

LET'S GET GRILLING!

30 Easy Grill Recipes



Mr. Food
TEST KITCHEN

A Free eCookbook from the
Mr. Food Test Kitchen



Let's Get Grilling!

30 Easy Grill Recipes

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Let's Get Grilling!: 30 Easy Grill Recipes

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Dear Friend,

Are you ready to get grilling?! We hope so because this free eCookbook is full of quick and easy recipes for you to make on your grill. In the *Let's Get Grilling!: 30 Easy Grill Recipes* eCookbook we've included everything from grilled appetizers to grilled desserts, so you can enjoy your outdoor grill as much as possible!

When you've got guests coming over for a cookout, you shouldn't have to stay indoors getting something together while everyone is outside enjoying themselves. That's why we came up with these recipes for appetizers like **Dip at the Grill** and **Buffalo Shrimp Dip**, so that you can stay outside with your guests while whipping up some easy grill appetizers to hold them over until the main course. We've even included a few grilled side dish recipes, like our **Home-Style Baked Beans** that are made right on the grill to give them a smoky flavor that'll have everyone asking for seconds!

It simply wouldn't be a cookout if burgers and hot dogs weren't on the menu. We've included a few fun takes on the traditional stuff and added recipes like **Hula Sliders**, which are mini sliders that may be small in size, but are huge in flavor! There are also **Hot Dog Kebabs** which combine hot dogs, colorful veggies, and a mustard-sauce to make a delicious main dish!

From steak and ribs to chicken and pork, we've got some of the tastiest grilled meat recipes for you. No matter if you're looking for a traditional recipe like our **Garden Herb Steak** or something different such as **Beer Can Chicken**, we've got plenty to choose from. If you're in the mood for barbecue flavors, then our **Barbecued Chicken Stack** will surely be your new favorite chicken sandwich recipe.

Did you know that you can make your favorite camping treat on the grill at home? That's right! Our recipe for **S'mores on the Grill** is an easy grill recipe that helps you get that campfire taste at home! We've also come up with a unique way to make a classic dessert that everyone will love...**Apple Pie on the Grill!** We bet you didn't know that your favorite recipes can also be grilled to bring out their sweet flavors. **Grilled Peaches** is just one of the many different ways that you can create something deliciously sweet right on your grill.

We've made it simple to grill up your favorite foods, from appetizers to desserts and everything in between. That's why *Let's Get Grilling!: 30 Easy Grill Recipes* is just what you need for your next cookout. These recipes will surely have the whole gang sayin',

"OOH IT'S SO GOOD!!®"

Patty Howard
Kelly



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Dip at the Grill

You can make and serve this party dip indoors, but when you do it on your barbecue grill, the person doing the grilling will finally have some company. Dip at the Grill is an easy way to add an appetizer to your cookout table!

Serves: 12

Cook Time: 10 Min

What You'll Need:

- 1 pound Italian or your favorite sausage, casing removed
- 1 tablespoon dried oregano
- 1 cup (4 ounces) shredded Cheddar cheese
- 1 clove garlic, minced
- 1 (15-ounce) can ready-made chili
- 1 (8-ounce) package cream cheese, broken up



What To Do:

1. Preheat grill to medium heat.
2. In a large cast-iron or other heat-resistant skillet, on the grill, crumble and brown the sausage; drain, then add remaining ingredients. On a gas or electric grill, reduce heat to low. On a charcoal grill, raise rack to about 6 inches from the heat. Simmer mixture until it thickens and the cheese is melted, about 5 minutes.
3. Immediately place pan on the edge of the grill to keep it warm and use right from the grill as a dip for crackers or pieces of crunchy bread.



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Buffalo Shrimp Dip

How do you keep your party guests close by when you're on grill duty? Easy! You make our at-the-grill recipe for Buffalo Shrimp Dip! They won't want to stray too far from this cheesy and creamy (with just a little kick!) dip.

