

16 recipes

For Summertime Chillin and Grillin



16 Recipes for Summertime Grillin' and Chillin'

By Tony Trent

Chipotle Crusted Pork Tenderloin

Ingredients

- 1 teaspoon onion powder
- 1 teaspoon garlic powder
- 3 tablespoons chipotle chile powder
- 1 1/2 teaspoons salt
- 4 tablespoons brown sugar
- 2 (3/4 pound) pork tenderloins

Directions

Preheat grill for medium-high heat.

In a large resealable plastic bag, combine the onion powder, garlic powder, chipotle chile powder, salt, and brown sugar. Place tenderloins in bag and shake, coating meat evenly. Refrigerate for 10 to 15 minutes.

Lightly oil grill grate, and arrange meat on grate. Cook for 20 minutes, turning meat every 5 minutes. Remove from grill, let stand for 5 to 10 minutes before slicing.

Italian Chicken Marinade

Ingredients

- 1 (16 ounce) bottle Italian-style salad dressing
- 1 teaspoon garlic powder
- 1 teaspoon salt
- 4 skinless, boneless chicken breast halves

Directions

In a shallow baking dish, mix the salad dressing, garlic powder, and salt. Place the chicken in the bowl, and turn to coat. Marinate in the refrigerator at least 4 hours. (For best results, marinate overnight.)

Preheat the grill for high heat.

Lightly oil grate. Discard marinade, and grill chicken 8 minutes on each side, or until juices run clear.

Grilled Shrimp with Lemon Aioli

Ingredients

2 slices cured lemon

1/2 cup mayonnaise

1 tablespoon minced fresh tarragon

1 teaspoon lemon juice

1 pound extra large shrimp, peeled and deveined

2 teaspoons olive oil

1 teaspoon smoked paprika

1/2 teaspoon kosher salt

Directions

Soak cured lemons briefly in a bowl with cold water to remove curing brine, about 10 minutes. Dry lemons with paper towels and finely mince.

Stir minced lemon, mayonnaise, tarragon, and lemon juice together in a bowl. Cover bowl with plastic wrap and chill aioli in the refrigerator until cold, at least 15 minutes.

Preheat an outdoor grill for high heat, and lightly oil the grate.

Put shrimp in a bowl. Drizzle olive oil and sprinkle paprika and salt over the shrimp, stir to coat shrimp completely.

Cook the shrimp on the preheated grill until they are bright pink on the outside and the meat is no longer transparent in the center, about 2 minutes per side. Transfer shrimp to a plate and serve with lemon aioli.

Grilled Salmon

Ingredients

1 1/2 pounds salmon fillets
lemon pepper to taste
garlic powder to taste
salt to taste
1/3 cup soy sauce
1/3 cup brown sugar
1/3 cup water
1/4 cup vegetable oil

Directions

Season salmon fillets with lemon pepper, garlic powder, and salt.

In a small bowl, stir together soy sauce, brown sugar, water, and vegetable oil until sugar is dissolved. Place fish in a large resealable plastic bag with the soy sauce mixture, seal, and turn to coat. Refrigerate for at least 2 hours.

Preheat grill for medium heat.

Lightly oil grill grate. Place salmon on the preheated grill, and discard marinade. Cook salmon for 6 to 8 minutes per side, or until the fish flakes easily with a fork.

