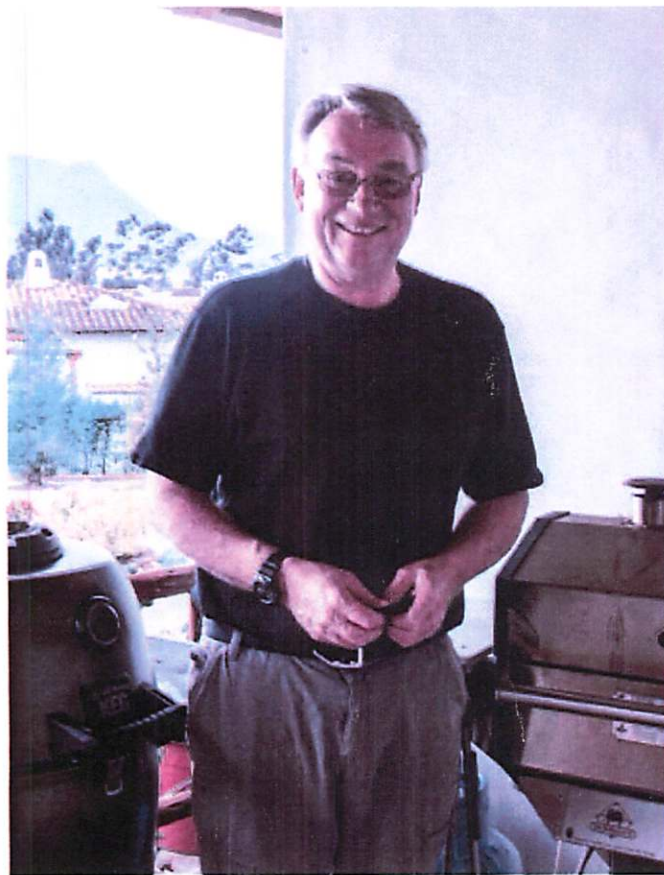


DAVE SCHROEDER

INTERVIEW BY JANE EHRHARDT



A RETIRED COMPUTER GUY, Dave Schroeder has traveled the world. And grilled wherever he went. He grilled in Alaska at 30 below while at the Iditarod, taught some Thai women to make pizza and grilled turkey and dressing for his Ecuadorian neighbors high in the Andes. And that's where he and his wife live now.

WHAT THE HECK DID YOU GRILL AT 30 BELOW IN ALASKA? Well, I was staying with a friend of mine in 2011. We grew up together, and he wanted me to grill for him—I tell people that I don't have friends, I only have people I cook for and fix their PCs. Anyway, he had me grill steaks, chicken and burgers. That's what he wanted.

AND NOW YOU'RE IN ECUADOR? A year or so ago, my wife and I decided to move down here for a while. We wanted to explore South America more, and it's easier to do it from down here than from the States.

DID YOU BRING YOUR GRILLS? I had a container shipped to Ecuador with them all. You gotta have your toys.

HOW IS IT DIFFERENT COOKING IN THE ANDES? Well, at this height—we're at about 8,200 feet—water boils at 193°F instead of 212°F. So when water is bubbling here, it's not really boiling. That affects how you cook. And another thing is that the atmosphere is lighter at this altitude, so things evaporate faster, and you have to compensate with more liquid.

AND WHAT ABOUT HIGH-ALTITUDE GRILLING? For grills, it takes a little longer to get things up to temp here, so you really want to add extra time. I bake bread on the grills instead of in the ovens, because appliances here are not as good as appliances in the States. The ovens drive me crazy. They're 125 degrees off. But out on the grills, I know exactly what temp is going on there.

WHAT'S YOUR GRILLED TURKEY RECIPE? I seem to grill more 15-pound turkeys, and I cook it at about 325°F for about two-and-a-half to three hours. Don't turn it. I always put some chunks of lemon and onion in the body cavity. And I use a herb-type rub inside the body cavity and work it under the skin some. I grill the dressing, too.