Serves: 15

Cook Time: 10 Min

What You'll Need:

- 1 (8-ounce) package cream cheese, softened
- 1 cup mayonnaise
- 1/2 cup crumbled blue cheese
- 1 cup shredded mozzarella cheese
- 3 cloves garlic, minced
- 1 tablespoon lemon juice
- 2 tablespoons Buffalo wing hot sauce
- 1/2 pound frozen salad shrimp, thawed
- 1/2 cup sliced scallion



What To Do:

1. Preheat grill to medium heat.
2. In a large bowl, combine all ingredients; mix well. Place mixture in a small cast iron skillet or 8-inch-square disposable aluminum pan.
3. Place skillet on grill and cook 8 to 10 minutes, or until dip is heated through and bubbly, stirring often.

Notes:

- We like to serve our Buffalo Shrimp Dip with freshly-cut vegetables and crispy crackers.
- If you prefer to make this dip in your oven, just bake at 350 degrees F for 25 to 30 minutes.



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Grilled Asparagus

Asparagus is a great spring vegetable that's easy to cook and tasty to eat. Our Grilled Asparagus cooks up in just minutes, making it the perfect quick side dish to any meal. It's an easy side that everyone'll love!

Serves: 4

Cook Time: 14 min

What You'll Need:

- 1 pound fresh asparagus
- 1 tablespoon olive oil
- 1 teaspoon balsamic vinegar
- 1/4 teaspoon salt
- 1/4 teaspoon pepper
- 1 teaspoon grated lemon rind



What To Do:

1. Preheat the grill to medium-high heat (350 degrees to 400 degrees). Snap off and discard tough ends of asparagus.
2. Combine olive oil, balsamic vinegar, salt, and pepper in a shallow dish or large resealable plastic bag; add asparagus, turning to coat.
3. Remove asparagus from oil mixture. Grill asparagus, covered, 2 to 4 minutes or until tender, turning once. Remove asparagus, and sprinkle evenly with grated lemon rind; serve immediately.

Notes:

- The grilling time is for pencil-thin asparagus. For thicker asparagus, you'll need to increase the time.
- You can also roast the asparagus in a 375 degree oven for 20-25 min or use a grill pan over a Medium-High flame and cook 3-5 min, or until tender.



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Home-Style Baked Beans

While they're good anytime of the year, we love making our Home-Style Baked Beans during the warmer months, when we're doing our outdoor grilling. These uniquely sweetened beans make the perfect side dish!

Serves: 10

Cook Time: 20 Min

What You'll Need:

- 6 slices bacon, cooked crisp and crumbled
- 2 (28-ounce) cans baked beans
- 1 cup pineapple tidbits, drained
- 1/2 cup finely chopped onion
- 1-1/2 cups ketchup
- 1/4 cup molasses
- 3 tablespoons prepared yellow mustard
- 1/4 cup light brown sugar



What To Do:

1. Preheat grill to medium heat.
2. In a 9- x 13-inch disposable aluminum pan, combine all ingredients; mix well and cover tightly with aluminum foil.
3. Place pan on grill and cook 20 to 25 minutes, or until beans are bubbly and heated through, stirring occasionally.



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“Steak Out” Veggies

Are you ready? 'Cause we're about to share the best steak topping recipe ever! Just imagine deliciously marinated onions and mushrooms, cooked to perfection on the grill, and you've got our "Steak Out" Veggies.

Serves: 6

Cook Time: 25 Min

What You'll Need:

- 1/2 cup olive oil
- 1/4 cup balsamic vinegar
- 1 teaspoon garlic powder
- 1 teaspoon salt
- 1/2 teaspoon pepper
- 1 large red onion, cut into chunks
- 1 pound mushrooms, sliced



What To Do:

1. Preheat the grill to medium-high heat.
2. In a large bowl, combine the olive oil, vinegar, garlic powder, salt, and pepper, and whisk until blended. Toss in the onions and mushrooms and let stand for 10 minutes.
3. Place the vegetables in an 8-inch square disposable aluminum pan, place on the grill and close the grill cover; cook for 8 to 10 minutes or until the onions are tender, tossing them halfway through the cooking. Serve immediately.