Grilled Farmers' Market Sandwiches

Ingredients

2 tablespoons olive oil, divided
8 (1/2-inch-thick) slices eggplant
2 (1/2-inch-thick) slices red onion
1 large zucchini, cut lengthwise into 4 pieces
2 teaspoons chopped fresh rosemary
1/4 teaspoon black pepper

1/8 teaspoon salt
1 tablespoon white balsamic vinegar
4 (2 1/2-ounce) ciabatta bread portions, cut in half horizontally
Cooking spray
4 (1-ounce) slices provolone cheese, halved
8 (1/4-inch-thick) slices tomato
8 basil leaves

Preparation

1. Preheat grill to medium-high.
2. Brush 1 tablespoon olive oil evenly over both sides of eggplant, onion, and zucchini. Sprinkle with rosemary, pepper, and salt.
3. Combine 1 tablespoon oil and vinegar in a bowl. Brush vinegar mixture over cut sides of bread.
4. Place onion on grill rack coated with cooking spray, and grill for 6 minutes on each side or until tender. Remove from grill, and separate into rings. Grill eggplant and zucchini 4 minutes on each side or until tender. Cut zucchini pieces in half crosswise.
5. Place bread, cut sides down, on grill rack; grill 2 minutes. Remove from grill. Place 1 piece of cheese on bottom halves bread portions; top each serving with 1 eggplant slice, 1 tomato slice, 1 basil leaf, 2 pieces zucchini, one-fourth of onion rings, 1 eggplant slice, 1 tomato slice, 1 basil leaf, 1 piece of cheese, and top half of bread. Place sandwiches on grill rack; grill 2 minutes, covered, or until cheese melts.

Barbecue Chicken Sliders with Pickled Onions

Ingredients

1/4 cup thinly sliced red onion
3 tablespoons sherry vinegar, divided
1 1/2 tablespoons honey, divided
2 tablespoons water
3 tablespoons Dijon mustard
3/4 teaspoon freshly ground black pepper, divided
1 tablespoon butter

1 1/2 pounds skinless, boneless chicken thighs, trimmed

1/8 teaspoon salt

Cooking spray

8 (1.5-ounce) pull-apart dinner rolls

Preparation

1. Preheat grill to medium-high heat.

2. Combine sliced onion, 1 tablespoon vinegar, and 1 1/2 teaspoons honey in a small bowl; toss well. Cover and refrigerate onion mixture at least 30 minutes.

3. Combine remaining 2 tablespoons vinegar, remaining 1 tablespoon honey, 2 tablespoons water, mustard, and 1/4 teaspoon pepper in a small saucepan over medium-low heat. Bring to a simmer (do not boil). Simmer 5 minutes; stir in butter. Remove from heat; keep warm.

4. Sprinkle chicken with remaining 1/2 teaspoon pepper and salt. Place on a grill rack coated with cooking spray; grill 4 minutes on each side or until done. Remove chicken from grill; cool slightly. Shred chicken into bite-sized pieces. Add chicken to saucepan with mustard mixture, and toss gently to coat.

5. Cut rolls in half crosswise. Place rolls, cut sides down, on grill; grill 1 minute or until toasted. Spoon about 1/3 cup chicken mixture over bottom half of each roll. Top each roll with about 1 teaspoon drained onion slices and top half of roll. Serve immediately.

Cumin Grilled Chicken Breasts

Ingredients

Cooking spray

4 skinless boneless chicken breast halves (5 to 6 ounces each) pounded to 1/2-inch thickness

2 teaspoons olive oil

1 teaspoon ground cumin

1/2 teaspoon salt

1/4 teaspoon pepper

Directions

Spray a grill or grill pan with cooking spray and heat to medium-high heat. Rub chicken

breasts with olive oil. Combine cumin, salt and pepper and rub spice mixture evenly onto chicken breasts. Grill until grill marks have formed and chicken is cooked through, about 4-5 minutes per side. Remove from heat, let rest for 5 minutes, then slice into 1/2-inch thick slices. Serve over coleslaw, if desired.

Grilled Chicken Breasts with Shiitake Mushroom Vinaigrette

Ingredients

5 large shiitake mushrooms, stems removed

6 tablespoons canola oil

Salt and freshly ground black pepper

1 teaspoon whole-grain mustard

3 tablespoons balsamic vinegar

3 tablespoons extra-virgin olive oil

4 tablespoons finely chopped flat-leaf parsley, plus torn leaves for garnish

4 bone-in, skin on chicken breasts (about 8 ounces each)

Directions

Heat the grill to high.

