



SUMMER GRILLING



SALADS
APPETIZERS
MAIN DISHES

SKEWERS
BURGERS & DOGS
ON THE SWEETER SIDE



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SALADS



VIETNAMESE QUINOA SALAD WITH GRILLED SHRIMP

Ingredients

For the Dressing:

- ¼ cup rice vinegar
- ¼ cup warm water
- ¼ cup fish sauce
- 2 tablespoons fresh lime juice
- 2 tablespoons coconut sugar or sugar
- 2 cloves garlic, grated
- 1 fresh serrano chili, finely minced

Combine the vinegar, water, fish sauce, lime juice, and coconut sugar in a jar, close the lid and shake well. Add the garlic and chili and shake again. Refrigerate for up to a week.

For the Salad:

- 1- pound large shrimp, peeled, deveined, tail off
- ¼ cup olive oil, plus more for serving
- ½ teaspoon kosher or fine sea salt
- ½ teaspoon black pepper
- 12 wooden skewers, soaked in water for 30 minutes
- 4 cups cooked quinoa, cooled
- 2 bell peppers, diced
- ½ seedless cucumber, diced
- 1 pint cherry tomatoes, cut in half
- 1 large zucchini, diced
- ½ red onion, diced
- 1 cup fresh or frozen corn kernels, thawed if frozen
- ½ cup fresh parsley leaves

Place shrimp in a mixing with olive oil, salt, and pepper, toss to coat.

Skewer the shrimp on the skewers and grill until opaque, 2–3 minutes per side.

Combine quinoa with vegetables and parsley in a mixing bowl. Add enough dressing to moisten and toss.

Divide quinoa salad among four salad plates or bowls. Drizzle with a little olive oil. Top with shrimp skewers and serve.

Serves 4



GRILLED ROMAINE CAESAR SALAD WITH TOASTED BREADCRUMBS

Ingredients

For the Vegan Caesar Dressing:

- ½ cup vegan mayonnaise
- 2 teaspoons Dijon mustard
- 2 tablespoons tahini
- 1 teaspoon maple syrup
- 2 tablespoons lemon juice
- 2 teaspoons capers
- ½ teaspoon garlic powder
- ½ teaspoon salt
- ¼ teaspoon pepper
- ¼ cup vegan parmesan cheese

For the Toasted Breadcrumbs:

- ¼ cup gluten-free breadcrumbs
- ½ tablespoon olive oil

For the Grilled Romaine:

- 2 tablespoons olive oil
- 2 small-medium heads of romaine lettuce, whole

Directions

- Combine all the dressing ingredients in a small blender and blend until smooth or blend in a bowl using an immersion blender. Add water to thin if desired and more salt & pepper to taste. Set aside.
- Heat a small skillet over medium heat. Add the breadcrumbs and ½ tablespoon olive oil together in a small bowl and toss to coat the breadcrumbs in the oil. Place the breadcrumbs in the skillet and sauté until they start to crisp, tossing frequently to avoid burning. Once they are golden brown, place back into the bowl and set aside.
- Heat a griddle pan over medium heat. Add 1 - 2 tablespoons of olive oil. Cut each head of romaine lettuce in half (top to bottom), wash, shake dry and then place the halves onto the griddle. Grill until they start to turn golden, then flip and grill the other side. This can also be done on a grill.
- Place the romaine lettuce onto plates. Drizzle with Caesar dressing and sprinkle with breadcrumbs. Serve warm.

Serves 3



GRILLED MANGO SWEET CHILI LIME SALAD

Ingredients

For the Dressing:

- 2 tablespoons gluten-free sweet chili sauce
- ¼ cup avocado oil
- 3 tablespoons lime juice
- 1 tablespoon agave/maple syrup
- Pinch salt

For the Salad:

- 3 medium mangoes
- ¼ of a medium red onion
- 2 mini cucumbers
- 1 ½ cups grape/cherry tomatoes
- 1 tablespoon olive oil
- 1 teaspoon lime zest, about ½ lime
- 1 teaspoon grated ginger
- Fresh mint for garnish

Directions

- Make the sweet chili lime dressing. Add all the ingredients to a small bowl and whisk until well combined. Set aside.
- Slice or cube the mangoes. Slice the red onion and cucumber. Halve the tomatoes. Set ingredients aside.
- Heat a griddle pan over medium heat. Add olive oil and swirl around the pan. Place the mango slices on the griddle. Drizzle 1 tablespoon of the chili lime dressing evenly over the mango slices. Grill the mango until they turn golden and crispy, flipping them so each side gets grilled.
- Place the grilled mango slices into a large bowl and add the red onion, cucumber, tomatoes, and the dressing. Gently toss together with lime zest and grated ginger to combine. Garnish with fresh mint upon serving, if desired.

