

Savor the Flavor

GREAT GRILL
RECIPES FOR
THE SUMMER

By KAYLA LOKEINSKY

Grilling and summer go hand in hand. Whether you're turning up the gas grill for a quick weeknight meal or cooking over charcoal, low and slow, nothing beats a food fresh off the grill in the summertime. From meats to veggies to even desserts, you can cook nearly anything on the grill. The possibilities are endless, and these grilling recipes will last you all summer long.

Grilled Hawaiian Chicken Kebobs

Ingredients:

- ½ cup ketchup
- ½ cup packed dark brown sugar
- ½ cup low-sodium soy sauce
- ¼ cup canned pineapple juice
- 4 Tbsp olive oil, divided, plus more for brushing grill
- 1 ½ Tbsp rice vinegar
- 4 garlic cloves, minced (4 tsp)
- 1 Tbsp minced ginger

- ½ tsp sesame oil
- Salt and freshly ground black pepper
- 1¾ lb boneless, skinless chicken breast, chopped into 1 ¼-inch cubes
- 3 cups (heaping) fresh cubed pineapple (about ¾ of 3 lb pineapple)
- 1 ½ large green or red peppers, diced into 1 ¼-inch pieces
- 1 large red onion, diced into 1 ¼-inch pieces



Instructions:

1. In a mixing bowl whisk together ketchup, brown sugar, soy sauce, pineapple juice, 2 Tbsp olive oil, rice vinegar, garlic, ginger and sesame oil. Stir in ¾ tsp pepper and season with salt if desired.
2. Place chicken in a gallon size resealable bag. Reserve ½ cup of the marinade in refrigerator then pour remaining marinade over chicken. Seal bag and refrigerate 1 - 2 hours (meanwhile soak 10 wooden skewer sticks in water for 1 hour).
3. Preheat a grill over medium heat to 400 degrees. Meanwhile, drizzle remaining 2 Tbsp olive oil over red onion, bell pepper and pineapple and toss.
4. Season red onion and bell pepper with salt and pepper, then thread red onion, bell pepper, pineapple and chicken onto skewers until all of the chicken has been used. Brush grill grates with olive oil then place skewers on grill.
5. Grill 5 minutes then brush along tops with ¼ cup of remaining marinade. Rotate to opposite side and brush remaining ¼ cup of marinade on opposite side and allow to grill about 4 minutes longer, or until chicken registers 165 degrees in center on an instant read thermometer. Serve warm.



Grilled Strawberry Pie

Ingredients:

- 1 pound fresh strawberries (about 2 2/3 cups), quartered
- 1/4 cup sugar
- 1 tbsp cornstarch
- 1 refrigerated pie crust, softened as directed on box
- 1/4 cup strawberry preserves
- 2 9-inch disposable foil pie pans

Instructions:

1. Heat gas or charcoal grill to medium-high heat. Try to maintain heat around 400°F.
2. In medium bowl, mix strawberries, sugar and cornstarch; set aside.
3. Unroll pie crust. Place in ungreased pie pan. With back of spoon, spread preserves evenly on crust. Spoon strawberry mixture on top. Slightly fold crust over filling.
4. Place second pie pan upside down on grill to make elevated surface. Place pan with pie on top so it is elevated off grill. Cover grill; cook 20 to 25 minutes or until crust is golden brown and filling is bubbly. Remove from grill; cool 10 minutes before serving.



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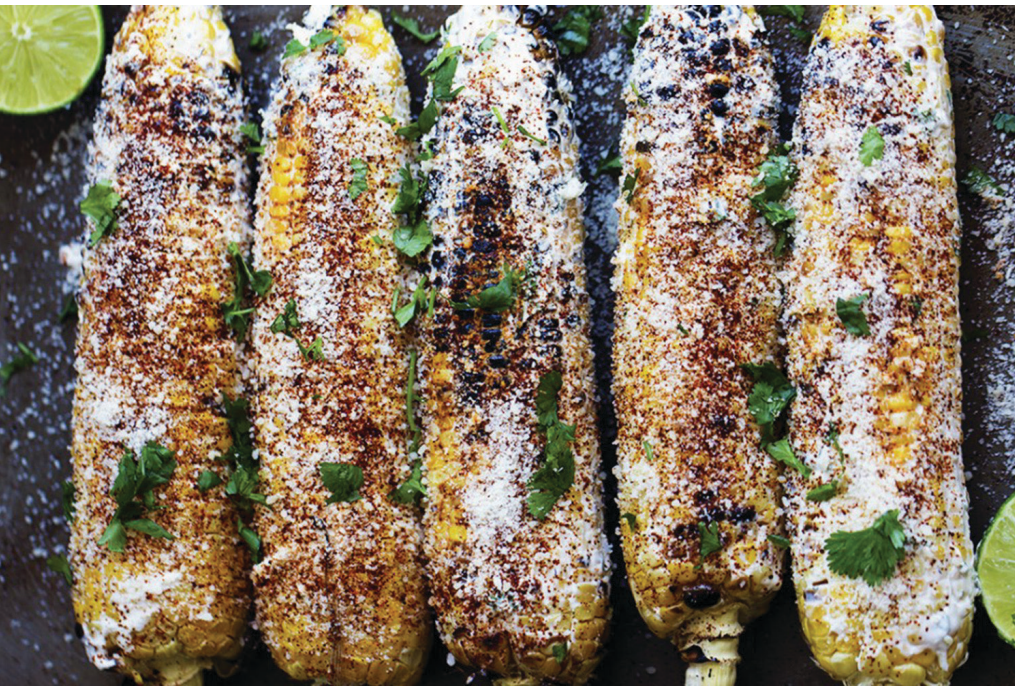
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Grilled Mexican Street Corn

Ingredients:

- 4 ears corn
- ½ cup mayonnaise
- 1½ cups sour cream
- ¼ cup freshly chopped cilantro
- 1 cup freshly grated Parmesan
- 1 lime, juiced
- Red chili powder, to taste
- 2 limes cut into wedges, for garnish

Instructions:

1. Remove the husks of the corn leaving the core attached. Grill the corn turning once on a hot grill or cast iron pan until it starts to get slightly charred.
2. In a small bowl mix the mayonnaise, sour cream and cilantro. Remove the corn from the grill and slather with the mayonnaise mix. Squeeze the lime juice over the corn and heavily season with parmesan. Sprinkle with chili powder.



Grilled 3-Cheese Pimento Sweet Pepper Poppers

Ingredients:

- 8 oz cream cheese, softened
- ½ cup shredded cheddar cheese
- ½ cup grated Parmesan cheese
- 2 cloves garlic, minced
- 1 jar (4 oz) pimentos, drained
- 1 tablespoon minced fresh basil
- Salt and pepper to taste
- 10 mini sweet peppers, cored, seeded and sliced in half lengthwise

Instructions:

1. Place cheeses, garlic, pimentos, and basil in a large bowl. With an electric hand-held mixer, beat on medium speed until smooth and creamy. Season with salt and pepper to taste.
2. Fill halved sweet peppers with filling. Grill poppers over medium-high heat on tin foil until peppers start to char and soften and the filling is warm and melted, about 5 minutes.
3. Enjoy poppers immediately while they're hot.

