

Grilling season is officially here! Whether it is at the lake, campsite, or at your home, food always tastes better when grilled. This week, find a few new ideas to level up your grilling game!

Grilled Broccoli

*Prep Time: 5 min.
Cook Time: 20 min.
Servings: 6*

6 C. fresh broccoli spears
2 T. plus 1-1/2 tsp. lemon juice
2 T. olive oil
1/4 tsp. salt
1/4 tsp. pepper
3/4 C. grated Parmesan cheese
Optional: Grilled lemon slices and red pepper flakes

Place broccoli in a large bowl. Combine lemon juice, oil, salt and pepper; drizzle over broccoli and toss to coat. Let stand for 30 min. Toss broccoli; drain broccoli, discarding marinade. Place cheese in a small shallow bowl. Add broccoli, a few pieces at a time, toss to coat. Prepare grill for indirect heat using a drip pan. Place broccoli over drip pan on an oiled grill rack. Grill, covered, over indirect medium heat for 8-10 min. on each side or until crisp-tender. If desired, garnish with grilled lemon slices and red pepper flakes.

Juicy Lucy

*Prep Time: 15 min.
Cook Time: 15 min.
Servings: 4*

1 lb. ground beef
1/2 C. shredded American or cheddar cheese
1/2 tsp. salt
1/2 tsp. pepper
4 hamburger buns, split and toasted
Optional: Tomato slices, onion slices, lettuce

Shape beef into 8 thin patties. Divide cheese among 4 patties; top with remaining patties and press edges firmly to seal. Sprinkle with salt and pepper. Grill burgers, covered, over medium heat or broil 4 in. from heat until a thermometer reads 160° and juices run clear, 6-8 minutes on each side. Serve on buns with toppings of your choice.

Grilled Corn Salad with Avocado

*Prep Time: 15 min.
Cook Time: 20 min.
Yield: 8 cups*

6 med. ears sweet corn, husked
1/4 C. olive oil
3 T. lime juice
1/2 T. grated lime zest
1/2 tsp. salt
1/4 tsp. pepper
2 C. cherry tomatoes, halved
1 C. chopped sweet red pepper
1/2 C. chopped cucumber
1/2 C. fresh cilantro leaves, chopped
1/4 C. chopped red onion
1/4 C. chopped green onions
1/4 C. Cotija cheese
1 med. ripe avocado, peeled, chopped

Preheat grill to 350°. Grill corn until lightly charred on all sides, about 20 min. Let cool. Use a sharp knife to cut kernels off the cob; discard cob. In a large bowl, whisk together oil, lime juice, lime zest, salt and pepper. Stir in corn, tomatoes, red pepper, cucumber, cilantro, red onion, green onion and cheese. Cover; refrigerate until ready to serve. Just before serving, fold in avocado.

Grilled Meat Loaf

*Prep Time: 20 min.
Cook Time: 30 min.
Servings: 6*

1 lg. egg, lightly beaten
1 med. onion, finely chopped
3/4 C. Italian-style panko bread crumbs

1/2 C. finely chopped seeded jalapeno pepper or green pepper
1/2 C. ketchup
3 T. Worcestershire sauce
1 lb. lean ground beef
1/2 lb. spicy bulk pork sausage

Glaze:

2/3 C. ketchup
2 T. brown sugar
2 T. spicy brown mustard

In a large bowl, combine the first 6 ingredients. Add beef and sausage; mix lightly but thoroughly. Shape into two 6x4-in. loaves. Prepare grill for indirect heat. Grill loaves, covered, over indirect medium heat for 20 min. Meanwhile, in a small bowl, combine glaze ingredients. Brush top and sides of loaves with glaze. Grill until a thermometer reads 160°, another 10-15 min. Let stand for 10 min. before slicing.

Steak Marinade

*Prep Time: 10 min.
Yield: 3/4 cup*

1/4 C. olive oil
3 T. reduced-sodium soy sauce
2 T. balsamic vinegar
2 T. Worcestershire sauce
2 tsp. Dijon mustard
3 garlic cloves, minced
1/2 tsp. pepper
1/2 tsp. chopped fresh thyme or dried thyme
1/4 tsp. chopped fresh rosemary or dried rosemary, crushed
1/8 tsp. crushed red pepper flakes

In a small bowl, combine all ingredients. Add 1-2 lbs. steak (of choice) to container with lid or sealable plastic bag; pour marinade over steak and turn or toss to coat. Marinate at least 1 or up to 4 hours, turning occasionally; discard marinade before cooking steak.

