDERLOIN.....	46
SWEET HEAT SAUSAGE SKEWERS.....	47
HONEY SRIRACHA PORK BITES.....	48
GRILLED APPLE CIDER BRATWURSTS.....	49
BROWN SUGAR BACON-WRAPPED SAUSAGES.....	50
SMOKY MUSTARD PORK STEAKS.....	51
CARIBBEAN PINEAPPLE PORK KEBABS.....	52
CRISPY GLAZED RIB FINGERS.....	53

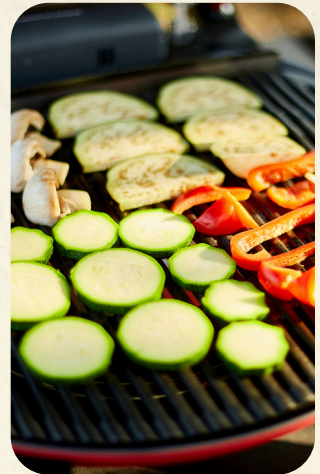


CHAPTER 5 - SEAFOOD

CHILI LIME SHRIMP SKEWERS.....	55
GARLIC BUTTER SALMON PACKETS.....	56
BLACKENED MAHI-MAHI FILLETS.....	57
HONEY CITRUS TUNA STEAKS.....	58
MEDITERRANEAN SWORDFISH KEBABS.....	59
COCONUT CURRY SHRIMP FOIL PACKS.....	60
GRILLED SCALLOPS WITH HERB OIL.....	61
CAJUN BUTTER CATFISH.....	62
MAPLE SOY CEDAR-STYLE SALMON.....	63
LEMON PEPPER SNAPPER FILLETS.....	64

CHAPTER 6 - VEGETABLES & PLANT-BASED

CHARRED GARLIC PARMESAN CORN.....	66
SMOKY BALSAMIC MUSHROOM STEAKS.....	67
MAPLE CHILI SWEET POTATO PLANKS.....	68
STUFFED GRILLED BELL PEPPERS.....	69
HARISSA CAULIFLOWER STEAKS.....	70
CRISPY BBQ TOFU SKEWERS.....	71
HERB-MARINATED EGGPLANT ROUNDS.....	72
GRILLED ZUCCHINI ROLL-UPS.....	73
FIRE-ROASTED BROCCOLI WITH LEMON.....	74
MEDITERRANEAN HALLOUMI VEGETABLE SKEWERS.....	75



CHAPTER 7 - SKEWERS, KEBABS, AND FOIL PACKETS

TERIYAKI PINEAPPLE CHICKEN SKEWERS.....	77
GARLIC STEAK AND MUSHROOM KEBABS.....	78
CAJUN SHRIMP SAUSAGE PACKETS.....	79
BUFFALO RANCH CHICKEN FOIL PACKS.....	80
MEDITERRANEAN VEGGIE KEBABS.....	81
HONEY GARLIC PORK SKEWERS.....	82
TEX-MEX POTATO FOIL DINNERS.....	83
LEMON HERB SALMON PACKETS.....	84
SPICY PEANUT CHICKEN SKEWERS.....	85
CHEESY BACON RANCH POTATO PACKETS.....	86

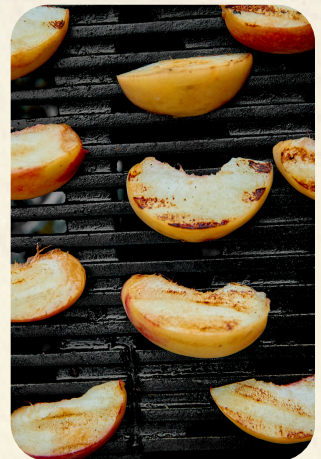
CHAPTER 8 - SIDES, FLATBREADS, AND GRILL EXTRAS

LOADED GRILLED POTATO WEDGES.....	88
BBQ CORNBREAD SKILLET.....	89
SMOKY BAKED BEAN PACKETS.....	90
GRILLED MAC AND CHEESE FOIL BOWLS.....	91
FIRE-ROASTED TOMATO BRUSCHETTA.....	92