Hula Sliders

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

Serves: 6

Cook Time: 5 Min

What You'll Need:

- 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, toasted



What To Do:

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 pineapple preserves, the onion powder, remaining salt, and the black pepper; mix well.
3. Divide mixture into 12 equal amounts and make 12 patties. Grill patties 4 to 6 minutes, or to desired doneness beyond that, turning them over halfway through grilling.
4. Place 2 pieces of cheese on each slider about 2 minutes before burgers are finished cooking. When done, place each patty on a toasted roll and top with pineapple mayonnaise sauce.

Mushroom and Swiss Burgers

Sink your teeth into our grilled Mushroom and Swiss Burgers and get ready for some excitement. You'll simply love our thick, juicy beef burgers topped with melty Swiss cheese and a heaping helping of sautéed mushrooms.

Serves: 6

Cook Time: 20 Min

What You'll Need:

- 3 tablespoons butter
- 2 cups sliced mushrooms
- 1-1/2 pounds ground beef
- 1 teaspoon onion powder
- 1 teaspoon salt
- 1/2 teaspoon black pepper
- 6 slices Swiss cheese
- 6 hamburger rolls



What To Do:

1. Preheat grill to medium-high heat.
2. In a medium skillet, melt butter over medium heat; sauté mushrooms 4 to 5 minutes, or until tender.
3. Meanwhile, in a large bowl, combine ground beef, onion powder, salt, and pepper; mix well. Form into 6 equal patties.
4. Grill burgers 8 to 12 minutes, or until no longer pink in center, turning halfway through grilling. Place a slice of cheese on each burger and cook 1 to 2 minutes, or until melted.
5. Place burger on roll, top with sautéed mushrooms, and serve immediately.



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Fiery Onion Cheeseburgers

Our Fiery Onion Cheeseburgers are smothered with melted pepper jack cheese and sweet golden onions for a great flavor combo you're never gonna forget! So fire up your grill and get ready for a juicy cheeseburger!

Serves: 8

Cook Time: 15 Min

What You'll Need:

- 1/4 cup vegetable oil
- 1 large sweet onion, thinly sliced
- 2-1/2 pounds ground beef
- 1 envelope (from a 2-ounce box) onion or beefy onion soup mix
- 1/3 cup chili sauce
- 1/4 cup water
- 1 (4-ounce) can diced green chilies, drained
- 1/4 teaspoon black pepper
- 8 slices pepper jack cheese
- 8 hamburger rolls, toasted



What To Do:

1. Preheat grill to medium-high heat. In an 8-inch-square disposable aluminum pan, combine oil and onion; set aside.
2. In a large bowl, combine beef, onion soup mix, chili sauce, water, green chilies, and black pepper; mix well. Form mixture into 8 patties and make an indentation in center of each patty, using your thumb. (This helps to prevent burgers from shrinking into a ball as they cook.)
3. Place pan of onions on grill and cook 8 to 10 minutes, or until browned, stirring occasionally. Remove from heat, cover, and set aside.
4. Place burgers on grill and cook 8 to 12 minutes, or until no pink remains, turning once during grilling. Top each burger with a slice of cheese and cook until cheese is melted. Serve on toasted rolls topped with grilled onions.



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Sauerkraut Beer Brats

Four easy ingredients are the key to this hearty German-style recipe for Sauerkraut Beer Brats. When the weather permits, grill 'em outdoors, otherwise enjoy these tasty brats cooked on the stovetop or in the broiler.

Serves: 6

Cook Time: 10 Min **Chill Time:** 3 Hr

What You'll Need:

- 6 uncooked bratwurst
- 1 (14-ounce) can sauerkraut
- 1 (12-ounce) can beer
- 6 hot dog buns, warmed



What To Do:

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 for 10 to 15 minutes, or until no pink remains in the center. Serve with drained sauerkraut on warmed hot dog buns.



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Hot Dog Kebabs

Not your usual kebabs, these Hot Dog Kebabs are fun and colorful, and they taste great, too! You'll love the flavor-packed sauce over bite-sized pieces of hot dogs, bell peppers, corn, and onions for a sure-fire hit!

