

GRILLING

from the Editors of *FINE COOKING*

95 Best Barbecue Recipes...Steaks, Chops & More

June, 2010, Newtown, CT – On sale now, *Grilling* welcomes this summer's backyard cooking season with more than 95 of *Fine Cooking's* all-time favorite recipes for the grill: everything from steaks, burgers, seafood, and chicken, to grilled salads, pizza, and kebabs. This special issue is packed with tips, techniques, and information, beginning with a primer on grilling basics. You'll also find a section on making your own rubs, marinades, and sauces, along with some tasty recipes for beer cocktails.

Features

Grilled Salads (page 20)

Smoky, sweet, and hot-off-the-grill get paired with bright, crisp, and cool in these salads, for a brilliant mix of contrasting flavors, temps, and textures. Try avocado, fennel, and grapefruit salad with grilled shrimp; grilled bread salad with basil and cherry tomatoes; grilled hearts of romaine with blue cheese dressing; grilled corn and tomato salad with basil oil; and orzo and grilled vegetable salad with feta, olives, and oregano.

Steaks & Chops (page 32)

It doesn't get more fundamental than big hunks of meat cooked over fire. Yet these beef, pork, and lamb recipes show there's always something new to try. Recipes include margarita-marinated skirt steak with grilled tomatillo salsa; grilled lamb chops with rhubarb-chutney sauce; grilled rib-eyes with Roquefort butter; and grilled ginger-garlic pork chops with fresh herb sauce.

Burgers (page 44)

From the basic burger to modern twists (lamb and portabellas), this chapter has all you need for a summer full of smoky patties. Try the two-handed burger; BLT burgers with kicked-up ketchup; caramelized onion cheeseburgers; hamburgers with watercress and Roquefort; Argentine-style burger with chimichurri sauce; and portabella mushroom burgers.

Skewers (page 54)

Threaded with meat, fish, or vegetables, kebabs are the most playful food to come off the grill. The amazing flavors in these recipes, however, are something to take seriously. Recipes include Moroccan-spiced chicken with rosemary oil; lamb skewers with green olive and mint sauce; grilled mixed fruit with dark rum; ancho-marinated pork and mango skewers; and grilled butternut squash.

Chicken (page 62)

Bird is the word when it comes to pleasing almost everyone. These rubs, glazes and sauces give this grilling staple a tasty new outlook. Try lime and chili grilled chicken tacos; quick tandoori chicken thighs; grilled sesame chicken wings; rum-and-pineapple-glazed grilled chicken breasts; or grilled prosciutto-wrapped chicken stuffed with fresh mozzarella and basil.





Ribs & Roasts (page 74)

Forget heating up your kitchen. Throw these big cuts of meat on the grill to feed a crowd or provide a week's worth of delicious leftovers. Recipes include barbecue-braised country spareribs with beer and mustard glaze; spice-rubbed pork loin with jalapeno-lime salsa; pepper-crusting roast beef with rosemary chimichurri; hoisin barbecued ribs; and grilled spareribs with maple-chipotle glaze.

Seafood (page 86)

Shrimp on the barbie is a classic, but don't stop there. We'll show you how to grill shellfish and fish to perfection, plus create sauces and salsas to dress them up. Try salmon steaks with sea salt, chile, and lime butter; swordfish with black olive and mint tapenade; simple grilled lobster, mussels, clams, and oysters; grilled tuna with sun-dried tomato, olive, and caper relish; salt and pepper crusted shrimp with two dipping sauces; or grilled salmon with wasabi-ginger mayonnaise.

Pasta & Pizza (page 98)

The grill adds a smoky dimension to these Italian favorites. Pasta dishes get interesting with grilled toppings; pizza's crispy crust takes on toasty flavor. Recipes include penne with grilled chicken, portabellas, and scallions; grilled sausage and eggplant pizza; Moroccan pasta with grilled tuna; grilled mushroom, onion, and fontina pizzas with fresh tomatoes and arugula; herbed farfalle with grilled chicken; and fregola with grill-marinated red peppers and zucchini.

Menus (page 7) offers ideas for multi-course meals from this issue's recipes. **Grilling Basics** (page 10) is a guide to becoming a backyard grill master: it showcases all the right tools, offers grilling techniques and tips, sorts out charcoal vs. briquettes, and explains how to tell how hot your fire is. **Rub, Sauce, and Soak** (page 14) gives a half-dozen recipes that add depth of flavor to all kinds of grilled foods. In **Food Science** (page 17), learn about the myths of marinating – what this technique can (and can't) do. **Beer Cocktails** (page 18) offers new twists on the ancient beverage—they're perfect thirst quenchers to pair with grilled foods. And don't miss all of the great tips and techniques in **Test Kitchen** (page 110), including how to select ribs for barbecue-braising, how to choose ground chuck, how to prep a lobster, how to add smoke to a gas grill, how to buy and use Roquefort, and more.

When the recipes in *Grilling* inspire you to plan your own backyard barbecue, visit us on the web at www.finecooking.com. There, you'll find more tips, techniques, and recipes, plus help sourcing and preparing delicious seasonal favorites. You'll also find terrific apps, like Recipe Maker and Menu Maker, to help you personalize what you cook.

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