

RECIPES TO ROUND OUT YOUR COOKOUT



GRILLING BOX

CHEF'S CHOICE



BIG-BATCH BERRY BASIL LEMONADE

1. In a medium pot, combine $\frac{3}{4}$ cup sugar, $\frac{3}{4}$ cup water, $1\frac{1}{2}$ cups raspberries, and a handful of fresh basil leaves.
2. Bring mixture to a boil. Cook, crushing berries with a wooden spoon, until sugar has dissolved and mixture is syrupy. Let cool, then strain into a large pitcher.
3. Stir in 1 cup freshly squeezed lemon juice, 3 cups cold water, and 1 cup vodka (optional).
4. Pour into festive ice-filled glasses. Garnish with basil leaves and raspberries. Kick back and sip while feeling staycation vibes.

CHILI LIME BUTTER

In a bowl, combine 1 stick softened butter with $\frac{1}{4}$ cup mayo, zest and juice from 2 limes, 2 tsp chili powder, $\frac{1}{2}$ tsp garlic powder, $\frac{1}{4}$ tsp chipotle powder, salt, and pepper. Slather onto warm grilled corn, fish, or veggies.



SCORE WITH THESE UPGRADED S'MORES

PB&J

Graham Crackers
Milk Chocolate
Marshmallow
Peanut Butter
Your Favorite Jam



TROPICAL

Graham Crackers
White Chocolate
Marshmallow
Pineapple Jam
Toasted Coconut



NUTELLA & BERRY

Graham Crackers
Dark Chocolate
Marshmallow
Nutella
Chopped Berries



SALTED CARAMEL COOKIE

Chocolate Chip Cookies
Marshmallow
Caramel Sauce
Flaky Sea Salt



GRILLING 101

CHARCOAL - DIRECT HEAT

When you want a quick and hot sear, evenly spread coals over the bottom of your grill, then secure the top grate. Grill meat directly over the heat.

CHARCOAL - INDIRECT HEAT

To prep, preheat coals in your charcoal grill, then push to one side and replace the top grate. Place meat on the cooler side of the grill.

GAS GRILL - INDIRECT HEAT

Preheat to medium-high heat before turning off half the burners. Grill on the cooler side and close lid to circulate the heat.

LET'S GET COOKING!

SIRLOIN STEAK



Medium Rare:
Reddish-pink interior.



Medium:
Pink interior.



Well Done:
Brown throughout.

CHICKEN LEG



Meat is no longer pink and juices run clear.

GROUND BEEF PATTY



Exterior is browned; interior is cooked to desired doneness.

PORK SAUSAGE



Meat is no longer pink and juices run clear.

• Steak is fully cooked when internal temperature reaches 145°. Pork Sausage and Ground Beef are fully cooked when internal temperature reaches 160°. Chicken is fully cooked when internal temperature reaches 165°. • Keep meat frozen or use within 5 days of receipt.

MAKE THE MOST OF YOUR GRILLING GOODIES



SRIRACHA

For an easy-as-can-be pairing for grilled chicken or corn, combine melted butter and sriracha (to taste).

TERIYAKI SAUCE

For a marinade with a tropical twist, combine teriyaki sauce, lime juice, and grated ginger. Toss with your favorite protein before grilling.

HOT HONEY

For an addictive dipping sauce, combine hot honey with BBQ sauce and balsamic vinegar.

TRICOLOR PEPPERCORNS

For an all-purpose seasoning that's perfect for just about anything on the grill, combine 1 part cracked peppercorns with 2 parts kosher salt.

GRILLING SPICE BLEND

For a dry rub that packs a serious punch, combine Grilling Spice Blend with lemon zest, lemon juice, and olive oil.

DIJON MUSTARD

For the ultimate Special Sauce, combine Dijon mustard, ketchup, and mayo. Slather it on burgers and sausages.

TRUFFLE ROSEMARY SALT

To make a fancied finishing salt, combine truffle zest, salt, and minced fresh rosemary. Sprinkle onto grilled meat and veggies.

TRUFFLE MAYO

To stir up a sumptuous spread (or dipping sauce), combine mayo with as much truffle zest as your heart desires.

HIGHLIGHT: TRUFFLE ZEST

MESS-FREE MARINATING

Rub the **Grilling Spice Blend** into your meat of choice, then place in a bowl. To lock in flavor, cover bowl with a large sheet of **Glad Press'n Seal** and glide your finger along the edges for an airtight seal.

Marinate in the fridge for at least 30 minutes (or up to 4 hours for maximum flavor). Let meat come to room temperature before grilling.

SWEET SUCCESS

The sugar in glazes burns very easily, so apply it to meat only in the last few minutes of cooking. If you start to detect burning before an ingredient cooks to desired doneness, transfer from direct heat to indirect heat.

AVOID A STICKY SITUATION

Make sure your grill grate is clean! Scrub it with a grill brush (or tongs, a damp towel, and some elbow grease) when the grill is hot. Keep a bowl of vegetable oil and a clean grill brush handy. Before you start grilling, brush the grates with the oil.

VEG OUT

Toss prepped veggies (we like zucchini, bell peppers, mushrooms, and onions) with olive oil, salt, and pepper, then place in a grill basket. Grill on medium heat, turning until tender and lightly charred, 10-15 minutes.

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Chocolate Chip Cookies
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GRILLING BOX

SURF & TURF



GRILLING 101

FIRING UP THE GRILL

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PORK SAUSAGE



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LOBSTER TAIL



Meat is firm and opaque.

SALMON FILLET



Flesh is opaque and skin is crispy.

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SEAFOOD SIMPLIFIED

LOBSTER TAIL

PREP: Hold lobster tail in one hand with soft underside shell facing up. With kitchen shears, cut through underside of shell and through the meat, stopping just before you reach the hard top shell (1). Using your hands, gently open lobster, leaving meat intact near the end of the tail (2).



GRILL: Place lobster tails on large, individual pieces of heavy-duty foil. Top with salt, pepper, and butter (or garlic butter!). Fold foil into packets and cook using low, **direct heat**, until meat is firm and opaque, about 20 minutes.

SALMON FILLET

PREP: Line grill with foil and preheat to medium. Brush salmon on both sides with oil or mayonnaise (this will prevent sticking and add moisture). Season with salt and pepper.

GRILL: Using **direct heat**, place salmon skin side down and cook until fish is opaque and skin is crispy. Flip and cook until flesh flakes with a fork.

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Let marinate in the fridge for at least 30 minutes (or up to 4 hours for maximum flavor). Once you're ready to cook, let the meat come to room temperature, then simply unwrap it and grill to perfection!

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