Serves: 4

Cook Time: 10 Min

What You'll Need:

- 1/2 cup chili sauce
- 3 tablespoons brown sugar
- 2 tablespoons deli mustard
- 1 (16-ounce) package quarter-pound hot dogs, cut into 16 pieces (see Note)
- 2 ears fresh corn, cut into 1-inch slices
- 1 green bell pepper, cut into 12 pieces
- 1 small red onion, peeled and cut into half-moons
- 1 red bell pepper, cut into 12 pieces
- 4 (12-inch) metal skewers



What To Do:

1. Preheat grill to medium heat.
2. In a medium bowl, combine chili sauce, brown sugar, and mustard; mix well and set aside.
3. On each skewer, thread a piece of hot dog, corn, green pepper, onion, and red pepper; repeat 2 more times and end with an additional piece of hot dog.
4. Brush skewers with half the chili sauce mixture, then grill 4 to 5 minutes. Brush with remaining sauce, then turn kebabs and grill 4 to 5 more minutes, or until vegetables are tender and hot dogs are heated through.

Note:

We like to use quarter-pound kosher franks for this recipe because their size works well on the skewers and their taste teams perfectly with the zippy sauce.

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 again and again 'cause it's loaded with the flavors of garlic and fresh parsley.

Serves: 4

Cook Time: 6 Min **Chill Time:** 2 Hr

What You'll Need:

- 1 bunch fresh parsley, chopped (about 1 cup)
- 2 cups olive oil
- 1/4 cup fresh lime juice
- 6 cloves garlic, chopped
- 1/2 teaspoon salt
- 1/2 teaspoon black pepper
- 2 to 2-1/2 pounds beef skirt steak



What To Do:

1. In a blender or food processor, combine all ingredients except steak; pulse until smooth. Reserve 1/2 cup of marinade; cover and set aside until serving time.
2. Place steak in a shallow dish and pour remaining marinade over top. Cover and marinate in the refrigerator at least 2 hours or overnight.
3. Remove steak from marinade, discarding excess marinade, and place steak in a grill pan over medium-high heat, Cook 3 to 4 minutes per side for medium doneness, or to desired doneness beyond that.
4. Stir the reserved marinade. Drizzle over steak and serve immediately.

Sizzlin' 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, until we made this Sizzlin' Margarita Steak! Now, we've got another reason to fiesta!

Serves: 4

Cook Time: 8 Min **Chill Time:** 2 Hr

What You'll Need:

- 1 (12-ounce) can frozen margarita mix, slightly thawed
- 4 boneless beef strip steaks, cut 3/4-inch thick
- Coarse black pepper for sprinkling
- 1 teaspoon coarse (kosher) salt



What To Do:

1. Place margarita mix in a large resealable plastic bag or baking dish; add steaks, seal or cover, and marinate in the refrigerator at least 2 hours.
2. Preheat your grill to medium if you want to make these outdoors, or a grill pan or skillet over medium heat to make them inside. Sprinkle both sides of steak with pepper.
3. Cook steaks 4 to 5 minutes per side for medium, or until desired doneness. Remove steaks from grill and sprinkle evenly with coarse salt; serve.

Finishing Touch:

Add even more zip to your steaks by topping 'em with chopped cilantro and fresh jalapeño peppers. Yum!



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Campers' Country Ribs

Country-style pork ribs are meatier than spareribs, which makes them great for feeding folks with a hearty appetite. Cook up our Campers' Country Ribs whenever you're looking for a grilling recipe that's going to satisfy.

Serves: 5

Cook Time: 20 Min

What You'll Need:

1/2 cup barbecue sauce
3/4 cup sweet and sour sauce
1 teaspoon hot pepper sauce
4 pounds country-style pork ribs
Salt for sprinkling
Black pepper for sprinkling



What To Do:

1. Preheat the grill to medium-high heat.
2. In a medium bowl, combine barbecue sauce, sweet and sour sauce, and hot pepper sauce; mix well and set aside.
3. Evenly sprinkle ribs on both sides with salt and pepper, then grill 10 minutes, turning over once during cooking. Baste ribs with sauce and grill another 10 minutes, or until cooked through completely. Baste occasionally with sauce during cooking. Discard any excess sauce.



