

GRILLING

101 Sizzling Summer Recipes from the editors of Fine Cooking

July 2009, Newtown, CT - Summer is synonymous with Grilling... get out of the kitchen, into the fresh air and in front of the grill, because foods just seem to taste better when cooked over a fire. The new issue of **Grilling**, on newsstands now, is full of great ideas for delicious summer recipes, including tried-and-true classics and adventurous dishes that bring out the grill master in you.

From tips and techniques—including how to manage gas and charcoal, the way to build a two-zone fire, a grilling tool kit, and essential ingredients for the griller's pantry (pages 10-15)—to complete menus organized for your outdoor occasions (p.7), **Grilling** brings so much to the table. Included are step-by-step instruction for the best ribs ever (pages 18-21); details on how to butterfly a chicken for perfect grilling (p.114); and a chart that breaks out 11 key nutritional factors for every recipe in the issue (pages 116-117);

The heart of the issue, undoubtedly, is the 101 tantalizing, triple-tested recipes arranged by type of food:

Salads from the Grill (pages 22-35) Nine ways to marry the bold, smoky flavors of the grill with crisp, fresh greens, veggies, and more. (For example: grilled sausage with summer squash, fresh herbs and olives; or steak, watercress and spinach salad with hoisin vinaigrette.)

Kebabs and Skewers (pages 36-41) Seven homemade treats-on-a-stick that are fun to make and to eat. (Including: jumbo shrimp skewers with curry mint rub.)

Burgers and Sandwiches (pages 42-51) Go beyond your basic beef on a bun with recipes for salmon, lamb and turkey burgers, plus grilled meats and veggies that make hearty sandwiches. (Such as Moroccan grilled chicken sandwiches with onion marmalade.)

Pizza on the Grill (pages 52-59) Pizza is even better with the smoky flavor picked up from wood burning—and in your own backyard the sky is the limit on toppings. (Try Yukon gold rush pizza for potatoes unlike you've ever had them.)

Chicken and Seafood (pages 60-71) Eleven recipes for quick and delicious dinners from the grill with fabulous flavors. (Including: grilled halibut with tarragon mayonnaise; and honey-barbequed chicken.)





Steaks and Chops (pages 72-83) Find out how to simply season beef and pork to bring out their natural flavors, or pair them with spicy rubs and tangy marinades for over-the-top delicious cookout main courses. (For example: grilled T-bone steak with red onion port sauce; or cumin and coriander spice-rubbed pork chops; or grilled lamb chops with fresh herb salad.)

Grilled Vegetables (pages 84-95) Thirteen tempting ways to use the heat of the fire to work its magic on veggies. (Including: grilled potato salad; and grilled leeks with red pepper vinaigrette and goat cheese.)

And for the perfect complements to grilled food, try:

Fresh and Fast Salsas (pages 96-101) Six easy ways to top grilled foods or elevate your chips.

Summer Sweets (pages 102-109) Nine sweet treats perfect for the season to cap off summer dining.

For more grilling ideas, visit us on the web at www.finecooking.com/grilling. There are hundreds more grilling recipes to browse, plus how-to tips and videos for becoming a better griller. Also there, a web-only exclusive features Master Griller Fred Thompson's new 11-lesson video series for Fine Cooking's Culinary School.

For more information, images, or to schedule an interview with editor, Laurie Buckle, please contact John Baroody at 203-304-3891, finecookingpr@taunton.com