HOW DID YOU GET YOUR GRILLING START? Started back before you could get real grills. Remember hibachis? I got one of those and thought it was pretty cool and made tents for them to keep more of the heat in. It grew from there.

MOST SURPRISING THING YOU'VE GRILLED? First time I ever grilled a turkey. Was a long time ago. I decided I was going to do it on a charcoal grill—just a cheap ol' thing I found at a grocery store. There were going to be 16 people. And if that wasn't bold enough, I was in Anchorage, and it was 20 below. So of course, it took twice as long to cook. But it really looked beautiful. We ate around 7 that night. We were shooting for 3 or 4 that afternoon. Good thing we had extra wine.

WHAT'S THE TRICK TO GRILLING TURKEY? There's a lot of 'em. Lot of them apply to chicken, too. Some people say to tie up the legs to the body. I disagree, because dark meat cooks different than white. Leave the legs out, and cover the ends for the first hour or so. Then they'll be done when the breast is done. Brining for turkeys is good, too, because it helps retain a lot of moisture, and if you end up overcooking, it really helps compensate.

YOU GRILL STUFFING? WHY USE THE LITTLE SQUARE PANS? My original reason for the little pans was because we had 22 people over that night, and I had to make some vegetarian and some meat stuffing. And I wanted it firm enough that when it cooled, I could make slices that people could take. It worked out pretty well. I didn't really adapt the recipe for the grill. I put it over indirect heat on my gas grill. Cooked pretty much like I would in an oven.

YOUR FAVORITE GRILLING TOOL? I'd say my Rib Rack and a grill basket. And, of course, I've got to have the ubiquitous baster. I have a collection of them.

For more grilling recipes and tips on travel, visit Dave's site at dpstravels.com. For ongoing tailgating recipes, news, and humor from us, join us on Twitter at [@tailgatermag](https://twitter.com/tailgatermag) or on facebook.com/tailgatermonthly.

CHARCOAL OR GAS? Both. Charcoal is just great for really high-heat things and really super low-and-slow. I bake on the gas. Find myself cooking more on the charcoal Steel Keg grill, though. But I go back and forth.

YOUR FAVORITE MEAT TO GRILL? Wild meat. It's harder to cook because it's leaner. It fools you when it's done, because it usually looks undercooked. Venison is always good. Moose isn't bad. Down here, the real delicacy is called cuy. It's guinea pig. Tastes like chicken. I've not grilled it yet, though. My wife doesn't want anything to do with cooking a fuzzy pet.

Dave's Cheesecloth Salmon with Asian Twist

- 1 whole wild-caught salmon (farm-raised tastes different)
- 2 tablespoons fermented black beans
- 4 green onions
- 5 shiitake mushrooms
- 4 cloves garlic
- 1 package cheesecloth
- 1 pound cheap margarine
- 1 tablespoon soy sauce
- 1 tablespoon rice vinegar
- 1 tablespoon sake

STUFFING. Slice mushrooms. Cut green onions into 2- to 3-inch lengths, then turn them lengthwise and shred them with knife. Mince garlic. Put all three in a bowl, and stir. Drain the black beans, and, in another bowl, mash them into paste with a spoon.

SALMON. Place the salmon on the cheesecloth that's opened as wide as you can make it. Inside the salmon, press the black bean paste in all along the spine. Fill cavity completely with stuffing. Hold the filled cavity up and sprinkle in soy sauce, sake and rice wine vinegar. Wrap up salmon in cheesecloth. Tie up the ends.

COATING. Rub all of the margarine over the cheesecloth. Be sure to cover everything really well. The margarine is just used to seal the fish and does not get into the meat, which is why we use cheap stuff.

GRILLING. Cover and grill for 30 minutes on each side at 325°F. Don't be concerned if it starts getting black, but you don't want it to catch on fire. Let it rest a few minutes before cutting along the belly line. As you peel off the cheesecloth, all the skin will come with it.