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Garden Herb Steak

This fresh-tasting garden herb rub make our Garden Herb Steak taste incredible! As the aromas waft across your yard, don't be surprised if your neighbors come by to see just what's cooking!

Serves: 4

Cook Time: 10 Min

What You'll Need:

- 1/4 cup olive oil
- 1/4 cup chopped fresh basil
- 1/4 cup chopped fresh parsley
- 2 tablespoons chopped fresh dill weed
- 2 tablespoons chopped garlic
- 1 teaspoon salt
- 1 teaspoon pepper
- 4 (8- to 10-ounce) strip or rib eye steaks



What To Do:

1. Preheat grill to medium heat.
2. In a small bowl, combine olive oil, basil, parsley, dill, garlic, salt, and pepper; mix well then divide mixture in half and reserve half in a separate bowl.
3. Rub the remaining half of the herb mixture evenly over steaks, rubbing well to coat.
4. Grill steaks 10 to 12 minutes, or until desired doneness, turning steaks over halfway through grilling. Top cooked steaks with reserved herb mixture, and serve.



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Down Home Ribs

There's nothing more lip-smackin' than smoky-flavored country-style Down Home Ribs made on the grill. Better make sure to have plenty of napkins ready when you chow down on these!

Serves: 4

Cook Time: 15 Min

What You'll Need:

- 1/4 cup Dijon-style mustard
- 1/4 cup mayonnaise
- 1/4 cup balsamic vinegar
- 1/2 teaspoon garlic powder
- 1 tablespoon light brown sugar
- 2-1/2 to 3 pounds country-style pork ribs



What To Do:

1. Preheat grill to medium-high heat.
2. To make a glaze, in a small bowl, combine all ingredients except ribs.
3. Grill ribs 15 to 20 minutes, basting occasionally with glaze during the first 10 minutes of cooking, and turning ribs over occasionally.

Garlic Lime Chicken

Splash on the lime and liven up plain old grilled chicken with our flavor-packed homemade marinade. Garlic Lime Chicken cooks up quick and teams with any of your favorite grill go-alongs.

Serves: 4

Cook Time: 10 Min

What You'll Need:

- 1/2 cup soy sauce
- 1/4 cup fresh lime juice
- 1 tablespoon Worcestershire sauce
- 1/2 teaspoon coarsely ground pepper
- 2 garlic cloves, minced
- 4 boneless, skinless chicken breast halves



What To Do:

1. Combine all ingredients except chicken in a large bowl or resealable plastic bag. Add chicken; marinate in refrigerator 30 minutes, mixing once.
2. Preheat grill to medium-high heat (350 to 400 degrees F). Coat grill rack with cooking spray and place on grill. Remove chicken from marinade, discarding marinade, and place on rack.
3. Grill 5 to 6 minutes on each side or until done.

Note:

If you prefer to cook this indoors, you can make it in a grill pan on your stovetop.



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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! This will be one of the most tender and moist chickens you've ever tasted!

Serves: 4

Cook Time: 1 Hr

What You'll Need:

- 1/2 cup barbecue sauce
- 1 (12-ounce) can beer, half of beer 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



What To Do:

1. Preheat grill to medium heat. Add barbecue sauce to beer can.
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 carefully place can (with chicken on it) on rack in center of grill.
4. Cover grill and cook 1 to 1-1/4 hours, or until no pink remains in chicken and its juices run clear. Pour remaining sauce from can into a bowl, and serve with chicken.

Note:

No grill? No problem! This can also be cooked in a 350 degree F oven for 1 to 1-1/4 hours, or until no pink remains in the chicken.



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Honey Ginger Chicken Kebabs

Our flavorful homemade Asian glaze will make your grilled chicken kebabs a stand-out. Honey Ginger Chicken Kebabs cook up quick on the grill and are an East-meets-West favorite that'll surely satisfy any hungry guest!

