

To use this spreadsheet, mark the column ✓ with a 1 each time you do a recipe and it will automatically add up how many you have completed and how many remain. Add the date you do each recipe and the score you give it. Take photos and, if you want, record the file name under Photo Name so you can easily organize your 500 Club photos!

EXAMPLE

Pg	RECIPES	#	✓	DATE	Rater 1	Rater 2	Photo Name
18	Buffaques Broccoli with Blue Cheese Dip	1	5/1/23	4.5	4.0	IMG_1000	

E X A M P L E A B O V E

Pg	RECIPES	#	✓	DATE	Rater 1	Rater 2	Photo Name
16	STARTERS & PASS-AROUNDS						
18	Buffaques Broccoli with Blue Cheese Dip						
20	Blue Cheese Dip						
21	Spicy Smoked Chickpeas						
23	Padrón Pepper Poppers						
24	Tuscan "Edamame"						
25	Grilled Radishes with Roquefort Butter						
26	Shiitakes Channeling Bacon						
28	Grilled Asparagus with Bagna Cauda						
30	Miso Bagna Cauda						
31	Grilled Avocados with Catalonian Fire-Roasted Tomato and Almond Sauce						
34	Grilled Avocados with Peppadew Salsa						
35	Wood-Grilled Bruschetta with Fire-Blistered Tomatoes and Ricotta						
36	Wood-Grilled Bruschetta with Grilled Grape, Toasted Pine Nut, and Goat Cheese						
38	Crispy Grilled Kale Chips with Poor Man's Parmesan						
39	Tofu Channeling Ham						
	TOTAL - STARTERS & PASS-AROUNDS	15					
	COMPLETED	0					
	TO DO	15					
42	DIPS & CHIPS						
44	Smoked Guacamole with Grilled Chia Seed Totopos						
47	Grilled Chia Seed Totopos						
48	Fire-Roasted Pimento Cheese						
49	Tyrokafteri (Feta Dip with Fire-Charred Chiles)						
51	Grilled Red Bell Pepper and Feta Dip						
52	Charred Winter Squash Tzatziki						
53	Smoked Hummus with Sesame Grilled Pita Chips						
54	Sesame Grilled Pita Chips						
55	Not Your Usual Baba Ghanoush						
57	Armenian Charred Eggplant Dip with Tomatoes and Onions						
59	Caveman Caviar with Grilled Pumpnickel						
62	Muhammara						
	TOTAL - DIPS & CHIPS	12					
	COMPLETED	0					
	TO DO	12					
64	SALADS, SLAWS & A SINGULAR SOUP						
67	Smoked Beet Salad with Smoky Raisin Vinaigrette						
69	Grilled Corn Salad with Pomegranate and Mint						
70	Esquites						

Pg	RECIPES	#	✓	DATE	Rater 1	Rater 2	Photo Name
72	Hay-Smoked Lettuce Salad with Lemon Herb Vinaigrette						
74	Grilled Caesar #5 Reconstructed as an Open-Face Sandwich						
77	Grilled Wedge Salad with Smoky Ranch Dressing						
78	Piperade Salad						
80	Grilled Panzanella						
82	A Simple Salad of Ember-Grilled Peppers and Onions						
83	Charred Eggplant Salad with Tahini, Walnuts, Pomegranate and Fried Mint						
85	Grilled Leeks with Ash Vinaigrette						
88	Smoke-Roasted German-Style Potato Salad						
89	Smoke-Roasted Creamy Potato Salad with Olives, Capers, and Pickles						
90	Grilled Napa Slaw with Ginger, Peanuts and Asian Pear						
92	Ember-Charred Cabbage with Caraway and Mint						
93	Nancy's Salmorejo						
	TOTAL - SALADS & SLAWS	16					
	COMPLETED	0					
	TO DO	16					
96	BREADS, PIZZAS, QUESADILLAS & SANDWICHES						
98	Your Basic Grilled Bread						
99	Ember Flatbread						
102	Plancha Pita						
105	Grilled Pizza Dough						
109	The Raichlen Margherita						
111	Avocado Pizza						
112	Adjarian Khachapuri (Georgian Egg and Cheese Pizza)						
114	Quesadillas with Grilled Peppers and Nordic Shrimp						
117	The Raichlen Lunch Quesadilla						
118	Elote Quesadillas with Grilled Corn, Poblanos, and Pepper Jack Cheese						
119	The Portobello Chivito						
122	Spicy Barbecued Tofu Sandwich with Sriracha Mayonnaise						
124	Grilled Pimento Cheese Sandwich						
127	Vegan "Cheesesteak" with Rutabaga Wiz						
128	Rutabaga Wiz						
	TOTAL - BREADS	14					
	COMPLETED	0					
	TO DO	14					
130	VEGETABLE SMALL PLATES						
132	Grilled Artichokes with Harissa Mayonnaise						
135	Harissa Mayonnaise						
136	Grilled Asparagus Bundles with Cabrales Cheese and Jamón Serrano						
137	Broccolini in the Style of Thai Satay						
139	Brussels Sprout, Bacon and Date Kebabs with Honey Sage Butter						
140	Grilled Carrots with Carrot Top Pesto						
145	Caveman Corn						