CHAPTER 9 - DESSERTS AND SWEET GRILLED TREATS

CINNAMON HONEY GRILLED PEACHES.....	94
BROWN SUGAR PINEAPPLE RINGS.....	95
CHOCOLATE BANANA BOAT SUNDAES.....	96
MAPLE PECAN APPLE PACKETS.....	97
GRILLED BERRY SHORTCAKE SKEWERS.....	98
COCONUT LIME GRILLED PEARS.....	99
CAMPFIRE CHOCOLATE COOKIE FOIL CAKES.....	100
CARAMEL BANANA BREAD PACKETS.....	101
GRILLED POUND CAKE WITH BERRIES.....	102
VANILLA RUM GLAZED FRUIT KEBABS.....	103



BONUS SECTION: SAUCES & MARINADES

HOMEMADE CITRUS HERB MARINADE.....	105
SMOKY MAPLE MARINADE.....	106
SWEET CHILI LIME MARINADE.....	107
CREAMY ROASTED PEPPER SAUCE.....	108
COOL CUCUMBER YOGURT SAUCE.....	109

FINAL WORDS

MEAT TEMPERATURE GUIDE.....	110
COOKING CHART.....	111
CONVERSION CHART.....	112
YOU THOUGHT THAT WAS IT?.....	113
A LITTLE REMINDER.....	114



Introduction

Hello, first of all, I would like to thank you for purchasing this book. In this book, I will explain the advantages and benefits you have experienced with this **Ultimate Gas Grill Cookbook**.



There is something quietly inviting about cooking outdoors. The gentle sound of the grill heating up, the smoky aroma drifting through the air, and the simple pleasure of sharing freshly cooked food can turn even an ordinary meal into something special. Gas grilling brings that experience within easy reach, making outdoor cooking feel relaxed, approachable, and enjoyable for both beginners and experienced home cooks alike.

Unlike more complicated grilling methods, gas grills offer a steady and dependable way to cook. With quick ignition and easy temperature control, they allow you to focus less on managing the fire and more on preparing food that tastes warm, flavorful, and satisfying.

This collection of recipes is designed to make grilling feel simple without becoming repetitive. You will find a variety of dishes ranging from savory sides and hearty grilled favorites to sweet desserts and flavorful sauces.

Why Gas Grills Make Outdoor Cooking Easy

One of the biggest advantages of a gas grill is convenience. With the turn of a knob, the grill heats quickly and stays consistent, which makes cooking less stressful and more flexible. There is no long wait for charcoal to burn down and no guessing when the heat is ready. This ease allows outdoor cooking to fit naturally into everyday life, whether it is a simple weeknight dinner or a slower weekend gathering.

Gas grills also make it easier to experiment with different cooking styles. You can grill over direct heat for crisp edges and caramelized flavor, or use gentler indirect heat for foods that need a slower finish. From foil packet meals and toasted flatbreads to juicy meats and soft grilled fruit, a gas grill handles a wide range of recipes with very little effort.

Beyond convenience, gas grilling creates an atmosphere that feels warm and welcoming. Meals are often shared outdoors, conversations linger a little longer, and cooking becomes part of the experience rather than just a task. With a few ingredients, a reliable grill, and a little curiosity, outdoor cooking becomes something simple to enjoy again and again.

ESSENTIAL TOOLS AND ACCESSORIES

A few dependable tools can make gas grilling feel smoother and far more enjoyable. You do not need an overly complicated setup to cook well outdoors, but having the right basics nearby makes preparation and cooking easier from the start.