Eclairs on the Grill

*Prep Time: 5 min.
Cook Time: 30 min.
Servings: 6*

Stick or wooden dowel (5/8-inch diameter and 24 inches long):
1 tube (8 oz.) refrigerated seamless crescent dough sheet
3 snack-size cups (3-1/4 oz. each) vanilla or chocolate pudding
1/2 C. chocolate frosting
Whipped cream in a can

Prepare campfire or grill for high heat. Wrap 1 end of a stick or wooden dowel with foil. Unroll crescent dough and cut into six 4-in. squares. Wrap 1 piece of dough around prepared stick, covering 1 end; pinch end and seam to seal.

Cook over campfire or grill 5-7 min. or until golden brown, turning occasionally. When dough is cool enough to handle, remove from stick. Cool completely. Repeat with remaining dough.

Place pudding in a resealable plastic bag; cut a small hole in 1 corner. Squeeze bag to press mixture into each shell. Spread with frosting; top with whipped cream.

Grilled Raspberry Peach Cobbler

*Prep Time: 25 min.
Cook Time: 40 min.
Servings: 10*

2 T. butter
3/4 C. sugar
3 T. cornstarch
8 med. ripe peaches, peeled and sliced
2 pints fresh raspberries
3 T. lemon juice
2 tsp. vanilla extract
1-1/2 tsp. grated lemon zest

Biscuits:

2 C. all-purpose flour
1/3 C. plus 2 T. sugar, divided

2 tsp. baking soda
1 tsp. grated lemon zest
1/2 C. cold butter, cubed
1/2 C. buttermilk
Vanilla ice cream, optional

Thoroughly grease a Dutch oven on bottom and side with 2 T. butter. In a large bowl, mix sugar and cornstarch. Add peaches, berries, lemon juice, vanilla and lemon zest; toss to combine. Transfer to prepared pan.

In a small bowl, whisk flour, 1/3 C. sugar, baking soda and lemon zest; cut in butter until mixture resembles coarse crumbs. Add buttermilk; stir just until moistened. Drop topping by tablespoonfuls over peach mixture. Sprinkle with remaining 2 T. sugar.

Grill, covered, over indirect medium-high heat until filling is bubbly and topping is golden brown, 40-45 min. Serve warm. If desired, serve with vanilla ice cream.

Smoked Bacon Wrapped Oreos

*Prep: 10 min.
Cook Time: 1 hr.
Total Time: 1 hr. 10 min.*

16 Oreo® cookies
8 strips thick-cut bacon
2 T. pork BBQ rub
Apple Juice

Pre-heat your smoker to 250°F.

Slice the thick-cut bacon in half to create half-strips.

Wrap each Oreo® in a half-strip of bacon and place them seam-side down.

Sprinkle a bit of BBQ rub on the top of each.

Place the bacon-wrapped cookies on the smoker, still seam-side down, directly on the grates.

After about 30 min., grab a spray bottle and spritz them with a little bit of apple juice.

After 1 hr., or when the bacon is crisped to your liking, remove them from the smoker and they are ready to enjoy!

Barbecued Apple Crisp

Serves 2-3

1/2 C. old-fashioned oats
6 T. flour
3 T. packed brown sugar
1/4 C. granulated sugar
1/4 tsp. cinnamon
dash of nutmeg
2 T. butter, plus more for foil
3 apples
squeeze of lemon juice

Combine oats, flour, sugars, cinnamon, and nutmeg. Cut in butter until mixture is crumbly. Toss bowl in the fridge while you prepare the apples.

Wash apples and pat dry. Core and slice apples, then toss them with a squeeze of lemon juice.

Cut two squares of foil and lightly butter the center of each piece.

Place the apples onto of one of the foil pieces and then sprinkle with the crumble mixture. Place the top piece of foil (butter side down) on the package and crimp the edges inwards one at a time until the package is well sealed. Wrap the entire package in another layer of tinfoil - this will help prevent burning around the edges. Place the foil pack on the grill (pre-heated to a medium heat – about 350°) for about 20 min. Let cool a minute or two before opening, as the contents will be very hot.

Serve with a scoop of vanilla ice cream and a dash of cinnamon.

Quote of the Week:

“The patriot’s blood is the seed of freedom’s tree.”

~ Thomas Campbell