Serves 5

GRILLED CORN & PEACH MISO SALAD

Ingredients

For the Salad:

- 4 ears of corn
- 2 large peaches
- 1 tablespoon olive oil
- 1 large avocado
- 2 tablespoons toasted sunflower seeds
- ½ lime

For the Dressing:

- 3 tablespoons gluten-free miso paste
- ¼ cup orange juice
- 3 tablespoons maple syrup
- 1 tablespoon rice vinegar
- 1 tablespoon sesame oil
- ½ teaspoon ground ginger

Directions

Stovetop Griddle Method

- Wash the corn and then cut the kernels from the cobs. Set aside. Wash and cut the peaches into chunks. Heat a griddle pan over medium heat and add the olive oil to the pan. Add the corn and peaches and grill until they turn golden brown, tossing occasionally. (See below for outdoor grill method.)
- While the corn and peaches are grilling, make the miso dressing. Blend all the dressing ingredients together in a blender until smooth. Set aside.
- If your sunflower seeds are raw, toast them in a small, dry skillet over medium heat, tossing frequently until they are golden brown. Place them into a bowl and set aside.
- Cut the avocado into chunks.
- Place the grilled corn and peaches into a medium-large bowl along with the avocado and ⅓ cup of the miso dressing. Toss to combine. Finally add the toasted sunflower seeds, and squeeze lime juice over the salad. Give the salad one more toss and serve! This salad can be made ahead. Add toasted sunflower seeds just before serving. Save the reserved dressing and add more, if needed, before serving. Keep this salad stored covered in the refrigerator for up to 2 days.

Outside Grill Method

- Grill the corn and peaches on an outdoor grill. Omit olive oil and grill the corn whole and peaches in halves. After grilling, cut the corn from the cobs and slice the peaches into smaller pieces. Then follow the remaining instructions.





APPETIZERS



JALEPEÑO POPPERS

Ingredients

- 12 large jalapeño peppers
- 4 ounces cream cheese, softened
- 2 ounces cheddar cheese, grated (½ cup grated)
- 8 slices thin cut bacon

Directions

- Prepare the grill for direct heat and preheat to medium.
- Cut peppers in half lengthwise and scrape out the seeds and veins.
- Combine the cream and cheddar cheeses in a mixing bowl. Divide the mixture evenly among the pepper halves.
- Cut the bacon slices into thirds and wrap the peppers, making sure the seam is on the bottom of the pepper. Place in a cast iron skillet. Place on the grill, close the lid, and cook for 15-20 minutes or until the bacon is browned and the cheese melted.

Makes 24



EASY CHORIZO QUESO

Ingredients

- 1 pound chorizo, removed from casings and crumbled
- 16 ounces Velveeta® cheese, cut into cubes
- 1 (10-ounce) can diced tomatoes and chilies, undrained
- 2 cups shredded Mexican cheese blend
- 2 jalapeno peppers, sliced
- ½ cup fresh cilantro leaves, roughly chopped

Directions

- Prepare grill for direct and indirect heat and preheat to medium-low (300°F).
- Spray a cast iron skillet with cooking spray. Cook the sausage over the direct side of the grill. Discard any fat. Place the rest of the ingredients in the pan, cover with foil and place over indirect heat. Cook for 30 minutes, stirring every 10 minutes.
- Serve with tortilla chips, crusty bread, or fresh vegetables.
- Can also be made in a 9 by 12-inch disposable foil pan. Just cook the chorizo before adding to the pan.