Pg	RECIPES	#	✓	DATE	Rater 1	Rater 2	Photo Name
145	Emilia-Romagna "Elote" (Corn Grilled with Garlic, Basil, and Cheese)						
148	Baltimore Grilled Corn with Brown Butter and Old Bay Seasoning						
149	Grilled Corn with Wasabi Butter and Sesame						
150	Grilled Corn with Thai Curry and Toasted Coconut						
151	Greek Grilled Leeks with Sheep's Milk Cheese and Prunes						
152	Delicata Squash Rings Grilled with Bacon and Maple Syrup						
155	Grilled Fennel with Gorgonzola						
157	Sunchokes Bravas						
159	Grilled Okra with Fire-Roasted Pimento Cheese						
160	Grilled Okra with Sesame and Shiso						
163	Grilled Okra with Coconut Curry Sauce						
164	Smoke-Roasted Parsnips with Crispy Capers						
165	Grilled Plantains with Cane Syrup and Turbinado Sugar						
166	Grilled Plantains with Cilantro, Garlic, and Scallions						
167	Armenian Potato Kebabs						
171	Umami-Flavor Cluster Mushrooms						
	TOTAL - VEGETABLE SMALL PLATES	23					
	COMPLETED	0					
	TO DO	23					
172	VEGETABLE NOT-SO-SMALL PLATES						
174	Romanesco with Romesco Sauce						
176	Romesco Sauce						
178	Rotisserie Brussels Sprouts with Turmeric Oil and Curry Leaves						
179	Gaucho Breakfast (Grilled Portobellos with Eggs, Crispy Ham, and Golden Raisin Chimichurri)						
182	Cajun Hobo Packs						
184	Mechoui Cauliflower with Moroccan Spices and Chermoula						
187	Nashville Hot Cauliflower						
188	Cedar-Planked Eggplant Parmigiana						
191	The Raichlen Baker (Italian Smoked Stuffed Potatoes)						
193	Ember-Grilled Sweet Potatoes with Dukkah and Lemon Yogurt						
195	Smoked Acorn Squash with Parmesan Flan						
196	Twice-Grilled Squash with Pumpkin Seed Praline						
199	Pumpkin Seed Praline						
200	Butternut Squash with Thai Sweet Chili Teriyaki						
203	Zucchini "Braciola" with Pepperoni, Provolone, and Sage						
205	Fire-Seared Polenta with Mushroom Mixed Grill						
206	Grilled Vegetable Paella						
	TOTAL - VEGETABLE NOT-SO-SMALL PLATES	17					
	COMPLETED	0					
	TO DO	17					
210	VEGETABLE SIDES						

Pg	RECIPES	#	✓	DATE	Rater 1	Rater 2	Photo Name
212	Plum Tomatoes Grilled in the Style of English Breakfast						
214	Artichokes Sicilian Style						
216	Wood-Grilled Broccolini with Chili Oil and Golden Raisins						
217	Savoy Cabbage Bulgogi						
220	Grilled Bok Choy with Japanese Pepper Rub						
221	Smoked Carrots with Toasted Yeast						
224	Char Siu Yams						
225	Smoked Sweet Potato Casserole with Brown Sugar and Maple Syrup						
227	Mexican Grilled Creamed Corn						
228	New School Green Beans Almondine with Marcona Almonds and Brown Butter						
231	Zucchini "Burnt Ends" with Herb Butter and Lemon						
233	The Ultimate Smoked Baked Beans						
234	Ember-Grilled Barbecued Onions						
236	Smashed Potatoes						
238	Grilled Onigiri						
	TOTAL - VEGETABLE SIDES	25					
	COMPLETED	0					
	TO DO	25					
240	GRILLED EGGS & CHEESES						
242	Wood Fire Eggs						
245	Smoked Eggs with Japanese Seasonings						
246	Smoked Deviled Eggs with Wasabi						
248	Smoked Egg Salad						
249	Grilled Eggs with Vietnamese Flavors						
252	Grilled Egg Kebabs (Really!) with Cambodian Seasonings						
255	Double-Grilled Summer Vegetable Frittata						
258	Grilled Halloumi with Rosewater and Honey						
259	Brazilian Grilled Cheese Skewers with Country Salsa						
260	Country Salsa						
261	Indian Grilled Cheese Kebabs with Saffron Butter						
262	Planked Brie with Fig Jam and Walnuts						
264	Grilled Cheese, Portobellos, and Cognac Flambé						
266	Veggie and Cheese Shawarma with Two Sauces						
268	Creamy Feta Sauce						
269	Spicy Amba Sauce						
	TOTAL - GRILLED EGGS & CHEESES	16					
	COMPLETED	0					
	TO DO	16					
270	DESSERTS						
272	Hasselback Apples Grilled on Cedar Planks						
274	Cinnamon Fruit Skewers with Mint Julep Glaze						
276	The Grilled Fruit Salad That Thinks It's Salsa						
279	Volcano Pineapple						
280	Grilled Banana Pudding						
282	Grands-Peres (Smoky Dessert Dumplings Poached in Maple Syrup with Bacon)						
	TOTAL - DESSERTS	6					

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	COMPLETED	0					
	TO DO	6					
286	SAUCES, CONDIMENTS & SEASONINGS						
287	Salsa Three Ways						
289	Ajvar (Balkan Fire-Roasted Pepper and Eggplant Paste)						
290	Smoked Tomato Sauce						
292	Salsa Brava						
293	Charred Poblano Crema						
294	Piquillo and Ember-Grilled Pepper Relish						
296	Smoked Allioli (Spanish Garlic Mayonnaise)						
297	Smoked Allioli Made With Store-Bought Mayonnaise						
298	Yogurt Smoked or Grilled						
299	Smoked Garlic and Other Alliums						
300	Ember Oil						
301	All-Purpose Barbecue Rub						
302	Dry Chimichurri Rub						
	TOTAL - SAUCES, CONDIMENTS & SEASONINGS	13					
	COMPLETED	0					
	TO DO	13					