



FOR MORE INFORMATION CONTACT:
Carla Minsky, Communications
920.979.3420 or cminsky@charter.net

FOR IMMEDIATE RELEASE

CITY GRILL SHARES ARTFUL RECIPES TO MARK SUMMER INSTALLATION OF "EXHIBITOUR"

WAUSAU, Wis. (June 4, 2010) -- It's part art tour, part wine walk, part Friday evening stroll, part appetizer tasting. The summer installation of downtown Wausau's "Exhibitour" event, set for the evening of June 18, inspired Chef Josh Braatz of City Grill, an American Bistro at the Jefferson Street Inn to come up with some summery recipes that capture the spirit of the event, most apropos given the restaurant is on the tour. They'll be showcasing the work of Jerry Studinski, a metal sculptor.

"These are easy, tasty recipes. The appetizer can go right on the grill and the dessert can be prepared on the grill's side burner if they like," explained Braatz. "The idea is to soak up the summer ambience in all its artfulness." To accompany these tasty bites, Braatz suggests a refreshing pomegranate mojito.

Appetizer: Grilled Beef Satay
Makes 20 portions

3 pounds boneless beef cubed
8 oz ketchup
3 oz soy sauce
2 oz fresh lime juice
1 pint water
½ tablespoon chili paste
4 oz sesame oil
2 oz brown sugar
4 oz minced onion
2 oz minced garlic
1 oz minced lemon grass
1 tablespoon minced ginger
2 oz minced chilies
1 tablespoon salt
8 oz peanut butter

Portion the meat onto skewers. Combine all the remaining ingredients, except the peanut butter. Marinate meat in the mixture for 12 to 24 hours. Drain, bring the marinade to a simmer and thicken with the peanut butter. Adjust the consistency with water. Grill the meat until desired doneness and serve with the sauce.

Dessert: Bananas Foster

Serves 4

2 bananas, sliced
1 tablespoon butter, unsalted
¼ cup brown sugar, can add more if desired
¼ cup crème de banana
¼ cup 151
1 pinch nutmeg
1 pinch cinnamon
4 scoops vanilla bean ice cream

Melt butter in sauté pan. Add sliced bananas. Sauté the bananas for about a half minute. Add brown sugar, cinnamon and nutmeg and sauté for about a half minute longer. Add crème de banana and sauté until the bananas start to get soft. Carefully add the 151 and, away from you, light the pan and sauté until flame goes away and the sauce is to the desired consistency. Serve over the ice cream.

Libation: Pama Mojito

4 lime wedges
6-14 mint leaves
1 tablespoon sugar
1 oz rum
½ oz pomegranate liqueur

Muddle the above ingredients together, pour into a Collins glass with ice and club soda and finish off with a splash of white carbonated soda.

Braatz, a graduate of Fox Valley Technical College Culinary Arts in Appleton, Wis., has been with City Grill for two years now. It's a restaurant he describes as "American bistro" in style - the kind of place locals like to frequent for appetizers and drinks and overnight guests of the inn head to for a relaxing meal. When pressed to name the most requested dishes on the menu he leans toward the restaurant's namesakes - the Mixed Grills. "For Exhibitour this year, I've added a lamb, veal and tenderloin mixed grill, and a lobster special too," said Braatz.

For more on City Grill, an American Bistro, log on to www.citygrillbistro.com. The phone number for reservations is 715.848.2900. City Grill is located next door to the Jefferson Street Inn at 203 Jefferson Street in Wausau's Downtown River District.

###