Serves 12

HERBY QUINOA SALAD WITH GRILLED VEGETABLES & HUMMUS

Ingredients

- 2 small zucchinis, cut lengthwise into ¼-inch ribbons
- 2 bell peppers, seeds and stem removed, quartered lengthwise
- ⅓ cup extra-virgin olive oil, plus more for grilling and drizzling
- ⅓ cup fresh lemon juice
- 2 cloves garlic, minced
- ½ cup fresh flat-leaf parsley, roughly chopped
- ¼ cup fresh dill, chopped
- 3 cups quinoa, cooked (room temperature or chilled)
- Kosher or fine sea salt, to taste
- Freshly ground black pepper, to taste
- 5 cups baby arugula
- 2 cups gluten-free hummus (store-bought or homemade)
- ⅓ cup dukkah*

Directions

- Heat an indoor grill or outdoor barbecue to medium. Brush the vegetables with oil, and grill for 2-3 minutes per side. Do not overcook the zucchini; remove it from the grill while it's still semi-firm. When cool enough to handle, dice the vegetables into ¼-inch pieces. You should have about 2 cups of zucchini and 1 cup of peppers.
- Combine the oil, lemon juice, garlic, and herbs. Pour over the quinoa and toss to coat. Stir in the grilled vegetables. Add salt and pepper, to taste. At this point, the quinoa mixture can be covered and refrigerated until ready to serve.
- To serve, toss the quinoa mixture (chilled or room temperature) with the arugula. Spread about ⅓ cup of hummus on one side of each plate or bowl and serve the salad on the other side of the plate/bowl with some covering a bit of the hummus. Sprinkle with dukkah, and drizzle with olive oil and lemon juice, if desired.

*Dukkah is a blend of herbs, nuts, and spices. If you don't have dukkah, you can use chopped pistachios or toasted almonds.



Serves 6

GRILLED VEGGIES

WITH MAPLE PEANUT DIPPING SAUCE

Ingredients

For the Maple Peanut Dipping Sauce:

- 1 teaspoon minced garlic
- 1 tablespoon tahini
- 1 tablespoon gluten-free soy sauce, tamari, or liquid aminos
- 1 tablespoon pure maple syrup
- 2 tablespoons lemon juice
- ½ cup peanut butter
- ¼ - ⅓ cup water

Veggies of choice, such as:

- Red onion
- Asparagus
- Baby bok choy
- Broccoli
- Pineapple
- Radishes
- Mushrooms
- Zucchini
- Yellow squash
- Cauliflower

Directions

- Heat a grill over medium heat. Alternatively, you can use an inside stovetop griddle. Wash and cut your chosen veggies, then add them to the grill and grill them until they are just soft but still have some crunch to them.
- Make the maple peanut sauce by blending all ingredients together until smooth, adding little bits of water until it's just runny enough to pour (you want the sauce on the thicker side). Arrange the grilled veggies on a plate and serve with dipping sauce.

Serves 5



A top-down view of a white oval plate filled with several ribs. The ribs are coated in a vibrant red sauce and garnished with finely chopped green herbs. A pair of silver tongs is visible at the bottom center of the plate. In the top left corner, a small portion of another dish with a red sauce is visible.

MAIN DISHES



BEEF BACK RIBS

Ingredients

For the Ribs:

- 1 white onion, chopped
- 4 cloves garlic, smashed
- 2 bay leaves
- 5 – 6 pounds beef back ribs
- Kosher or fine sea salt
- Pepper

For the Barbecue Sauce:

- ½ cup spicy brown mustard
- ½ cup apple cider vinegar
- ⅓ cup brown sugar, packed
- 6 tablespoons ketchup
- 3 tablespoons melted butter
- 3 tablespoons Worcestershire sauce
- 1 tablespoon garlic powder

Directions

- Fill a large pot with water, add the onion, garlic, and bay leaves. Bring to a boil. Cut the ribs so they fit in the pot. Add to the boiling water, reduce heat, cover and simmer for 45 – 60 minutes or until fork tender.
- While the ribs are boiling, prepare the barbecue sauce. Combine all the sauce ingredients in a saucepan and whisk to combine. Heat over medium heat until warm, about 4 minutes.
- Prepare the grill for direct heat and preheat to high.
- Remove the ribs from the cooking water and pat dry. Season the ribs with salt and pepper and place on a baking sheet. Brush with barbecue sauce.
- Place the ribs on the grill and cook 2 minutes per side (for a total of 8 minutes) basting with more sauce each time you flip them.

