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eCookbooks

# Let's Get Grilling



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Let's Get Grilling eCookbook

### **Mr. Food Let's Get Grilling eCookbook**

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Letter from Mr. Food

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Dear Friend,

Here it is: the latest free Mr. Food eCookbook, "Let's Get Grilling!" It's just in time to help you get rid of the boring burger blues.

Yep, right about now, you're probably tired of the "same old, same old" hamburger recipes, and plain grilled hot dogs and chicken breasts. That's okay, 'cause there are more than 35 pages of great grilling recipes and tips here...everything from appetizers (yes, grilled appetizers!) like Clams on the Racks and Hot Greek Dip to side dishes like Homestyle Grilled Veggies, and Onion Chili Burgers and other awesome burger recipes and hot dogs, too.

Plus, you'll get Churrasco Steak and even more mouthwatering steak recipes, Tropical Pork Kebabs, Beer Can Chicken, and Secret Glazed Spareribs, along with winning seafood recipes like Blackened Catfish and Cedar Plank Salmon. Of course, I couldn't forget the desserts! Sure, we grill those, too! Look for my Grilled Banana Split and s'more grilled dessert recipes after that, in addition to tips for maintaining your grill and cooking the perfect burger. What more could you want to make you say...

"OOH IT'S SO GOOD!!®"

A handwritten signature in blue ink that reads "Mr. Food".

*P.S. Enjoy this eCookbook packed with 35 grilling recipes and tips to help keep your summer meals exciting. Remember, the Mr. Food Decadent Desserts eCookbook is also available FREE, with lots more eCookbooks headed your way soon. Go on, tell your friends to register on our site, too, so they can get their very own copies FREE and receive notices when new eCookbooks are published!*



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## Appetizers and Side Dishes

### Grilled Pita Pizza



Bet you never thought of making pizza on the grill, did you? Don't miss this chance to let everybody create their own pita pizza that you grill 'til it's perfectly crunchy and gooey.

**Serves:** 4 to 6

- 4 large (8-inch) pitas
  - 1/2 cup vegetable oil
  - 1-1/3 cups salsa, divided
  - 2 cups (8 ounces) shredded Monterey Jack cheese, divided
  - 1 (2-1/4-ounce) can sliced black olives, drained, divided
  - 1 (4-ounce) can chopped green chilies, drained, divided
1. Preheat grill to medium heat.
  2. Brush one side of each pita with oil. Place pitas on a disposable aluminum baking sheet and top each with salsa, cheese, olives, and chilies, dividing ingredients evenly.
  3. Place pan on grill, close grill cover, and grill pizzas 5 minutes, or until cheese is melted and crust begins to crisp. Remove from heat and cut pizzas into quarters.



## Hot Greek Dip

This garlicky-hot dip is the perfect accompaniment to roasted meat or vegetables. Hot Greek Dip is great served immediately, but it can be stored and served later, as well.

**Makes:** 1-1/2 to 2 cups

**Cooking Time:** 7 min

- 1 (8-ounce) package cream cheese, softened
- 1/2 cup (4 ounces) crumbled feta cheese
- 2 tablespoons chopped fresh parsley
- 1/2 teaspoon minced garlic (1 to 2 cloves)
- 1/2 teaspoon dried oregano
- 1/2 teaspoon dried basil
- 1/8 teaspoon black pepper

1. Preheat grill to medium heat.
2. In a bowl, combine all ingredients until well mixed. Place mixture in a disposable 9-inch aluminum pie pan.
3. Place pan on grill and cook, uncovered, for 7 to 9 minutes, until dip is heated through and bubbly.

**Note:** *This is great served immediately but you can also make it in advance and keep it warm on the side of the grill.*



## Clams on the Racks



Have an old-style cookout the quick way with Clams on the Racks. It's a company-worthy appetizer that looks and tastes fancy!

**Serves:** 4

**Cooking Time:** 7 min

- 24 Mahogany, littleneck, or cherrystone clams, soaked in ice water for 30 minutes
1. Preheat grill to high heat.
  2. Place clams on grill racks (yes, right on the grill racks) and close grill cover. Cook 7 to 9 minutes, or until clams open wide. Discard any clams that do not open by themselves.





## Grilled Romaine



You may not have thought of grilling romaine, but it's a great way to make it. Grilled fresh romaine is easy and takes no time. And grilling gives it a flavor boost that you're gonna love!

Serves: 6

- 3 tablespoons olive oil
  - 2 garlic cloves, minced
  - 1 tablespoon fresh lemon juice
  - 1/2 teaspoon salt
  - 3 fresh romaine hearts (one 22-ounce package), cut in half lengthwise with cores intact
  - Fresh ground pepper
1. Preheat grill to medium heat.
  2. In a small bowl, combine olive oil, garlic, lemon juice, and salt. Brush mixture on cut sides of romaine and season with fresh ground pepper.
  3. Grill cut-side down for 5 minutes, or until lettuce just starts to brown. Turn and cook until wilted and brown. Serve warm.