Serves: 4

Cook Time: 15 Min

What You'll Need:

- 1/3 cup hoisin sauce
- 1/3 cup honey
- 1/2 teaspoon minced fresh ginger or 1/8 teaspoon ground ginger
- 1 garlic clove, minced
- 1 red bell pepper, seeded and cut into 12 pieces
- 1 yellow bell pepper, seeded and cut into 12 pieces
- 2 large boneless, skinless, chicken breasts, cut into 16 pieces (about 1-1/4 pounds)
- 4 large white mushrooms



What To Do:

1. If using wooden skewers, soak in water 15 to 20 minutes. Preheat grill to medium heat.
2. In a medium bowl, combine hoisin sauce, honey, ginger, and garlic; mix well and set aside.
3. Alternately place red and yellow pepper pieces, chicken, and mushrooms on skewers, distributing evenly. Brush half the sauce onto kebabs and place on grill rack. Grill 10 to 12 minutes, or until chicken is no longer pink, turning occasionally and basting with remaining sauce for the first 5 minutes of cooking. Serve immediately.

Barbecued Chicken Stack

This is no ordinary grilled chicken sandwich! You're gonna love the reaction when everyone tastes the tangy flavors and crunchy textures in our awesome Barbecued Chicken Stack. Get ready to dig in!

Serves: 4

Cook Time: 10 Min

What You'll Need:

- 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



What To Do:

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.

Cheesy Pork Skewers

Get ready to fire up your grill, 'cause this recipe for Cheesy Pork Skewers is unbelievably-good! This is one recipe you'll definitely want at your next grill out because it's loaded with the cheesy flavor you know and love!

Serves: 4

Prep Time: 10 Min Cook Time: 15 Min

What You'll Need:

1-1/2 pounds pork tenderloin, cut into 1-1/2 inch chunks
salt for sprinkling
black pepper for sprinkling
garlic powder for sprinkling
12 wooden or metal skewers (Soak wooden skewers 15 to 20 minutes before threading.)

CHEESE SAUCE

3/4 cup apple juice
2 cups shredded cheddar cheese
1 cup shredded Swiss cheese
1 tablespoon corn starch
1/4 teaspoon salt



What To Do:

1. Preheat the grill to medium-high heat. Place 3 pork chunks on each skewer. Evenly sprinkle all sides of pork with salt, pepper and garlic powder. Place on grill and cook for 5 to 7 minutes, turning occasionally to brown on all sides, until no longer pink in center.
2. Meanwhile, pour apple juice in a cast iron skillet or foil pan and place on the grill; heat until hot. Slowly stir in the remaining ingredients and mix until thoroughly combined and cheese is melted. Serve immediately over pork.

Blackened Catfish

A bayou favorite, Blackened Catfish gets its great taste from an easy rub made with a combination of zesty seasonings. This catfish dish makes a great addition to your summer grilling line-up!

Serves: 4

Cook Time: 5 Min

What You'll Need:

- 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) catfish fillets



What To Do:

1. Coat a hinged grill basket with cooking spray (see Notes). 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 and 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, be sure to spray your grill with cooking spray before heating to help keep your fish from falling apart when you flip it.

Grilled “Fish Sticks”

Kids of all ages will love these grilled skewers. All you need is 30 minutes to marinate these in a brown sugar and soy sauce combination before grilling them up to perfection. Grilled “Fish Sticks” are a fun spin on a classic!

Yields: 10 Fish Sticks

Prep Time: 45 Min **Cook Time:** 6 Min

What You’ll Need:

- 10 (8-inch) skewers
- 1/3 cup soy sauce
- 2 tablespoons vegetable oil
- 2 tablespoons brown sugar
- 2 garlic cloves, minced
- 1 (1-1/2-pound) salmon fillet, cut into strips
- 10



What To Do:

1. If using wooden skewers, soak them in water 15 to 20 minutes.
2. In a 9- x 13-inch baking dish, combine soy sauce, oil, brown sugar, and garlic; mix well. Thread each strip of salmon onto a skewer and place in baking dish, coating with sauce mixture. Cover and marinate in refrigerator for at least 30 minutes.
3. Preheat the grill to medium heat.
4. Grill fish sticks over medium heat for 3 to 4 minutes per side, or until fish flakes easily with a fork.