Serves 6

STREET TACOS

WITH ROASTED VEGETABLE SALSA

Ingredients

For the Salsa:

- 2 jalapeños
- 6 plum tomatoes, cut in half lengthwise
- 1 small red onion, sliced ¼ inch thick
- 4 tablespoons lime juice (2 limes)
- ½ teaspoon kosher or fine sea salt
- ½ cup cilantro leaves
- Vegetable oil

For the Tacos:

- 12 corn tortillas
- 1 ½ pounds flank or skirt steak
- Kosher or fine sea salt
- Pepper
- Vegetable oil
- ½ small red or white onion, finely diced
- ½ cup cilantro leaves, finely chopped

Directions

- Prepare grill for direct heat and preheat to high.
- Place the jalapeños directly on the grill. Cook with lid down, turning occasionally, until the skin is charred all over, about 10 – 12 minutes. Take off the grill, place in a small bowl and cover with plastic wrap. Let sit at least 5 minutes.
- Brush the cut sides of the tomatoes with oil and place directly on the grill. Brush both sides of the onion with oil and place directly on the grill. Grill with the lid closed until the tomatoes are a little charred and starting to soften, about 10 minutes. Grill the onions, flipping once, until charred and beginning to soften. Keep the grill lit.
- Rub the jalapeños to remove the charred skin. For a mild salsa, cut in half and scrape out the seeds. Place in a blender or food processor with the grilled tomatoes and onions. Add the lime juice and salt and blend until smooth, scraping down the sides of container as needed. Add the cilantro and pulse several times, you want to still see flecks of the cilantro. Place in a serving bowl.
- Wrap the tortillas in foil and place on the top rack of the grill or on the coolest side to warm them.
- Brush the grill grates with oil.
- Season the steak with salt and pepper and grill with the lid open for 2 minutes per side. Let sit 5 minutes before serving. Cut the steak into thin slices.
- Serve the meat in the tortillas with the onion and cilantro and the salsa on the side.

Serves 4





GROUPER SANDWICHES

Ingredients

- ½ cup mayonnaise
- 1/3 cup finely chopped dill pickles
- 3 tablespoons very finely minced white onion
- 2 tablespoons minced fresh parsley, minced then measured
- 2 teaspoons lemon juice
- 1 teaspoon sugar
- ¼ teaspoon black pepper
- 1/8 teaspoon garlic powder
- 1/8 teaspoon onion powder
- 4 (6 ounce) grouper fillets 1 ½ inch thick (can also use sea bass, snapper, or mahi mahi)
- Olive oil
- Cajun seasoning
- Vegetable oil for the grill
- 4 hamburger buns
- 4 thick slices tomato
- 4 lettuce leaves

Directions

- To make the tartar sauce, combine the mayonnaise, pickles, onion, parsley, lemon juice, sugar, pepper, garlic and onion powders in small bowl. Mix well. Cover and refrigerate until serving time.
- Prepare grill for direct heat and preheat to medium.
- Brush the fish fillets on all sides with olive oil. Season on all sides with Cajun seasoning.
- Make sure the grill grates are very clean and oil them well. Grill the fish fillets over direct flame with the lid closed for 4 minutes per side. Remove from the grill, brush the cut sides of the burger buns with olive oil and grill for about 1 minute or until lightly toasted.
- Serve with lettuce, tomato, and tartar sauce.

Serves 4

GRILLED FLANK STEAK

WITH RED CHIMICHURRI

Ingredients

For the Chimichurri:

- ¼ cup rice vinegar
- ½ cup olive oil
- 12 ounces jarred roasted red peppers, drained
- 1 bunch cilantro, coarsely chopped, plus some for garnish
- 4 cloves garlic, minced
- 1 tablespoon pureed chipotle in adobo
- ½ teaspoon kosher or fine sea salt
- ¼ teaspoon black pepper

Combine all ingredients in a food processor and process in pulses until combined but not completely smooth.

For the Steak:

- ¼ cup rice vinegar
- ½ cup olive oil
- 2 cloves garlic, minced
- 2 teaspoons ground cumin
- 1 teaspoon kosher or fine sea salt
- ½ teaspoon black pepper
- 1½ pounds flank steak

Place steak in a baking dish. Combine olive oil, vinegar, garlic, cumin, salt, and pepper and pour over the steak, flipping the steak over a few times to coat. Cover with plastic wrap. Let sit at room temperature for 30 minutes, flipping the steak once or twice.