**Options:** This can also be made with other hearty lettuce types such as Belgian endive, Salad Savoy, radicchio or Bibb lettuce, or maybe even a combination.



## Homestyle Grilled Veggies

This easy recipe for grilled veggies is a healthy go-along for any of our summer cookout favorites. Flavorful and light, it's a super way to get the gang to eat their veggies.

**Serves:** 4

**Cooking Time:** 6 min

- 3 medium-sized yellow squash, sliced 1/4-inch lengthwise
  - 2 medium-sized green zucchini, sliced 1/4-inch lengthwise
  - 1 each red and green bell pepper, seeded and quartered
  - 1/4 cup canola oil
  - 1 teaspoon lemon juice
  - 1/2 teaspoon garlic powder
  - 1/2 tablespoon onion powder
  - 1/2 teaspoon salt
  - 1/4 teaspoon black pepper
1. Preheat grill to medium-high heat. In a large bowl, combine all the vegetables.
  2. In a small bowl, combine remaining ingredients; mix well. Drizzle over vegetables or place in a resealable plastic storage bag and toss until well coated.
  3. Place vegetables on grill for 6 to 8 minutes, or desired tenderness, turning them over once during grilling.

*Recipe adapted with permission from Canola Gourmet Cookbook*



## Potatoes on a Stick



Want a great potato recipe for the grill? Well, "get on the stick" with these easy skewered potatoes! There's less work and mess when we use the shortcut of canned potatoes, with the end result being spuds that are anything but duds!

**Serves:** 8

**Preparation Time:** 20 min

**Cooking Time:** 7 min

- 8 wooden or metal skewers
  - 1/4 cup vegetable oil
  - 1/4 teaspoon salt
  - 1/4 teaspoon white pepper
  - 1/2 teaspoon ground cumin
  - 1 tablespoon paprika
  - 2 (15-ounce) cans whole white potatoes, drained
1. Preheat grill to medium-high heat. If using wooden skewers, soak them in water for 15 to 20 minutes.
  2. In a medium bowl, combine oil, salt, pepper, cumin, and paprika; mix well. Add potatoes and toss to coat evenly. Place potatoes on skewers, reserving any oil mixture.
  3. Grill potatoes 5 to 7 minutes, turning them over occasionally and basting with reserved oil mixture.



## Burgers and Dogs

### Hula Sliders



Get out your grass skirts and let the luau begin! These mini slider burgers we cook on our grill will take you to the tropics in minutes. Better make a bunch, 'cause they disappear fast!

Serves: 6

- 1/2 cup mayonnaise
  - 1/4 cup plus 2 tablespoons pineapple preserves
  - 1/8 teaspoon plus 1/2 teaspoon salt
  - 1-1/4 pounds ground beef
  - 1/4 teaspoon onion powder
  - 1/4 teaspoon black pepper
  - 6 slices pepper-Jack cheese, each cut into 4 quarters
  - 1 (12-count) package Hawaiian bread rolls
1. In a small bowl, combine mayonnaise, 1/4 cup pineapple preserves, and 1/8 teaspoon salt. Mix well and refrigerate until ready to use.
  2. Preheat grill to medium-high heat. In a medium bowl, combine ground beef, remaining 2 tablespoons pineapple preserves, the onion powder, remaining 1/2 teaspoon salt, and 1/4 teaspoon black pepper; mix well.
  3. Divide mixture into 12 equal amounts and make 12 patties. Grill patties 4 to 6 minutes, or until desired doneness, turning them over halfway through grilling.
  4. Place 2 pieces of cheese on each slider about 2 minutes before burgers are finished cooking. Place on toasted sweet roll and top with pineapple mayonnaise sauce.



## Mexican Burgers



Turn your next cookout into a fiesta with these easy Mexican-style burgers! This great burger recipe gets its pizzazz from the salsa that's mixed in with the ground beef, and the result is a flavor-packed surprise!

**Serves:** 4

### **Ingredients**

- 1 pound ground beef
- 1/2 cup salsa
- 1/4 cup dry bread crumbs
- 4 (1-ounce) slices pepper-Jack cheese

1. In a medium bowl, combine ground beef, salsa, and bread crumbs; mix well. Make 4 equal-sized patties.
2. Heat a grill pan or barbecue grill to medium-high heat. Grill burgers 3 to 4 minutes per side, or until desired doneness.
3. Top each burger with a slice of cheese, place on buns, and serve.

**Serving Suggestion:** *Want a little more south-of-the-border flavor? Top each burger with a spoonful of fresh or prepared salsa, and you'll practically have everybody shouting, "Ole!"*



## Onion Chili Burgers



Share the secret of making a backyard burger worthy of the Hamburger Capital of the World: Akron, Ohio. Your family will beg you to make these juicy, oniony burgers again and again!