Sweet 'n' Spicy Shrimp

Our Sweet 'n' Spicy Shrimp recipe is an easy way to grill up one of your favorites! The sweet and salty flavors come from the apricot preserves combining with soy sauce to give it a unique spin.

Serves: 4

Prep Time: 20 Min **Cook Time:** 5 Min

What You'll Need:

- 4 wooden or metal skewers
- 32 large uncooked shrimp (about 1 pound), peeled and deveined, tails left on
- 1/2 cup sugar-free apricot preserves
- 1/4 teaspoon ground red pepper (see Note)
- 1 teaspoon vegetable oil
- 1/2 teaspoon soy sauce*



What To Do:

1. If using wooden skewers, soak them in water for 15 minutes. Preheat the grill to medium-high heat.
2. Thread 8 shrimp on each skewer; set aside.
3. In a small bowl, combine the remaining ingredients. Brush the shrimp skewers with the apricot mixture.
4. Grill the shrimp for 2 to 3 minutes per side, basting with any remaining mixture during grilling. Serve immediately.

Note:

*To make this a gluten-free recipe, use seasoning with no added starch from a gluten-containing source and gluten-free soy sauce, or pure tamari.



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Brown Sugar-Glazed Salmon

If you want a great meal with less mess and fewer ingredients, our Brown Sugar-Glazed Salmon is just the recipe. Put away the chicken and tell the gang you're grillin' fish tonight because this one is not-to-be missed!

Serves: 4

Cook Time: 20 Min

What You'll Need:

- 1 cup soy sauce
- 2 tablespoons vegetable oil
- 2 tablespoons apple cider vinegar
- 1/4 teaspoon ground ginger
- 3 cloves garlic, minced
- 2 cups light brown sugar
- 4 (4-ounce) salmon fillets
- 1 (12-ounce) package broccoli slaw
- 3 scallions, chopped
- 1 tablespoon sesame seeds, toasted



What To Do:

1. Preheat grill to medium-high heat. In a small saucepan over medium heat, combine soy sauce, oil, vinegar, ginger, and garlic; stir in sugar. Cook 10 minutes, or until sugar dissolves, stirring occasionally; remove from heat. (Mixture will thicken.) Reserve 1/2 cup soy sauce mixture; set aside.
2. Brush both sides of salmon evenly with remaining soy sauce mixture; cover and let stand 10 minutes.
3. Place salmon on grill. Cook 4 to 6 minutes on each side, or until fish flakes easily with a fork, brushing occasionally with marinade during cooking.
4. In a large bowl, toss together broccoli slaw, scallions, sesame seeds, and 1/4 cup of the reserved soy sauce mixture; top with grilled salmon. Serve with remaining soy sauce mixture.

Note:

The dipping sauce will keep in the refrigerator, covered, for several weeks. Warm sauce over medium-low heat on cooktop before serving. You can use it as a marinade for steak or shrimp, too.



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Shrimp on the Barbie

If you like copycat restaurant recipes, then Shrimp on the Barbie is right up your alley. This tastes like it came straight out of your favorite steakhouse. The flavorful blend of seasonings give it that "down under" flavor!

Serves: 4

Cook Time: 5 Min

What You'll Need:

- 8 metal or wooden skewers (soak wooden skewers 15 to 20 minutes before using)
- 32 colossal-size raw shrimp, peeled and deveined, with tails on
- 1/2 teaspoon chili powder
- 1/2 teaspoon garlic powder
- 1/2 teaspoon onion powder
- 1 teaspoon sugar
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper
- 1/8 teaspoon cayenne pepper
- 2 tablespoons butter, melted



What To Do:

1. Preheat grill to medium-high heat. Thread 4 shrimp on each skewer and place on baking sheet.
2. In a small bowl, combine chili powder, garlic powder, onion powder, sugar, salt, black and cayenne peppers; mix well.
3. Brush half the butter over top of shrimp and sprinkle with half the spice mixture. Place shrimp skewers on grill, seasoning side down. Brush uncoated side of shrimp with remaining butter and sprinkle with remaining seasoning.
4. Grill 2 to 3 minutes, then turn shrimp over and continue grilling 2 to 3 more minutes, or until shrimp are pink in color and lightly browned.