Prepare the grill for medium-high heat.

Oil the grill grates, remove the steak from the marinade, discarding the marinade, and grill over direct heat for 3–5 minutes per side, depending on thickness and desired doneness. For medium-rare, the internal temperature should be between 125–130°F.

Remove from grill and let sit for 5 – 10 minutes. Slice thinly across the grain and top with some of the chimichurri sauce and garnish with chopped parsley. Serve the rest of the chimichurri on the side.

Serves 4



A close-up photograph of several skewers of grilled food on a light-colored plate. The skewers contain pieces of meat, possibly chicken or beef, along with various vegetables including green bell peppers, red onions, and red tomatoes. The food is charred and has a golden-brown color. In the background, there are several slices of fresh lemon. The text "GRILLED SKEWERS" is overlaid in the center in a bold, white, sans-serif font.

GRILLED SKEWERS

TIKKA

GRILLED VEGETABLE SKEWERS

Ingredients

- 16 wooden skewers
- ½ cup Greek yogurt or dairy-free yogurt
- 4 tablespoons olive oil
- 2 tablespoons honey
- 1 tablespoon ground Kashmiri pepper
- 1 tablespoon fresh lime juice
- 1 tablespoon grated fresh ginger
- 2 garlic cloves, finely minced or crushed
- 1 teaspoon garam masala
- ½ teaspoon kosher or fine sea salt
- 1 yellow squash, cut into 1-inch pieces
- 1 zucchini, cut into 1-inch pieces
- 8 ounces white button mushrooms, ends trimmed and wiped clean
- 2 red, yellow, or orange bell peppers, cut into 1-inch chunks
- 1 small red onion, peeled, cut in half horizontally, and then each half cut into thirds
- 1 pint cherry tomatoes
- Vegetable oil

Directions

- Soak skewers in water for at least 30 minutes.
- In a mixing bowl, combine yogurt, olive oil, honey, Kashmir pepper, lime juice, ginger, garlic, garam masala, and salt. Add the vegetables, stir gently to coat. Cover with plastic wrap and refrigerate for 30 minutes to 2 hours.
- Tread the vegetables on skewers and place on a sheet pan or baking dish.
- Prepare grill for direct heat and preheat to medium. Oil the grates.
- Place skewers on the grill. Grill, turning every 2 – 3 minutes. Cook until the vegetables are tender, 8 – 10 minutes.

Serves 8



PORK & APPLE KABOBS



Ingredients

- 2 pounds pork tenderloin, cut into 1-inch cubes
- 1 tablespoon chili powder
- 1 teaspoon garlic powder
- 2 teaspoons smoked paprika
- 1 teaspoon ground cinnamon
- 1½ teaspoons kosher or fine sea salt
- 2 tablespoons extra-virgin olive oil, plus more for greasing
- 2 large green apples, cored and cut into 1-inch cubes
- 1 large red onion, cut into 1-inch pieces
- 8 metal or bamboo skewers

Directions

- Combine the pork, chili powder, garlic powder, smoked paprika, cinnamon, salt, and olive oil in a large bowl and mix well to combine. Cover and marinate in the refrigerator for at least 1 hour or up to 8 hours.
- If using bamboo skewers, soak for at least 1 hour prior to cooking. Thread the pork, apple, and onion pieces in alternating layers on each skewer.
- Preheat the grill to medium-high heat, and oil the grate. Grill the skewers for about 8-10 minutes, turning occasionally, until the pork is cooked through and the apples are tender. Serve immediately.

Serves 4



GREEK INSPIRED CHICKEN SKEWERS WITH TZATZIKI SAUCE

Ingredients

For the Tzatziki Sauce:

- 1 English cucumber, grated
- Kosher or fine sea salt
- 3 tablespoons rice vinegar, divided
- 1 ½ cups full fat Greek yogurt
- 1 garlic clove
- ½ bunch fresh dill, finely chopped
- 3 tablespoons olive oil
- Freshly ground black pepper

Directions

- Place grated cucumber in a colander. Add a pinch of salt and 1 tablespoon of vinegar. Let it rest to release its liquids for 15 minutes.
- In a mixing bowl, combine the yogurt, minced garlic clove, 2 tablespoons vinegar, dill, and olive oil. Mix well. Season to taste with salt and pepper.
- Place the cucumber in a tea towel and squeeze to release all remaining liquid. Add to the yogurt mix. Stir well. Cover and refrigerate until serving.