**Serves:** 8

- 2 -1/2 pounds ground beef
  - 1 envelope (from a 2.4-ounce box) dry onion soup mix
  - 1/3 cup water
  - 1/3 cup chili sauce
  - 1/4 cup finely chopped green bell pepper
  - 1/4 teaspoon black pepper
1. Preheat grill to medium-high heat.
  2. In a medium bowl, combine all ingredients; mix well. Divide mixture into 8 equal amounts and make 8 patties.
  3. Grill patties 8 to 12 minutes, or until desired doneness, flipping them halfway through grilling.

**Note:** *If you want to plan ahead, you can mix up this full recipe, make half the patties for tonight's dinner, and freeze the rest (uncooked) for no longer than 30 days (to keep their full flavor). Just thaw the patties overnight in the fridge and cook according to directions above.*



## Turkey Bistro Burgers



Lighten up at the grill and beat the boring burger blues with this tasty recipe for turkey burgers that'll make you feel like you're dining in a French bistro!

**Serves:** 4

**Cooking Time:** 8 min

- 1 to 1-1/4 pounds ground turkey
- 2 tablespoons herb cream cheese
- 2 tablespoons Italian-style dry bread crumbs
- 1 -1/2 teaspoons salt
- 1/2 teaspoon pepper

1. Preheat grill to medium-high heat.
2. In a medium bowl, combine all ingredients; mix well. Divide mixture into 4 equal amounts and make 4 patties.
3. Grill patties 8 to 12 minutes, until no pink remains and patties are completely cooked through, turning them over halfway through grilling.

**Serving Tip:** *Why not serve these on whole wheat rolls that you've spread with additional herb cheese spread? Yummy!*



## N.Y. Vendor Hot Dogs



There's nothing like a New York City hot dog topped with the onion sauce you get from vendors at portable pushcarts. And now you can enjoy those mouthwatering flavors without leaving home.

**Serves: 7**

- 1 package (your favorite) all-beef hot dogs or frankfurters (7 hot dogs)
  - 7 hot dog buns
  - Pushcart Onion Sauce (see below)
1. Preheat grill to medium-high heat.
  2. Grill hot dogs 2 to 3 minutes per side, until skin starts to crack. Place in buns, top with Pushcart Onion Sauce and serve.

### ***Pushcart Onion Sauce***

- 2 tablespoons vegetable oil
  - 2 medium-sized onions, cut into 1/4-inch slices
  - 1/4 cup ketchup
  - Pinch of ground cinnamon
  - 1/8 teaspoon chili powder
  - Dash of hot pepper sauce
  - Dash of salt
  - 1 cup water
1. In a medium skillet, heat oil over medium heat; add onions and sauté until golden and limp, about 7 minutes.
  2. Stir in ketchup then add cinnamon, chili powder, hot pepper sauce, and salt. Stir in water and bring mixture to a boil.
  3. Reduce heat to low, and simmer, uncovered, about 10 minutes, or until heated through.





## Sauerkraut Beer Brats



This Bavarian combo has the comfort tastes many of us grew up on. Serve it as is or add a squiggle of your favorite mustard. Oh, don't forget the dark beer to wash it down.

**Serves: 6**

- 6 uncooked bratwurst
  - 1 (14-ounce) can sauerkraut
  - 1 can beer
  - 6 hot dog buns, warmed
1. Puncture each bratwurst with a fork.
  2. Drain sauerkraut, placing liquid in a large resealable plastic storage bag; add beer to bag. Add brats to bag, and seal.
  3. Cover and store drained sauerkraut in refrigerator while brats marinate in refrigerator for 3 to 6 hours.
  4. Grill, broil, or fry brats 10 to 15 minutes, or until no pink remains in center. Serve with drained sauerkraut on warmed hot dog buns.



## Steaks, Ribs and Meat Kebabs

### Churrasco Steak

Serve up a thick, Latin American-style steak to your hungry gang. Churrasco Steak is one recipe you'll be coming back to regularly!

**Serves:** 5

**Cooking Time:** 3 min

- 1 bunch fresh parsley, chopped (about 1 cup)
  - 2 cups olive oil
  - 1/4 cup fresh lime juice
  - 6 garlic cloves, chopped
  - 1/2 teaspoon salt
  - 1/2 teaspoon black pepper
  - 2 to 2-1/2 pounds beef tenderloin, cut into 1/2-inch slices
1. In a medium bowl, combine all ingredients except beef; whisk until well combined. Reserve 1/2 cup marinade; cover and set aside until serving time.
  2. Place beef in a shallow dish and pour remaining marinade over top. Cover and marinate overnight, or at least two hours, in refrigerator.
  3. Preheat grill to medium-high heat. Drain beef, discarding any excess marinade.
  4. Grill beef 3 to 4 minutes for medium doneness, or to desired doneness beyond that, turning halfway through cooking. Stir reserved marinade and serve immediately over beef.