Grilled Banana Split

They'll go bananas over Grilled Banana Split, our 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

Cook Time: 6 Min

What You'll Need:

- 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 Preparation Tip)



What To Do:

1. Preheat grill to medium-high heat.
2. In a 9- x 13-inch baking dish, combine butter and brown sugar; mix well. Place bananas in butter mixture and brush to coat completely.
3. Place bananas on grill flat-side down, 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.

Preparation Tip:

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.



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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

Cook Time: 6 Min

What You'll Need:

- 2 cups fresh raspberries
- 1 tablespoon brown sugar
- 1 teaspoon ground ginger
- 4 peaches, halved and pitted
- 1 pint vanilla ice cream



What To Do:

1. Preheat the 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 the edges, turning once.
5. Serve peaches topped with vanilla ice cream and reserved berry mixture.

Note:

Grilled Peaches are also great served over sliced pound cake or angel food cake.

S'mores on the Grill

We're putting a new twist on a campfire favorite: S'mores! Our idea for making S'mores on the Grill, using a variety of tasty options, will make your outdoor entertaining easy. This recipe lets you make 'em your own way!

What You'll Need:

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

Cook Time: 5 Min



What To Do:

1. Preheat grill to medium heat. Place a 10- x 12-inch 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:

Bet you noticed that we didn't give any ingredient amounts here. That's because you can make as many of these as you want with whatever goodies you want!



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Apple Pie on the Grill

Grilling is certainly American, and so is apple pie. Team them together for this super-patriotic dessert. Apple Pie on the Grill is a sure way to make sure no one fights over the last slice 'cause everyone gets their own mini pie!

Serves: 6

Cook Time: 15 Min

What You'll Need:

- 1/4 cup (1/2 stick) butter
- 4 cups peeled, thinly sliced baking apples (about 4 apples)
- 1/2 cup granulated sugar
- 1/4 cup packed brown sugar
- 1/3 cup crushed ginger snaps
- 1/2 teaspoon ground cinnamon
- 1 teaspoon cornstarch
- 6 single-serving graham cracker tart shells



What To Do:

1. Preheat the grill to medium-high heat. In a large cast iron or other heavy skillet with a heat-proof handle, melt butter and sauté apple until almost tender.
2. In a small bowl, combine both sugars, the crushed ginger snaps, cinnamon, and cornstarch; sprinkle mixture over apples. Cook 2 to 3 minutes, stirring until a thick dark sauce forms. (Depending on the juiciness of the apples, 1 to 2 teaspoons of water may need to be stirred in to thin the sauce.)
3. Remove mixture from heat and spoon into tart shells. Serve warm, or chill until ready to use.

Note:

When removing the skillet from the heat, use a pot holder and be careful because the handle gets mighty hot. These "pies" can be served plain or topped with whipped cream or scoops of frozen yogurt, custard, or ice cream.



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Pound Cake S'mores

We put a delicious twist on a camping favorite with our recipe for Pound Cake S'mores. It's an easy and summer-perfect way to take your s'mores to a new level. This one is sure to have everyone askin' for "S'more!"

Serves: 6

Cook Time: 8 Min

What You'll Need:

- 1 (16-ounce) pound cake
- 4 tablespoons butter, melted
- 2 (1.55-ounce) chocolate candy bars
- 1/2 cup mini marshmallows



What To Do:

1. Slice pound cake into 1/2-inch slices.
2. Preheat grill to medium heat. Brush top side of cake slices with butter and place on grill, butter side down. Brush the other side and grill 4 to 5 minutes on each side, or until cake is heated through and golden. Remove from grill.
3. Top half the cake slices evenly with chocolate candy and marshmallows. Place remaining cake slices on top of marshmallows. Press down lightly and serve warm.