- **Long-handled tongs:** Used for flipping and moving food safely on the grill without piercing it.
- **Grill spatula** - Helps lift burgers, fish, and delicate items without breaking them apart.
- **Instant-read meat thermometer** - Checks the internal temperature of meat to avoid undercooking or overcooking.
- **Grill brush** - Cleans food residue and grease off the grates before and after grilling.
- **Heat-resistant gloves** - Protects hands from high heat when handling hot grates or trays.
- **Basting brush** - Used to apply marinades, butter, or sauces while grilling.
- **Grill tray or basket** - Holds small or delicate foods like vegetables or shrimp to prevent them from falling through grates.
- **Skewers (metal or soaked wood)** - Used for grilling kebabs and evenly cooking small pieces of food.
- **Aluminum foil** - Helps cook food in packets, lock in moisture, and make cleanup easier.
- **Drip pan** - Catches grease and prevents flare-ups during longer cooks.
- **Chimney starter (optional for gas grill users who also use charcoal setups)** - Used to safely ignite charcoal if switching between grill types.
- **Fuel gauge (propane indicator)** - Shows how much propane is left to avoid running out mid-cook.

DIRECT VS. INDIRECT HEAT COOKING

Understanding direct and indirect heat is key to better grilling.

Direct heat cooks food right over the flame, giving quick cooking, seared edges, and grill marks. It works best for burgers, steaks, shrimp, and thin cuts.

Indirect heat cooks food beside the flame with the lid closed, like an oven. It's ideal for thicker meats, chicken, and dishes that need longer cooking without burning.

Many recipes use both methods—starting with direct heat for color, then finishing with indirect heat for even cooking.

On a gas grill, you can easily create both zones by keeping one burner high and another low or off.

TEMPERATURE CONTROL AND GRILLING ZONES

Temperature Control

One of the best things about a gas grill is how easy it is to adjust the heat. You can quickly move from high to low just by turning a knob, giving you more control over how your food cooks. This makes it easier to avoid burning or undercooking, especially when grilling different types of food at the same time.

High heat is best for quick searing and getting a nice crust on meats. Medium heat works well for everyday foods like vegetables, sausages, and flatbreads. Low heat is ideal for gentle cooking, melting cheese, or keeping food warm without drying it out.

Grilling Zones

Grilling zones help you cook more than one thing at different temperatures at once. On a gas grill, you can create this by setting one burner higher and another lower or off. This gives you a hot side for searing and a cooler side for slower cooking or finishing food.

This setup is useful when something cooks too fast or needs extra time. You can simply move it to another zone instead of removing it from the grill.

CLEANING, MAINTENANCE, AND GRILL SAFETY

Cleaning

Keeping your grill clean helps food taste better and prevents buildup over time. After cooking, leave the grill on for a few minutes while it is still warm, then brush the grates to remove food residue.

Empty the grease tray regularly to avoid smoke and flare-ups, and wipe the outside surfaces when needed to keep everything in good shape.

Maintenance

Good maintenance keeps your grill working evenly and safely. Every now and then, check the burners and heat plates for grease or blockages that could affect the flame. Use a soft brush to clean them gently so the heat stays steady and consistent during cooking.

Grill Safety

Safety should always come first when using a gas grill. Always place the grill outdoors in a well-ventilated space, away from walls, roofs, or anything that can catch heat. Before lighting, check the propane connection for leaks and make sure the lid is open. Keep the area around the grill clear of clutter, loose cloth, or anything that could accidentally touch the heat.

THE 5 GOLDEN TRICKS

1. ALWAYS PREHEAT LONGER THAN YOU THINK

Let your gas grill heat for at least 10–15 minutes before cooking. A properly preheated grill helps food sear better, release naturally from the grates, and develop those clean grill marks without sticking. It also makes the cooking temperature more stable from the first flip to the last.

2. KEEP A TWO-ZONE FIRE READY

Even on a simple cook, set your grill with one hotter side and one cooler side. The hot zone is for searing, while the cooler zone is where food can finish cooking gently. This small setup saves food from burning and gives you full control when things cook faster than expected.