**Options:** *There are many variations of this dish, including using vinegar instead of lime juice, and adding chopped onions, a bit of coconut milk, or hot sauce to the marinade. After you try it as above once or a few times, you just may want to get adventurous with some of these (or your own) options.*



## Margarita Steak

Who would've thought that you could make such a great dinner with the help of a drink mix? We had our doubts, too...that is, 'til we made Margarita Steak!

**Serves:** 4

**Cooking Time:** 2 min

- 1 (12-ounce) can frozen margarita mix, slightly thawed
  - 4 boneless beef strip or chuck shoulder steaks, cut 3/4-inch thick (about 2 pounds total)
  - 1 teaspoon coarse (kosher) salt
1. Place margarita mix in a large resealable plastic storage bag; add steaks, seal, and marinate in refrigerator at least 2 hours.
  2. Preheat grill to medium heat; grill steaks 2 to 3 minutes per side for medium, or until desired doneness.
  3. Remove steaks from grill and sprinkle evenly with coarse salt; serve.

**Finishing Touch:** Add even more zip by topping these with chopped cilantro and fresh jalapeño peppers.



## Baseball Park Steak



Two all-American pastimes -- grilling out and baseball -- are the inspiration for the tasty flavor combos that make this peanutty grilled steak a homerun for your cookout!

**Serves:** 4

- 1 (12-ounce) bottle of beer
  - 1 cup shelled peanuts, with or without salt
  - 1/2 teaspoon salt (if using unsalted nuts)
  - 4 (6- to 8-ounce) strip steaks
1. In a blender on high speed, combine beer, peanuts, and salt; blend until smooth.
  2. Place steaks in a shallow dish and pour beer mixture over them. Cover and refrigerate 2 to 3 hours or overnight, turning occasionally.
  3. Preheat grill to medium-high heat. Grill steaks 10 to 12 minutes, or until desired doneness, turning them over halfway through grilling.



## Mushroom Steak

Looking for a steak that tastes like it's from a 4-star steakhouse, but without the big price tag? This is it. And you're gonna go crazy for this sherry-mushroom sauce!

**Serves: 2**

- 5 tablespoons butter, divided
  - 2 teaspoons all-purpose flour
  - 1/2 pound thick-sliced fresh mushrooms
  - 1/2 cup sherry
  - 1/8 teaspoon browning and seasoning sauce (optional)
  - 1/2 teaspoon black pepper, divided
  - 2 (12-ounce) boneless beef loin strip steaks
  - 1/2 teaspoon salt
1. In a large skillet, melt 4 tablespoons butter over medium heat. Add flour and mix well.
  2. Add mushrooms and sauté 3 to 5 minutes, or until golden. Stir in sherry, the browning sauce, if desired, and 1/4 teaspoon black pepper. Reduce heat to low and cook 5 to 6 minutes, or until sauce is thickened, stirring occasionally.
  3. Meanwhile, heat a grill pan over high heat. Rub both sides of steaks with remaining 1 tablespoon butter then sprinkle with salt and remaining 1/4 teaspoon pepper. Place steaks in grill pan and cook 4 to 5 minutes per side for medium-rare, or until desired doneness beyond that. Serve steaks topped with sherry-mushroom sauce.



## Garlicky Steak



What makes this sizzling T-bone steak so flavorful? The fresh garlic! Anytime we have a hankering for steak and can't grill out, this one, packing both a filet and a strip steak, cooks up to a "T" on our stovetop!

**Serves:** 2

- 2 (12-ounce) T-bone steaks
  - 1/4 teaspoon salt
  - 1/4 teaspoon black pepper
  - 1/4 cup (1/2 stick) butter
  - 1 tablespoon chopped garlic
  - 1 tablespoon fresh parsley
1. Season steaks on both sides with salt and pepper. Using a large skillet or grill pan, brown steaks over medium-high heat 2 to 3 minutes per side, in batches if necessary.
  2. Remove pan from heat for 1 minute; reduce heat to low. Add butter, garlic, and parsley. Cook steaks 1 to 2 more minutes per side, or until desired doneness. Serve immediately.

*Recipe adapted from and photo courtesy of the Beef Board*



## Secret Glazed Spareribs



We're sharing several secrets to fall-off-the-bone tender spareribs that you can easily do yourself and take all the credit for! Enjoy my recipe for Secret Glazed Spare Ribs and share the secret with your friends!

**Serves:** 4

**Cooking Time:** 1 hr 15 min

- 4 to 5 pounds pork spareribs
  - 3/4 cup bottled chili sauce
  - 1/2 cup grape jelly
  - 2 teaspoons dry mustard
1. Place ribs in a stockpot and cover with water. Cover pot and boil 45 minutes to 1 hour.
  2. Preheat grill to medium-high heat about 10 minutes before ribs finish boiling.
  3. Meanwhile, in a medium bowl, combine remaining ingredients.
  4. Place ribs on grill and close grill lid. Grill ribs about 12 to 15 minutes, or until browned and glazed, turning them over frequently and basting with sauce mixture each time they are turned.