Brush both sides of the mushroom caps with 4 tablespoons of the canola oil and season with salt and pepper. Place on the grill, cap side down and grill until golden brown and slightly charred, 4 to 5 minutes. Turn the mushrooms over and continue cooking until just cooked through, 3 to 4 minutes longer. Remove from the grill and coarsely chop.

Whisk together the shallots, vinegar, extra virgin olive oil and parsley in a medium bowl until combined and season with salt and pepper. Add the mushrooms and stir to coat. Let sit at room temperature for at least 15 minutes before serving.

Brush both sides of the chicken with the remaining canola oil and season with salt and pepper. Place on the grill, skin side down and grill until golden brown, 4 to 5 minutes. Flip

over, reduce the heat of the grill to medium, close the cover and continue grilling until just cooked through, about 7 minutes longer. Remove chicken from the grill and let rest 5 minutes before serving. Serve 1 breast per person topped with some of the shiitake vinaigrette. Garnish with parsley leaves.

Backyard Baby Back Ribs

Ingredients

2 full racks/slabs (about 4 1/2 pounds) baby back pork ribs

Kosher salt

6 tablespoons Rub Number Nine, recipe follows

1/2 cup orange juice (not fresh squeezed)

1/2 cup margarita mix

1/3 cup honey

1/3 cup ketchup

1 tablespoon Worcestershire sauce

1 teaspoon espresso powder or instant coffee powder

1/8 teaspoon cayenne pepper

Rub Number Nine:

1 1/4 cups dark brown sugar

3/4 cup chili powder

1/4 cup garlic powder

2 tablespoons ground thyme

1 tablespoon cayenne pepper

1 tablespoon allspice

Directions

Place each rib rack on a sheet of extra-wide, heavy-duty aluminum foil. (The foil should be 4 inches longer than the ribs on either end.) Season racks liberally with kosher salt and sprinkle each rack with 3 tablespoons of the rub. Turn the ribs, meat side down, and tightly seal each foil pouch. Place on a half sheet pan and refrigerate overnight.

The next day, heat the oven to 250 degrees F.

Combine the orange juice and margarita mix in a liquid measuring cup. Open 1 end of each pouch and evenly divide the liquid between the 2 pouches. Reseal the pouches and place the sheet pan in the oven for 2 hours. Remove the ribs from the oven, carefully open 1 end of each pouch and pour the braising liquid into a heatproof measuring cup. Reseal the pouches and place them and the measuring cup of liquid into the refrigerator for up to 8 hours.

The fat in the braising liquid will have solidified on the top and can be removed at this time. Transfer the liquid to a small saucepan and add the honey, ketchup, Worcestershire sauce, espresso powder and cayenne pepper. Whisk to combine. Set over medium high heat and reduce to a glaze, approximately 10 minutes.

Set a gas grill to medium-high and allow to heat for 10 minutes. Cut each slab in half and place them on the grill, flesh side down, close the lid and decrease the heat to medium. Leave alone for 3 minutes. Flip and cook for another 3 minutes. Flip and cook for 3 minutes on each side 1 more time or until each rib has a nice char. Remove the ribs from the grill to a cutting board. and cut into 2 rib portions, using kitchen shears. Add the ribs and half the glaze to a large serving bowl and toss to thoroughly coat. Serve the remaining glaze on the side.

Rub Number Nine:

Place all of the ingredients in an airtight container and shake to combine. Store for up to 3 months.

Pesto and Tomato **Grilled Pizzas**

INGREDIENTS

Grilling Spray

4 white flatbreads (6 inch)

1/3 cup refrigerated basil pesto

1 cup shredded part-skim mozzarella cheese

1 can (14.5 oz each) Hunt's® Stewed Tomatoes, drained

3 tablespoons Kraft® Grated Parmesan Cheese

2 tablespoons sliced ripe olives

- See more at: <http://www.readyseteat.com/recipes-Pesto-and-Tomato-Grilled-Pizzas-6776.html#sthash.oPGXMj2i.dpuf>

DIRECTIONS

Spray cold grate of gas grill with grilling spray. Preheat grill for medium heat.