3. DON'T FLIP TOO EARLY

One of the most common mistakes is moving food too soon. If it sticks, it usually means it needs more time. Let the grill do its work—once a good crust forms, the food naturally releases and flips more easily, keeping juices inside and flavor stronger.

4. LID DOWN MEANS BETTER COOKING

Think of the grill lid as part of the cooking system. Keeping it closed helps trap heat, creates even cooking, and gives a mild smoky effect. Opening it too often releases heat and can make cooking uneven, especially for thicker cuts of meat or baked-style grill recipes.

5. REST YOUR FOOD BEFORE SERVING

After grilling, let meat, seafood, or even thick vegetables rest for a few minutes. This allows the juices to settle back into the food instead of running out when cut. The result is softer texture, better flavor, and a more satisfying bite overall.



BURGERS, SLIDERS, & SANDWICHES



FIRECRACKER ONION SMASH BURGERS



Preparation:
20 MIN



Grilling time:
15 MIN



Portions:
4



INGREDIENTS:

- 1 tablespoon vegetable oil for greasing the grill grates
- 1 pound ground beef
- 1 teaspoon salt
- 1/2 teaspoon cracked black pepper
- 1 teaspoon smoked paprika
- 1 small red onion, very thinly sliced
- 2 tablespoons hot pepper jelly
- 1 tablespoon butter
- 4 brioche burger buns
- 4 slices pepper jack cheese
- 1/2 cup shredded lettuce
- 2 tablespoons mayonnaise

PREPARATION:

- 1. Preparation:** Preheat the gas grill to medium-high heat and lightly oil the grill grates with the vegetable oil. In a bowl, gently mix the ground beef with the salt, black pepper, and smoked paprika. Form into 4 loose balls. In a separate bowl, toss the sliced onion with the hot pepper jelly until coated.
- 2. Cooking:** Place the beef balls directly onto the hot grill grates and press them down firmly with a spatula to create thin patties. Grill for 3 minutes until browned with crisp edges. Flip the burgers, top each with pepper jack cheese, and continue grilling for 2 to 3 minutes. Move the onions to a cooler side of the grill and cook briefly until softened and lightly charred.
- 3. Assembly:** Butter the brioche buns and toast them lightly on the grill. Spread mayonnaise onto the buns, then layer with lettuce, burgers, and the spicy onions before serving warm.

Tip: Pressing the burgers only once helps create crisp edges while keeping the center juicy.

NUTRITIONAL VALUES per serving: Calories: approx. 610 | Carbs: 31g | Protein: 33g | Fat: 39g

SMOKY MAPLE BACON CHEESEBURGERS



Preparation:
15 MIN



Grilling time:
18 MIN



Portions:
4



INGREDIENTS:

- 1 tablespoon olive oil for greasing the grill grates
- 8 slices thick-cut bacon
- 1 1/4 pounds ground chuck
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 1/2 teaspoon salt
- 2 tablespoons maple syrup
- 1 teaspoon chipotle powder
- 4 slices smoked cheddar cheese
- 4 pretzel buns
- 4 tomato slices
- 1/4 cup crispy fried onions

PREPARATION:

- 1. Preparation:** Heat the gas grill to medium heat and grease the grates with olive oil. Shape the ground chuck into 4 patties and season both sides with garlic powder, onion powder, and salt. Stir together the maple syrup and chipotle powder in a small bowl.
- 2. Cooking:** Arrange the bacon on the grill and cook slowly until crisp, turning occasionally. Brush the bacon lightly with the maple mixture during the last minute. Grill the burger patties for about 4 minutes per side, adding smoked cheddar during the final minute so it melts smoothly. Toast the pretzel buns briefly until warm.
- 3. Serving:** Place the burgers onto the buns and top with bacon, tomato slices, and crispy fried onions. Spoon over any remaining maple glaze before serving.

Tip: Using pretzel buns adds a soft texture that pairs especially well with smoky flavors.

NUTRITIONAL VALUES per serving: Calories: approx. 720 | Carbs: 35g | Protein: 38g | Fat: 46g