Ingredients

For the Skewers:

- ¼ cup + 2 tablespoons olive oil, divided
- 2 tablespoons fresh lemon juice
- 2 tablespoons rice vinegar
- 3 cloves garlic, minced
- 2 ½ teaspoons dried oregano, divided
- 1 ½ teaspoons dried basil, divided
- ½ teaspoons dried thyme
- Kosher or fine sea salt and freshly ground black pepper
- 1 ¾ pounds boneless skinless chicken breasts, cut into 1 ¼ inch cubes
- 2 large red bell peppers, diced into 1 ¼ inch pieces
- 1 large red onion, cut into 1 ¼ inch
- 3 small zucchini (about 1 pound), sliced into rounds ½ inch thick
- 8 metal or wooden skewers
- wedges
- Vegetable oil, for the grill
- Tzatziki Sauce, recipe above

Directions

- In a bowl whisk together ¼ cup olive oil, lemon juice, vinegar, garlic, 2 teaspoons oregano, 1 teaspoon basil, the thyme, 1 teaspoon salt, and ½ teaspoon pepper.
- Place chicken in a large resealable bag, pour olive oil mixture over chicken and press chicken into marinade. Seal bag and refrigerate 45 minutes to 2 hours. If using wooden skewers soak them in water for 30 minutes.
- Place vegetables in a mixing bowl, add 2 tablespoons olive oil, remaining oregano, basil and a large pinch of salt and pepper.
- Preheat grill to medium-high heat. Thread a red bell pepper, red onion, zucchini, 2 chicken pieces on to skewer and repeat twice.
- Brush grill grates with vegetable oil, place skewers on grill, close lid, and grill until chicken registers 165°F in center on an instant read thermometer, about 8-12 minutes, rotating once halfway through cooking. Serve with tzatziki sauce.

Serves 4



JERK CHICKEN SKEWERS

WITH HONEY LIME SAUCE

Ingredients

- 12 skewers
- 6 (approximately 6 ounces each) boneless skinless chicken breast halves
- 1 habanero or Scotch bonnet chili pepper
- 1 cup fresh cilantro leaves
- ½ cup olive or vegetable oil
- 4 green onions, white and light green parts, chopped
- 6 peeled garlic cloves
- 2 tablespoons sugar
- 1 tablespoon ground allspice
- 1 tablespoon dried ginger
- 2 limes, divided
- Kosher or fine sea salt
- Black pepper
- ½ cup sour cream
- 1 tablespoon honey

Directions

- Cut the chicken lengthwise into even strips ½ - ¾ of an inch thick. Place in a large food storage bag.
- Wearing gloves, remove and discard the stems, seeds, and veins from the chili pepper and then place in a small food processor or blender. Add the cilantro, oil, green onions, garlic, sugar, allspice, ginger, juice of 1 lime, 2 teaspoons salt, and 1 teaspoon pepper. Process into a thick paste. Pour the paste into the bag, seal it, and mash it around several times to fully coat the chicken with the jerk paste. Refrigerate for at least 1 hour or up to 8 hours.
- Prepare the sauce by combining the sour cream with the finely grated zest and juice of 1 lime and the honey. Cover and refrigerate until serving time.
- If using wooden skewers, soak them for 30 minutes in water.
- Wearing gloves, thread the chicken onto skewers and let sit at room temperature while the grill preheats.
- Prepare grill for direct heat and preheat to high (450 – 550°F). Oil the grates of the grill.
- Cook the skewers over direct heat with the lid closed for 6 – 8 minutes or until the chicken reaches an internal temperature of 165°F, turning once or twice while cooking. Serve with the sauce on the side.