Place flatbreads on baking sheet; spread each evenly with pesto. Top flatbreads with mozzarella cheese, drained tomatoes, Parmesan cheese and olives. Grill 6 to 8 minutes or until cheese melts and flatbreads are browned lightly.

Grilled Fish Tacos with Chipotle-Lime Dressing

Marinade

1/4 cup extra virgin olive oil

2 tablespoons distilled white vinegar

2 tablespoons fresh lime juice

2 teaspoons lime zest

1 1/2 teaspoons honey

2 cloves garlic, minced

1/2 teaspoon cumin

1/2 teaspoon chili powder

1 teaspoon seafood seasoning, such as Old Bay™
1/2 teaspoon ground black pepper
1 teaspoon hot pepper sauce, or to taste
1 pound tilapia fillets, cut into chunks

Dressing

1 (8 ounce) container light sour cream
1/2 cup adobo sauce from chipotle peppers
2 tablespoons fresh lime juice
2 teaspoons lime zest
1/4 teaspoon cumin
1/4 teaspoon chili powder
1/2 teaspoon seafood seasoning, such as Old Bay™
salt and pepper to taste

Toppings

1 (10 ounce) package tortillas
3 ripe tomatoes, seeded and diced
1 bunch cilantro, chopped
1 small head cabbage, cored and shredded
2 limes, cut in wedges

Directions

To make the marinade, whisk together the olive oil, vinegar, lime juice, lime zest, honey, garlic, cumin, chili powder, seafood seasoning, black pepper, and hot sauce in a bowl until blended. Place the tilapia in a shallow dish, and pour the marinade over the fish. Cover, and refrigerate 6 to 8 hours.

To make the dressing, combine the sour cream and adobo sauce in a bowl. Stir in the lime

juice, lime zest, cumin, chili powder, seafood seasoning. Add salt, and pepper in desired amounts. Cover, and refrigerate until needed.

Preheat an outdoor grill for high heat and lightly oil grate. Set grate 4 inches from the heat.

Remove fish from marinade, drain off any excess and discard marinade. Grill fish pieces until easily flaked with a fork, turning once, about 9 minutes.

Assemble tacos by placing fish pieces in the center of tortillas with desired amounts of tomatoes, cilantro, and cabbage; drizzle with dressing. To serve, roll up tortillas around fillings, and garnish with lime wedges.

Grilled Prawns with a Spicy Peanut-Lime Vinaigrette

Ingredients

1/4 cup minced lemon grass (white part only)

1/4 cup minced fresh ginger root

2 tablespoons minced garlic

1/4 tablespoon chopped fresh cilantro

1 Thai or serrano chile pepper, minced

3/4 cup peanut or canola oil

2 pounds extra large shrimp (16-20), peeled and deveined,
tail left on

1/4 cup lime juice

1/4 cup rice wine vinegar

1/2 cup mirin (Japanese sweet wine)
2 tablespoons dark soy sauce
2 tablespoons cold water
3 tablespoons grated lime zest
1 tablespoon minced fresh ginger root
2 teaspoons fish sauce
2 fresh Thai or Serrano chile, seeds removed
2 teaspoons minced garlic
1/2 cup smooth, unsalted peanut butter
1/4 cup peanut oil
2 tablespoons chopped fresh mint
1 tablespoon chopped fresh cilantro
1/4 cup unsalted roasted peanuts, chopped

Directions

Stir together lemon grass, 1/4 cup ginger, garlic, cilantro, 1 minced chile, and 3/4 cup peanut oil in a large bowl. Add the shrimp, and toss to coat; let marinate at room temperature for 20 to 30 minutes.

