



Grilling Summer Side Dishes

August 2015

Grilled Corn on the Cob

Simply Recipes

Makes: 4 servings

Ingredients

4 ears fresh corn, in their husks (not presoaked in water)
Butter and sea salt for serving

Directions

1. Prepare your grill, gas or charcoal, with direct, high heat, about 550°F. (You know the grill is hot enough if you are able to hold your hand one inch above the grill for only 1 second.) Remove the silks from the corn but leave the husks on. The corn husks will protect the corn from burning or drying out while it is on the hot grill. If you want a bit of char on your corn, peel off a few of the outer layers of the corn husks first, before grilling.
2. Place the corn in their husks on the hot grill. Cover the grill. Turn the corn occasionally, until the husks are completely blackened and charred on all sides, about 15 to 20 minutes.
3. Remove the corn from the grill. Let them sit for 5 minutes or until cool enough to handle. Remove charred husks from the corn. If you need to, use a damp towel to protect your hands from any sharp edges from the charred corn husks as you peel them off.
4. Serve with butter and salt. (Or you can sprinkle with a little chili powder, cotija cheese, and some lime juice for a Mexican twist.)

Grilled Watermelon Salad

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Makes: 4 servings

Ingredients

1 small red or yellow watermelon (3 to 4 pounds), preferably seedless and not too ripe

1/4 cup extra-virgin olive oil, plus extra for brushing the melon

3 tablespoons fresh lime juice (about 2 limes)

Juice of 1 large navel orange

Pinch of sea or kosher salt, or more to taste

Pinch of cayenne pepper; or more to taste

1/4 cup chopped fresh mint

1/2 cup crumbled feta cheese (optional)

Directions

1. Preheat a gas grill or build a charcoal fire for direct grilling.
2. Cut the watermelon in half lengthwise, then cut each half in half. Cut these quarters into 2-inch-thick slices. Brush the slices lightly with olive oil and set aside until ready to grill.
3. Combine lime and orange juices. Taste; if it is too tart, add more orange juice. It should taste like a "sour" orange. Add the salt and cayenne and whisk continually while adding the oil in a thin stream. Whisk until thickened (emulsified). Taste and adjust the oil and salt to your liking. Add the mint and set aside.
4. Just before serving, place the oiled watermelon slices on a very clean cooking grate directly over the heat source. Grill until marked and just warmed through but still crunchy, 2 to 3 minutes per side. Let cool.
5. Cut off the rinds and discard. Cut the watermelon into chunks and place in a serving bowl. Pour the dressing over the top and toss gently. Top with the feta, if desired, and sprinkle with another pinch of cayenne.

Grilled Potato Kabobs

McCormick

Makes: 6 servings

Ingredients

6 wooden skewers

2 pounds unpeeled Yukon Gold potatoes, scrubbed

3 tablespoons McCormick Grillmates Barbeque Seasoning

2 tablespoons olive oil

Directions

1. Soak wooden skewers for 30 minutes in water. Cut potatoes into 1 1/2-inch cubes. Thread onto skewers, leaving some space in between each potato cube.
2. Microwave kabobs on HIGH 8 to 10 minutes or until potatoes are nearly tender. Brush with oil and sprinkle with Barbecue Seasoning.
3. Grill over medium-high heat 8 to 10 minutes or until potatoes are tender and golden brown, turning occasionally.

Nutrition Information (per serving): Calories 175, Total Fat 5g, Cholesterol 0mg, Sodium 450mg, Carbohydrate 29g, Fiber 4g, Protein 3g

Zucchini Chocolate Cake

Yield: 18 servings

Ingredients

1 3/4 cups sugar
1/2 cup canola oil
2 eggs, lightly beaten
2/3 cup unsweetened applesauce
1 teaspoon vanilla extract
2 1/2 cups all-purpose flour
1/2 cup baking cocoa
1 teaspoon baking soda
1/2 teaspoon salt
1/2 cup buttermilk
2 cups shredded zucchini
1 cup mini semisweet chocolate chips
1/2 cup chopped walnuts

Directions

1. In a large bowl, beat sugar and oil on medium speed for 1 minute. Add the eggs, applesauce and vanilla; beat 1 minute longer. Combine the flour, cocoa, baking soda and salt; add to sugar mixture alternately with buttermilk, beating just until blended. Stir in zucchini.
2. Transfer to a 13-in. x 9-in. baking pan coated with cooking spray. Bake at 350° for 20 minutes. Sprinkle with chocolate chips and pecans. Bake 10-15 minutes longer or until a toothpick inserted near the center comes out clean. Cool on a wire rack.