Serves 6



**BURGERS
& DOGS**



GREEN CHILE CHEESEBURGER

Ingredients

- 2 (4-ounce) cans green chiles, mild or hot
- 2 tablespoons finely minced onion
- 2 tablespoons minced cilantro
- 1 teaspoon agave nectar
- Kosher or fine sea salt
- Black pepper
- 1 ½ pounds ground chuck (80/20)
- Vegetable oil
- 4 slices pepper jack cheese
- 4 gluten-free hamburger buns

Directions

- Combine the chiles with the onion, cilantro, agave, ½ teaspoon salt, and ¼ teaspoon pepper. Set aside.
- Divide the ground chuck into 4 equal portions and shape into patties about ¾ inch thick. Make an indentation with your thumb in the middle of the burger patties. Brush both sides of the patties lightly with oil and season with salt and pepper. Let sit at room temperature while the grill heats.
- Prepare a grill for direct and indirect heat and preheat to medium-high. Oil the grates well. Grill on one side over direct heat with the lid closed for 4 minutes. Flip and grill with the lid closed for another 2 minutes. Move the patties to the indirect side of the grill. Top each patty with a slice of cheese. Close the lid and grill for another 1 ½ - 2 minutes or until the cheese is fully melted.
- If desired, brush the cut sides of the burger buns with oil and toast over the direct side of the grill for 1 - 2 minutes.
- Place one patty on the bottom of each bun and top with the green chile salsa.

Serves 4

BUFFALO DOG

Ingredients

- 8 chicken or turkey hot dogs
- 8 slices bacon (not thick cut)
- 8 hot dog buns
- 4 tablespoons melted butter
- Vegetable oil
- ¼ cup Buffalo wings sauce, purchased or homemade (see below)
- 4 ounces blue cheese, crumbled
- 1 large celery stalk, very thinly sliced on the diagonal
- Ranch dressing

For the Buffalo Sauce:

- 1 cup hot sauce
- ½ cup melted butter
- ½ teaspoon garlic powder

Whisk ingredients to combine.

Makes about 1 ½ cups

Directions

- Prepare the grill for direct heat and preheat to medium-high.
- Wrap the bacon around the hot dogs and secure it at both ends with toothpicks. Brush the hot dog buns with melted butter.
- Brush the grates with oil. Grill the hot dogs, turning occasionally, until crispy, 6 - 7 minutes. Place the buns on the grill for 1 - 2 minutes to toast.
- Brush the hot dogs with Buffalo sauce and place in the buns. Top with blue cheese, celery, and drizzle with Ranch dressing.

Makes 8





PIMENTO CHEESEBURGER

Ingredients

- 4 ounces sharp cheddar cheese, grated
- 5 tablespoons mayonnaise, plus more for the buns
- 2 tablespoons chopped pimentos
- 3 - 4 dashes hot sauce
- 1 ½ pounds ground chuck (80/20)
- Vegetable oil
- Kosher or fine sea salt
- Black pepper
- 4 gluten-free hamburger buns
- Iceberg lettuce leaves
- 4 large tomato slices

Directions

- Combine the cheese, 5 tablespoons mayonnaise, pimentos, and hot sauce in a food processor and pulse several times to combine. (Can also be mixed by hand.)
- Prepare grill for direct heat and preheat to medium high.
- Divided chuck into 4 equal portions and shape into patties about $\frac{3}{4}$ inch thick. Make a deep depression in the center of the patties. Brush both sides of the patties with oil and season with salt and pepper.
- Oil the grill grates.
- Grill the burger patties for 4 minutes with the lid closed, flip the burgers and grill for another 4 – 5 minutes for medium rare.
- Brush the burger buns with oil and grill for 1 – 2 minutes to toast.
- Spread some mayonnaise on both cut surfaces of the bun, place lettuce leaves on the bottom bun, then tomato, then the burger patty and top with the pimento cheese spread.

Serves 4

NACHO DOG

Ingredients

- 8 uncured hot dogs
- Vegetable oil
- 8 gluten-free hot dog buns
- 3 cups crumbled corn chips
- 2 ½ cups shredded Mexican cheese blend
- 1 cup salsa of choice

For Garnish:

- Pickled jalapeño slices
- 2 avocados, sliced
- ½ cup sour cream

Directions

- Prepare the grill for direct and indirect heat and preheat to medium.
- Brush the hot dogs with oil. Brush grates on the direct side of the grill with oil. Grill the hot dogs for 3 - 4 minutes or until just charred, turning frequently.
- Place the grilled hot dogs in the hot dog buns, sprinkle on about 3 tablespoons of crushed tortilla chips on each and top with about ¼ cup of cheese. Place a double layer of heavy-duty foil on the indirect side of the grill. Put the hot dogs on the foil, placing them close to each other. Close the lid and cook for 5 - 6 minutes or until the cheese is melted.
- Top with jalapeño and avocado slices and drizzle with sour cream.