Preheat a grill for medium-high heat.

Meanwhile, pour lime juice, rice vinegar, mirin, soy sauce, and water into the bowl of a blender or food processor. Add the lime zest, 1 tablespoon ginger, fish sauce, 2 chile peppers, garlic, and peanut butter; process until smooth. While processing, slowly pour in the peanut oil; process until smooth and creamy. Pour into a bowl, stir in mint, cilantro and chopped peanuts; season to taste with salt.

Remove shrimp from marinade, shaking off any excess. Grill on preheated grill until pink and firm, about 2 minutes per side. Serve immediately with sauce.

Grilled Rock Lobster Tails

Ingredients

1 tablespoon lemon juice
1/2 cup olive oil
1 teaspoon salt

1 teaspoon paprika
1/8 teaspoon white pepper
1/8 teaspoon garlic powder

2 (10 ounce) rock lobster tails

Directions

Preheat grill for high heat.

Squeeze lemon juice into a small bowl, and slowly whisk in olive oil. Whisk in salt, paprika, white pepper, and garlic powder. Split lobster tails lengthwise with a large knife, and brush flesh side of tail with marinade.

Lightly oil grill grate. Place tails, flesh side down, on preheated grill. Cook for 10 to 12 minutes, turning once, and basting frequently with marinade. Discard any remaining marinade. Lobster is done when opaque and firm to the touch.

Maple-Orange Shrimp and Scallop Kebobs

Ingredients

12 jumbo shrimp, peeled and deveined

12 large sea scallops

3 tablespoons vegetable oil

1/2 teaspoon salt

1/2 teaspoon pepper

1/2 cup Heinz Tomato Ketchup

1/4 cup orange juice

1/4 cup maple syrup

1 tablespoon Heinz Worcestershire Sauce

1 tablespoon Heinz® Apple Cider Vinegar

1/2 teaspoon paprika
3 cloves garlic, minced

Directions

Thread three each shrimp and scallops alternately onto long skewers. Brush the seafood evenly with the vegetable oil. Sprinkle with salt and pepper. Reserve.

Blend the ketchup with the orange juice, maple syrup, Worcestershire sauce, vinegar, paprika and garlic. Preheat the grill to medium-high heat and grease lightly.

Brush kebobs all over with the maple-orange mixture. Grill for 2 to 3 minutes per side, basting often, or until shellfish turns opaque. Makes 4 servings.

Asian Beef Skewers

Ingredients

3 tablespoons hoisin sauce
3 tablespoons sherry
1/4 cup soy sauce
1 teaspoon barbeque sauce
2 green onions, chopped
2 cloves garlic, minced
1 tablespoon minced fresh ginger root
1 1/2 pounds flank steak skewers

Directions

In a small bowl, mix together hoisin sauce, sherry, soy sauce, barbeque sauce, green onions, garlic, and ginger.

Cut flank steak across grain on a diagonal into 1/4 inch slices. Place slices in a 1 gallon resealable plastic bag. Pour hoisin sauce mixture over slices, and mix well. Refrigerate 2 hours, or overnight.

Preheat an outdoor grill for high heat. Discard marinade, and thread steak on

skewers.

Oil the grill grate. Grill skewers 3 minutes per side, or to desired doneness.

Sirloin Steak with Garlic Butter

Ingredients

1/2 cup butter

2 teaspoons garlic powder

4 cloves garlic, minced

4 pounds beef top sirloin steaks

salt and pepper to taste

Directions

Preheat an outdoor grill for high heat.

In a small saucepan, melt butter over medium-low heat with garlic powder and minced garlic. Set aside.

Sprinkle both sides of each steak with salt and pepper.

Grill steaks 4 to 5 minutes per side, or to desired doneness. When done, transfer to warmed plates. Brush tops liberally with garlic butter, and allow to rest for 2 to 3 minutes before serving.