## Tropical Pork Kebabs



They'll go hog wild over our easy tropical pork kebabs! With the flavors of the tropics and off-the-shelf ingredients, you can't go wrong with tender-as-can-be pork kebabs!

**Serves:** 8

**Cooking Time:** 7 min

- 8 wooden or metal skewers
  - 2 pounds pork loin, cut into 1-inch chunks
  - 2 large red bell peppers, cored, cleaned, and cut into 8 pieces each
  - 1 large green bell pepper, cored, cleaned, and cut into 8 pieces
  - 1/2 fresh pineapple, cut into 4 slices then into 1/4-inch wedges
  - 1/2 cup honey
  - 1/2 cup lime juice
  - 2 teaspoons grated lime peel
  - 3 garlic cloves, minced
  - 1/4 cup yellow mustard
  - 1 teaspoon salt
  - 1/4 teaspoon black pepper
1. If using wooden skewers, soak them in water for 15 to 20 minutes.
  2. Alternately thread each skewer with pork chunks, 2 red pepper pieces, 1 green pepper piece, and 2 pineapple wedges.
  3. In a 9" x 13" baking dish, combine honey, lime juice, grated lime peel, garlic, yellow mustard, salt, and black pepper; mix well. Place kebabs in baking dish and rotate to coat with marinade. Cover and refrigerate at least 4 hours or overnight, turning occasionally.
  4. Preheat grill to medium-high heat. Baste kebabs with marinade; discard excess marinade. Grill kebabs 7 to 9 minutes, or until pork is no longer pink, turning frequently to cook on all sides.





## Shanghai Pork Chops



When you're ready for a whole new pork chop experience, this is the recipe for you. With an Asian marinade that includes ginger and brown sugar, you couldn't ask for a more succulent recipe for pork chops.

**Serves:** 4

- 1/2 cup light brown sugar
  - 1/2 cup soy sauce
  - 1/4 cup ketchup
  - 2 or 3 scallions (green onions), thinly sliced
  - 1 teaspoon fresh grated gingerroot
  - 1 teaspoon fresh chopped garlic
  - 4 (4- to 6-ounce) pork chops
1. In a medium bowl, combine all ingredients except pork chops; mix well.
  2. Place pork chops in a large resealable plastic bag and pour mixture over them. Seal bag and refrigerate 2 to 4 hours, or overnight.
  3. Preheat grill to medium-high heat; remove pork chops from marinade, discarding excess marinade.
  4. Grill pork chops 8 to 10 minutes per side, or until completely cooked through.



## Chicken and Turkey

### Caesar Grilled Chicken



Caesar Grilled Chicken is the perfect topping for your favorite tossed salad. Serve atop the greens (and other salad items) of your choice, and you're ready to go!

**Serves:** 4

- 4 boneless, skinless chicken breast halves
  - 2/3 cup olive oil
  - 1/2 teaspoon garlic powder
  - 1/4 cup lemon juice
  - 1/4 cup grated Parmesan cheese
  - 1/2 teaspoon salt
  - 1/4 teaspoon black pepper
  - 4 anchovy fillets (optional, see Note)
1. Preheat grill to medium-high heat.
  2. Place chicken in a medium bowl.
  3. In a blender, combine remaining ingredients, including anchovy fillets, if desired. Blend on high speed until mixture is smooth. Pour blended mixture over chicken, cover, and refrigerate 2 to 3 hours, or overnight.
  4. Grill chicken 3 to 4 minutes per side, until no pink remains and juices run clear.

**Note:** If you leave out the anchovies, you may want to add an extra 1/2 teaspoon salt to the oil mixture.



## Beer Can Chicken



Saucy and flavorful, this easy recipe for a barbecue classic, Beer Can Chicken, will have everyone raving about this tender and moist grill favorite! If you've never cooked like this before, you have to give it a try.

Serves: 4

- 1/2 cup barbecue sauce
  - 1 (12-ounce) can beer, half removed
  - 1 tablespoon dried basil
  - 2 teaspoons paprika
  - 1/2 teaspoon onion powder
  - 1/4 teaspoon garlic powder
  - 3/4 teaspoon salt
  - 1/4 teaspoon black pepper
  - 1 (3- to 3-1/2-pound) whole chicken
1. Preheat grill to medium-high heat. Add barbecue sauce to the half-full can of beer.
  2. In a small bowl, combine basil, paprika, onion powder, garlic powder, salt, and pepper; mix well and rub evenly over chicken.
  3. Place cavity of chicken over beer can so that chicken is sitting on can then place can (with chicken on it) on rack in center of grill. Cover grill and cook 1 to 1-1/4 hours, or until no pink remains in chicken and juices run clear.
  4. Pour remaining sauce from can into a bowl, and serve with chicken.