Makes 8





**ON THE
SWEETER SIDE**



GRILLED PEACH MELBAS

Ingredients

- 1 (12-ounce) bag frozen raspberries, thawed
- 5 tablespoons sugar, divided
- 1 tablespoon lemon juice
- 3 large peaches, firm but ripe
- 3 tablespoons melted butter or dairy-free butter
- Vegetable oil
- 1 ½ pints vanilla ice cream or dairy-free ice cream
- 6 mint sprigs

Directions

- Combine the raspberries, sugar, and lemon juice in a blender and puree. Strain through a fine mesh strainer. Can be made 2 days ahead. Store covered in the refrigerator until ready to serve.
- Prepare the grill for direct heat and preheat to medium-high.
- Cut the peaches in half and remove the pits.
- Combine the butter and sugar in a small bowl. Brush the sugar mixture thickly on the cut sides of the peaches.
- Brush the grill grates with oil. Grill the peaches, cut side down, for 5 - 6 minutes or until nicely marked and just starting to soften.
- Place a little raspberry sauce on the bottom of each serving plate, top with a peach half, a scoop of ice cream, more raspberry sauce, and a mint sprig. Serve immediately.

Makes 6



CAMPFIRE COBBLER

Ingredients

- 2 cups gluten-free biscuit mix
- 1 cup sugar, use divided
- 1 ½ cups milk
- 6 tablespoons butter
- 2 cups peach slices, fresh or frozen and thawed
- 1 cup pitted sweet cherries, fresh or frozen and thawed

Directions

- Prepare the grill for direct and indirect heat, preheat to medium (350°F).
- In a mixing bowl, combine the biscuit mix with $\frac{3}{4}$ cup sugar. Add the milk and stir to combine.
- Place the butter in a 9 inch cast iron skillet. Place on the grill and heat until the butter melts. Add the biscuit batter to the pan and smooth into an even layer. The butter will bubble over the edges of the batter. Scatter the peaches and cherries over the top of the batter, sprinkle with the remaining $\frac{1}{4}$ cup sugar, close the lid and cook for 10 minutes. After 10 minutes, move the skillet to the indirect heat side, close the lid, and cook for another 20 minutes or until a toothpick inserted into the center comes out clean.

Serves 6



SKILLET S'MORES DIP

Ingredients

- 1 tablespoon butter
- 1 (12-ounce) bag semi-sweet chocolate chips
- 25 large marshmallows, cut in half widthwise
- Gluten-free graham crackers

Directions

- Place a 9-inch oven-proof skillet on the grill, prepared for direct and indirect heat, and preheat to 450°F.
- When the grill has preheated, carefully remove the hot pan from the oven, add the butter, and swirl the pan to coat with the butter.
- Add the chocolate chips in an even layer and place the marshmallow in concentric circles over the chocolate. Place back on the grill over indirect heat, and close the lid. Let cook for 8 – 10 minutes or until the marshmallows are puffed and golden brown.
- Serve the dip hot with graham crackers for dipping.

Serves 6 – 8

GRILLED PINEAPPLE BRUSCHETTA

WITH RICOTTA, HONEY & MINT

Ingredients

- ½ small pineapple , cored and sliced into ½-inch rounds
- 2 tablespoons honey, plus extra for drizzling
- ¼ teaspoon sea salt, preferably in flakes
- 1 loaf gluten-free bread or French-style baguette, sliced into ½-inch thick slices
- ½ lemon or small orange
- ¾ cup ricotta cheese
- ¼ cup fresh mint leaves

Directions

- Preheat the grill to medium-high heat. Brush the pineapple slices with honey and sprinkle with sea salt. Grill the pineapple slices for 8-10 minutes per side, or until grill marks appear and the pineapple is golden and tender. Remove from the grill and let cool slightly.
- Grill the bread slices for 2 - 4 minutes per side. Grate the zest from half the lemon and squeeze the juice into a medium bowl. Add the ricotta cheese. Whip until smooth and creamy.
- To assemble the bruschetta, spread a generous dollop of the ricotta mixture onto each slice of bread. Top with grilled pineapple slices and sprinkle with chopped mint leaves. Drizzle with additional honey. Serve immediately.

Serves 4

