
Cooking in Summer

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KROK

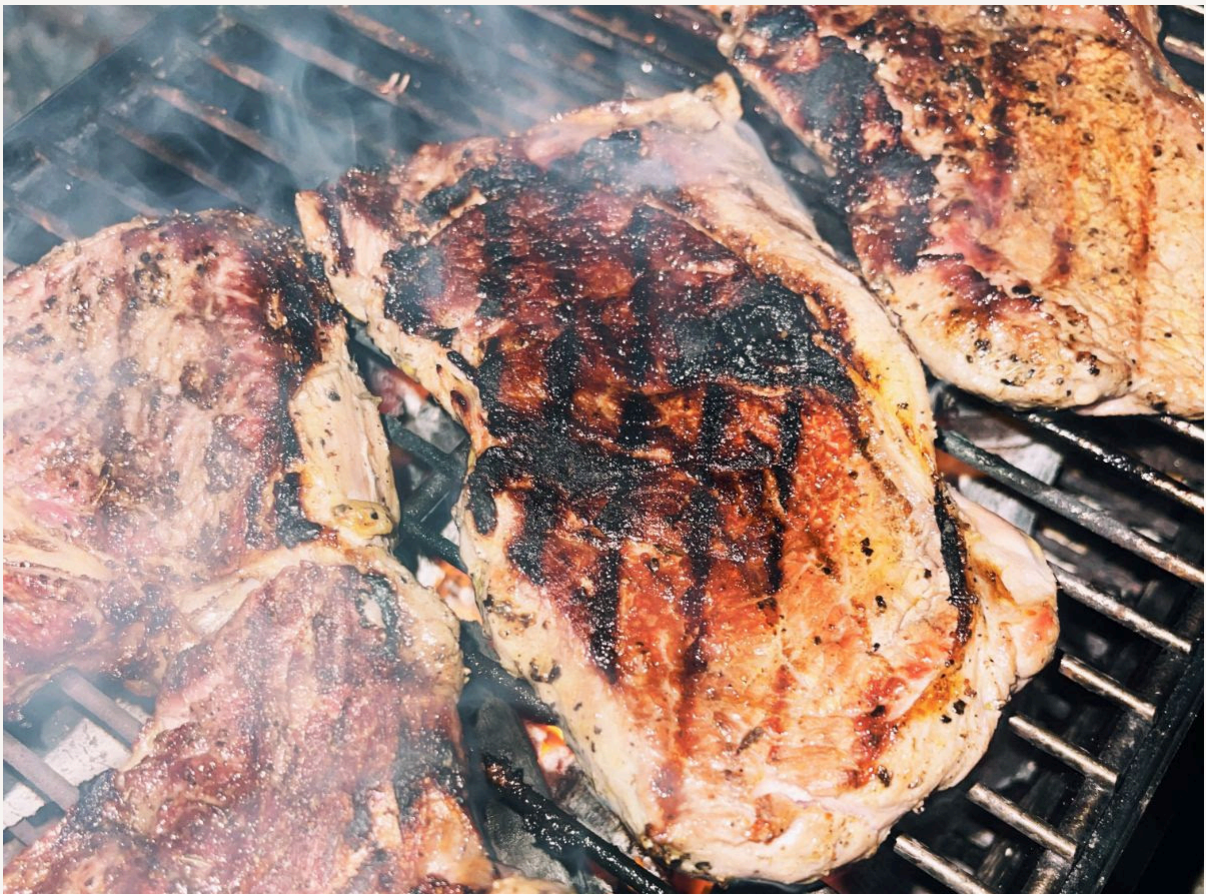
Cooking in Summer



Hello Tyson !

Summer creates unique opportunities for those of us who love to cook. The weather might be beautiful and we want to grill meats or prepare meals outside. Or the weather is too hot (hello heat waves...) and we don't want to be anywhere near a source of heat. Either way, your KROK is ready to help.

Grilling in the Backyard




Whether it's BBQ, steaks, or vegetables, it's hard to beat that smokey flavor of grilling it in your backyard or a nearby park. But before you throw it on the grill, you must season everything. No matter if it's a dry rub, a marinade, or even just simply salt and pepper, preparing these seasonings in your KROK will give you more control of the balance, flavor, and texture.

For a simple marinade for red meats, add fresh thyme and a handful of garlic cloves into the mortar, breaking them down with your pestle until you have a paste. You can use a pinch of salt if you need a bit of abrasiveness. Once you have a paste, mix in a bit of olive oil and a half cup of red wine. The night before you plan to grill, cover your raw meat in the marinade and let it soak up the delicious flavors.

Dry rubs have endless opportunities for experimentation, combining different spices, dried chilies, herbs, brown sugar, salt, and pepper for the perfect seasoning. If you're going for a particular flavor profile, the quickest option is to search for a basic blend online but always use fresh ingredients ground in your KROK instead of pre-ground seasonings. Once you've tried a few blends, you can start changing the balance between the ingredients for your preferred taste.