## Asian Skewered Chicken

Asian Skewered Chicken makes a perfect appetizer, salad topper or main dish. Its delicate Asian marinade is accented with zesty lemon and tangy ginger. What a nice change of pace from typical heavy sauces and marinades.

**Serves:** 4

- 6 to 8 wooden or metal skewers
  - 1/4 cup soy sauce
  - 3 tablespoons dry white wine
  - 3 tablespoons lemon juice
  - 2 tablespoons vegetable oil
  - 1/2 teaspoon ground ginger
  - 1/2 teaspoon garlic powder
  - 1/4 teaspoon onion powder
  - Dash of pepper
  - 6 boneless, skinless chicken breast halves (about 1-1/2 pounds), cut into 1-1/2 chunks
1. Preheat grill to medium-high heat. If using wooden skewers, soak them in water for 15 to 20 minutes.
  2. In a medium bowl, combine all ingredients except chicken (and skewers) and mix well. Add chicken chunks, cover, and marinate 20 to 30 minutes in refrigerator.
  3. Divide chicken into 6 to 8 equal amounts and place chunks on skewers. Grill 5 to 7 minutes, or until chicken is cooked through and no pink remains, turning chicken over halfway through grilling.



## Barbecued Chicken Stack



Barbecued Chicken Stack turns grilled chicken topped with coleslaw into a flavor-packed combo that stacks up as a homemade barbecued chicken sandwich with plenty of personality and pizzazz.

**Serves:** 4

**Cooking Time:** 10 min

- 8 ounces (1/2 a 16-ounce bag) shredded coleslaw
  - 1 (8-ounce) can pineapple tidbits, drained
  - 1/2 cup coleslaw dressing
  - 1 cup barbecue sauce
  - 1/2 teaspoon hot pepper sauce
  - 1/2 teaspoon salt
  - 4 boneless, skinless chicken breasts
  - 4 hamburger buns
1. In a large bowl, combine coleslaw, pineapple, and dressing; mix well and set aside.
  2. In a medium bowl, combine barbecue sauce and hot sauce. Evenly sprinkle both sides of chicken with salt then baste with sauce mixture.
  3. Grill chicken breasts 10 to 13 minutes, or until no pink remains and juices run clear, turning frequently and, for first 5 minutes, brushing them each time with barbecue sauce.
  4. Place chicken on buns, top with coleslaw, and serve.



## Honey Lemon Dijon Chicken



There's something about the combination of honey, lemon, and Dijon mustard that just works perfectly to complement so many foods. See what we mean with this grilled Honey Lemon Dijon Chicken.

**Serves:** 6

**Cooking Time:** 10 min

- 1/2 cup Dijon mustard
  - 2 tablespoons honey
  - 2 tablespoons olive oil
  - 1/4 cup lemon juice
  - 1/2 teaspoon dried dill
  - 1/2 teaspoon salt
  - 1/4 teaspoon black pepper
  - 6 boneless, skinless chicken breast halves
1. In a small bowl, combine all ingredients except chicken; mix well.
  2. Place chicken breasts in a large resealable plastic storage bag and pour mixture over them. Seal bag and refrigerate 1 to 2 hours.
  3. Preheat grill to medium-high heat; remove chicken from marinade, discarding excess marinade.
  4. Grill chicken 10 to 12 minutes, or until no pink remains, turning chicken over halfway through grilling.



## Grilled Turkey Drumsticks

There's something very satisfying about picking up a whole turkey drumstick and biting into it. Here's how to put smiles on your gang's faces by cooking up big ol' turkey drumsticks in the oven and finishing 'em on the barbecue grill.

**Cooking Time:** 2 hr 30 min

- Turkey drumsticks
  - Ketchup
  - Packaged taco seasoning sauce
1. Preheat oven to 350 degrees F. Place drumsticks in baking dishes.
  2. Mix 1 cup ketchup with 1 package taco seasoning sauce for every 3 drumsticks. Pour sauce over drumsticks and cook about 2 hours.
  3. Before serving, finish cooking drumsticks on a preheated barbecue grill for 30 minutes, or until no pink remains, basting occasionally with the sauce.

**Note:** You can bake these a day in advance and store them in the fridge until ready to grill and serve.



## Seafood

### Blackened Catfish



A bayou favorite, blackened catfish is simple to cook at home on the grill with this easy rub made with a combo of zesty seasonings.

**Serves:** 4

- 2 teaspoons paprika
  - 1 teaspoon crushed dried thyme
  - 1/2 teaspoon onion powder
  - 1/2 teaspoon garlic powder
  - 1/2 teaspoon salt
  - 1/2 teaspoon sugar
  - 1/4 teaspoon ground red pepper
  - 1/4 teaspoon black pepper
  - 4 (5- to 6-ounce) U.S. Farm-Raised Catfish fillets
1. Coat a hinged grill basket with nonstick cooking spray (see Note). Preheat grill to medium-high heat.
  2. In a small bowl, combine all ingredients except catfish; mix well.
  3. Sprinkle seasoning mixture evenly over both sides of catfish, patting seasoning lightly onto fish.
  4. Place fish in grill basket then grill fish 2 to 3 minutes per side, or until it flakes easily with a fork. Serve immediately.