Too Hot for Heat

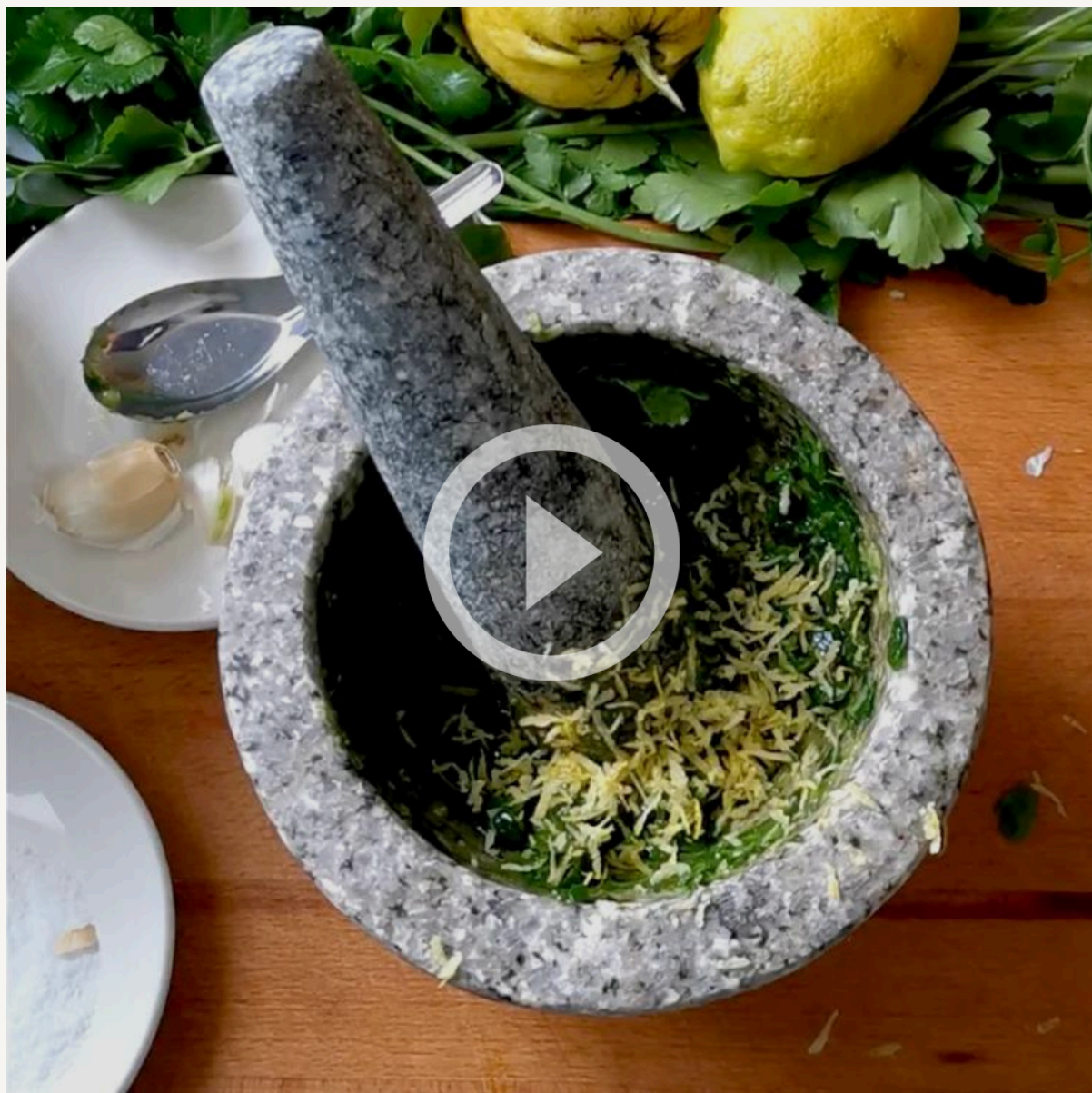




If you can't imagine getting near an open flame or your kitchen stove, we don't blame you. In many locations around the world, it's too hot to think about cooking. This is the perfect time for fresh salads using local, seasonal ingredients. Even if they don't need to be kept refrigerated, it might be a nice reprieve from the heat to have cold vegetables tossed with your homemade salad dressing.

Speaking of salad dressing, your KROK is the perfect tool for preparing quick and delicious dressings. Your dressing can be as simple or as complex as you wish, starting with a basic one: black pepper (freshly grounded in your KROK, of course), salt, a bit of lemon juice, and olive oil. This is so easy, so tasty, that you might not consider doing anything else.

Okay, maybe you do want to try something different. For an Italian-inspired salad, you could try [Gremolata](#) or a pesto variation like [Alessandra's Spaghetтата](#). Either one of these would elevate your salad without any difficult preparations. Toss with your fresh vegetables and find a cool spot to enjoy.



WATCH THE GREMOLATA RECIPE VIDEO

So if you can't get enough of these long summer days or if you're counting down to cooler weather, make sure your KROK is within arms reach!

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[Image of KROK Handcrafted Thai Granite Mortar & Pestle](#)

KROK Handcrafted Thai Granite Mortar & Pestle

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