**Note:** If you don't have a grill basket, **before heating**, be sure to spray your grill with nonstick cooking spray to help keep your fish from falling apart when you flip it.

*Recipe adapted from and photo courtesy of U.S. Farm-Raised Catfish*





## Cedar Plank Salmon



Once you've made this salmon cooked on a cedar plank, you'll never want to eat salmon any other way! It's easy-to-make, juicy and packed with flavor.

**Serves:** 6

**Cooking Time:** 20 min

- 1 untreated cedar plank (about 14" x 17" x 1/2")
  - 1/2 cup Italian dressing
  - 1/4 cup chopped sun-dried tomatoes
  - 1/4 cup chopped fresh basil
  - 1 (2-pound) salmon fillet (1 inch thick), skin removed
1. Completely immerse cedar plank in water, placing a weight on top to keep it totally covered. Soak at least 1 hour.
  2. Preheat grill to medium-high heat.
  3. In a small bowl, combine dressing, sun-dried tomatoes, and basil; set aside.
  4. Remove plank from water. Place salmon on plank; place on grill and close lid. Grill 10 minutes then brush salmon with dressing mixture. Close lid and grill 10 more minutes, or until salmon flakes easily with a fork. *See Important Note below.*

**IMPORTANT NOTE:** Cedar planks get very hot when grilling, so:

- *Do not leave grill unattended.*
- *Always keep a spray bottle of water on hand in case of flare-ups.*
- *Use long-handled grill tongs to remove plank from grill.*
- *Once cool, properly dispose of planks.*



## Shrimp and Corn Packets



The gifts of Mother Nature are endless! You'll love this easy-to-throw-together flavor-packed recipe for fresh, sweet corn and plump shrimp that steam to perfection in the oven or on the grill in disposable foil packets. Just unwrap and serve!

Serves: 4

- 3 tablespoons olive oil
  - 1 teaspoon minced garlic
  - 1 teaspoon salt
  - 4 ears sweet corn, husked and halved
  - 2 large bell peppers (1 red, 1 green), cut into long strips
  - 4 scallions (green onions), sliced
  - 1 pound peeled and deveined shrimp
1. Preheat oven to 450°F.
  2. In a large bowl, combine olive oil, garlic, and salt; mix well. Add corn, peppers, scallions, and shrimp; toss until evenly coated.
  3. Divide mixture evenly in center of four 14" x 18" pieces of foil. Wrap foil securely, leaving room for steam to circulate; seal edges tightly.
  4. Place packets on a large baking sheet and bake 15 minutes, or place on a preheated grill and cook 10 minutes. Open packets carefully, as steam may be released.

**Note:** It is best to eat corn the day it is purchased. However, it can be stored in the refrigerator for a few days until ready to use.



## Mandarin Sesame Swordfish

Soy sauce and sesame add unexpected taste and crunch to swordfish in this Asian-style dish.

**Serves:** 4

- 1/2 cup fresh orange juice
  - 2 tablespoons soy sauce
  - 2 teaspoons sesame oil
  - 2 teaspoons grated fresh gingerroot
  - 4 (6-ounce) swordfish steaks
  - 1 (11-ounce) can mandarin oranges, drained
  - 1 tablespoon sesame seeds, toasted
1. In a large resealable plastic storage bag, combine orange juice, soy sauce, sesame oil, and ginger; add fish, seal bag, and marinate in refrigerator for 30 minutes. Remove fish from marinade, reserving marinade.
  2. Preheat grill to medium-high heat.
  3. Place fish on an oiled grill rack. Grill fish 6 to 7 minutes per side, or until it flakes easily with a fork.
  4. Meanwhile, place reserved marinade in a saucepan and bring to a boil over high heat. Let boil until reduced and thickened. Add mandarin oranges and pour over swordfish. Sprinkle with sesame seeds and serve.



## Desserts

### Grilled Banana Split



They'll go bananas over this ice cream sundae that gets its tasty start on the barbecue grill. Grilled bananas take only minutes, but this heavenly treat will happily linger in everybody's mouths!

Serves: 6

- 1/2 cup (1 stick) butter, melted
  - 1/2 cup packed light brown sugar
  - 6 firm bananas, cut in half lengthwise
  - 1 quart vanilla ice cream
  - 1 cup hot fudge, warmed (see Tip)
1. Preheat grill to medium-high heat.
  2. In a 9" x 13" baking dish, combine butter and brown sugar; mix well. Place bananas in butter mixture and brush to coat completely.
  3. Place bananas flat-side down on grill and cook 4 to 6 minutes, or until edges begin to bubble; turn with a long-handled spatula and cook 2 to 3 more minutes, or until lightly browned.
  4. Place 2 cooked slices of banana in each of 6 serving dishes, top with scoops of ice cream, and drizzle with hot fudge. Serve immediately.

**Note:** You can heat the hot fudge in an aluminum container directly on the grill. If you'd like, crown this with all your favorite banana split toppings or, for a change of pace, replace the hot fudge with caramel sauce and sprinkle each serving with crushed peanut brittle.



## Grilled Peaches



Grilled peaches are super for our summer entertaining! This is a hot-off-the-grill decadent topper that will add a peachy-berry-licious burst of flavor to any of your dessert favorites, from pound cake to ice cream and more!

**Serves:** 8

- 2 cups fresh raspberries
  - 1 tablespoon brown sugar
  - 1 teaspoon ground ginger
  - 4 peaches, halved and pitted
  - 1 pint vanilla ice cream
1. Preheat grill to medium heat.
  2. In a medium bowl, combine raspberries, granulated sugar, and 1 teaspoon vanilla extract then toss gently until evenly coated; set aside.
  3. In another bowl, combine melted butter, brown sugar, ginger, and remaining 1/2 teaspoon vanilla extract; mix well. Add peach halves; toss gently to coat well.
  4. Fold up the edges of a piece of heavy-duty aluminum foil to form a shallow baking pan. Place on grill over medium heat. Arrange peaches, cut-side down, on foil, pouring remaining sauce on top. Grill peaches 6 to 8 minutes, or until brown and caramelized around edges, turning once.
  5. Serve peaches topped with vanilla ice cream and reserved berry mixture.

**Note:** *These are also great served over sliced pound cake or angel food cake.*



## S'mores on the Grill



These gooey chocolate treats aren't your traditional s'mores. No sticks or toasting required, these s'mores can be made ahead so they're ready to pop on the barbecue grill when you want a safer twist on an old favorite. Great for the finishing touch to any barbecue.

- Graham crackers (plain, chocolate or honey-flavored)
  - Milk or dark chocolate candy bars
  - M&M's
  - Peanut butter cups
  - Chocolate-covered mint patties
  - Marshmallows (plain, flavored or circus peanuts)
  - Aluminum foil
1. Preheat grill to medium heat. Place a 10" x 12" piece of foil on a flat surface.
  2. Break a graham cracker in half and place on foil. Place your favorite candy on graham cracker then top with your favorite type of marshmallow. Top with remaining graham cracker half, and wrap lightly in foil.
  3. Place on grill and heat 2 to 3 minutes, or until marshmallow is melted.

**Note:** *When I was growing up, we speared our marshmallows with sticks and roasted them over a campfire to make these yummy treats. This is an easier way, but it lacks that woody taste from the tree bark.*



## Tips

### Grill Safety



Our must-have tips for maintaining your grill will help you safely prepare any type of grill for your next barbecue!

- Use a long-handled scraper to remove any hard, baked-on food
- Remove cooking grids and spray with a good degreaser. Maybe even use an oven cleaner on them!
- Hose down the grill, inside and out, and, if it's in need of painting, use a paint that can handle high temperatures, so it won't peel off after using the grill a few times
- To prevent any unexpected dangerous tip-overs, make sure the grill wheels are tight and secure
- For propane grills, carefully check hoses for cracks, and make sure all tubes are clear
- Replace any lava rocks or corroded grates. Check that there's sufficient propane in your tank and test the burners.
- It's wise to refer to your grill's manual and keep it handy for specific needs



## Burger Cooking Tips

What makes for a great burger on the grill? Here are some foolproof tips to turning out juicy, hot-off-the-grill burgers every time:

- I like to use an 80/20 ground beef (that's the meat to fat ratio), which usually produces burgers with the most taste and best texture, but it's your choice if you want to use a leaner product
- Usually less is more when it comes to adding seasonings or other ingredients like chopped onions to our meat, because most of the extra flavors will be coming from our condiments and garnishes
- Don't over-handle the raw beef; that robs burgers of their juiciness and texture
- Make your burgers all the same size and shape so they'll cook at the same rate. And since they shrink a bit during cooking, make them a bit larger than you'd like them to end up.
- Don't over-handle burgers when they're cooking, whether cooking on the grill, the stovetop, or in the broiler. When using a spatula, don't press down on your burgers. They'll lose their flavorful juices!
- Burgers should be cooked to a minimum of 160 degrees. The USDA considers burgers cooked to a temperature lower than that unsafe to eat. There are many types of thermometers available, so use your favorite type...maybe try an instant-read thermometer or a spatula with a built-in thermometer.

What's left to do now? Toast our buns, pile on the toppings and sink our teeth into all the...  
"OOH IT'S SO GOOD!!"<sup>®</sup>





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