

31 days of GRILLING

Red Pepper Jelly

Glaze, pg. 93

Mexican "Street"-Style

Topping, pg. 93

Pesto and Basil

Schmear, pg. 93

1

THINK BEYOND BUTTER

This trio of toppers, ranging from sweet and spicy to garden fresh, will give your grilled corn on the cob a serious culinary kick.

There's a smoky summertime magic that an indoor

cooktop just can't conjure. Here, a month's-worth

of ways to enjoy more meals on the grill



2
**SPATCHCOCK
 A CHICKEN**

This method of removing the backbone and flattening a whole chicken allows it to grill in about half the time.
Recipe, pg. 93



3
**SLOW-COOK
 YOUR SIDES**

Rich, sweet, and just a little spicy, these set-it-and-forget-it baked beans are bound to be your go-to grilled-meal sidekick.
Recipe, pg. 94



4-8
**ASSEMBLE THE
 RIGHT TOOLS**

Here's the gear that CL Food & Crafts Director Charlyne Mattox keeps handy at her personal grilling station. (Extra-long handles for the win!)

- Grillart Grill Brush**
 \$25; walmart.com
- Long-Handle Tongs**
 \$15; oxo.com
- Silicone Basting Brushes**
 \$24 for 2; food52.com
- Long-Handle Spatula**
 \$15; oxo.com
- Instant Read Thermometer**
 \$11; amazon.com

GRILL BRUSH, BECKY LUIGART-STAYNER



9
**SERVE
 SUPPER ON
 A STICK**

.....

These crowd-pleasing kebabs are heavy on seasonal vegetables, meaning you can get a little more mileage out of your protein.

**Tofu, Tomato, and
 Zucchini Kebabs, pg. 96**

**Shrimp, Pepper,
 and Chorizo Kebabs, pg. 94**

**Chicken and Sweet Potato
 Kebabs, pg. 94**

10
Select Smarter Skewers
 Flat and wide, these bamboo sticks have enough grip that food won't spin when flipped (\$9 for 100; amazon.com).

**Teriyaki Beef-and-
 Mushroom Kebabs, pg. 96**

11 HOST A PATRIOTIC PARTY

Feast your eyes on a spread of all-American fixin's, including **Salt-and-Pepper BBQ Ribs**, **Toasted Seed Coleslaw**, **Ritz Mac 'n' Cheese**, and **Jalapeño-Sour Cream Cornbread with Honey Butter**.

Recipes start on pg. 96.



12
Try Sheet Trays as Plates
Mini metal trays (\$6; target.com) can stand up to heaping helpings of saucy goodness.

13
Beautifully the Bamboo
Place sustainable utensils (bioandchic.com) in a folded pocket of patterned paper.

14
Keep Hands Clean
Featuring a fitting flag motif, individually wrapped towelettes are a tidy touch (\$11 for 150; ebay.com).

16
Get Festive with Fruit
Cut 1/2-inch-thick slabs of melon with star-shaped cookie cutters.

15
Pretty Up a Potluck
Any summertime spread will welcome this red-rimmed porcelain dish (\$69; madeincookware.com).



17

Make Homemade Relish
Skip the store-bought stuff and try a sweet-savory peach, lime, and basil combo (recipe, pg. 99) that works well on chops, chicken, and fish.

18
PRERUB PORK CHOPS

Let the meat rest for a few hours in a sugar-and-spice mixture, and you'll have fantastically flavorful results.

Recipe, pg. 98

19
CRACK OPEN A COLD ONE

You know the drill: Tongs in one hand, a tippie in the other. CL's favorite boozy beverages include **Fishers Island** spiked lemonades, **Austin Eastciders** blackberry cider, **Lucky Springs** hard lemonade, and assorted canned cocktails from **Post Meridiem Spirit Co.**



20

Keep Cans Within Reach

This 35-liter heavy-duty galvanized tub is a stylish way to keep 'em cold (\$35; behrens.com).

21-23
TRY CRISPS WITH A TWIST

Put these new nibbles in a bowl, and you'll have fewer guests hovering over the grill.



Lay's, you had us at "BLT-flavored potato chips." Available in supermarkets (and, probably, heaven)



This extra-crispy, fancied-up option by Sal de Ibiza is infused with savory white truffles. yummybazaar.com



Black pepper and lemon give these classic kettle-cooked chips a lively kick. Available in supermarkets

24

Pull Out the Painter's Tape

It's the perfect way to label homemade sauces because it doesn't leave a sticky residue.



Chimichurri

WORKING TIME 5 minutes
TOTAL TIME 5 minutes
MAKES 1 1/4 cups

Pulse 4 cloves **garlic** and 1/3 cup **red wine vinegar** in a food processor until finely chopped. Add 1 bunch **flat-leaf parsley**, 1 bunch **cilantro**, 1/2 cup **olive oil**, and 1/2 tsp. **red pepper flakes**; process until chopped. Season with **salt**.

Meyer Lemon Relish

WORKING TIME 10 minutes
TOTAL TIME 30 minutes
MAKES 1 1/4 cups

Stir together 2 Tbsp. chopped **Meyer lemon peel** plus 3 Tbsp. **juice**, 1 Tbsp. **sugar**, and 1 tsp. **salt** in a bowl; let stand, tossing occasionally, 20 minutes. Add 1/3 cup chopped roasted **pistachios** and 1 peeled, chopped **orange**.

Pico de Gallo

WORKING TIME 15 minutes
TOTAL TIME 15 minutes
MAKES 2 cups

Smash 1/2 finely chopped **white onion**, 2 Tbsp. chopped **fresh cilantro**, and 1 tsp. **lime zest** in a bowl. Stir in 4 seeded and chopped **plum tomatoes**, 1/4 cup **lime juice**, 2 Tbsp. chopped **fresh cilantro**, and 2 tsp. **Cholula hot sauce**. Season with **salt**.

Alabama White Sauce

WORKING TIME 5 minutes
TOTAL TIME 5 minutes
MAKES 1 1/3 cups

Whisk together 1 cup **mayonnaise**, 1/4 cup **apple cider vinegar**, 1 Tbsp. drained **prepared horseradish**, and 1/2 tsp. **cayenne pepper** in a bowl. Season with **salt** and **black pepper**.

25
STOCK UP ON SAUCE

Weeknight grilling calls for simple executions (think S&P on a steak with sliced zucchini). But with one of these make-ahead sauces that can be stored in the refrigerator for up to five days, that midweek meal will be far more memorable.

WHITE TRUFFLE CHIPS, BECKY LUGART-STAYNER.

26

TAKE A PINWHEEL FOR A SPIN

These large spiral sausages (delicious topped with marinated peppers) are ideal for feeding a crowd.

Recipe, pg. 99



28

DON'T FORGET THE DETAILS

All that sauce calls for a stylish (paper!) soaker-upper.



Striped Cocktail Napkins \$8 for 20; rifepaperco.com



Small Dots Cocktail Napkins \$5 for 20; shop.ohhappyday.com



Botanical Cocktail Napkins \$3 for 20; target.com



Gingham Cocktail Napkins \$4 for 20; amazon.com

29

SAVE ROOM FOR DESSERT

When grilled, the sugars in fruit (here, peaches, pineapples, bananas, and strawberries) caramelize, intensifying a natural sweetness. Place over direct heat until just charred and starting to soften. Here, four foolproof flavor combos

Grilled Peaches +

Whipped Cream + Raspberries



30

Get Ahead of the Game

Prescoop ice cream servings into a muffin tin the day before, and you'll save time the day of.

Grilled Pineapple +

Coconut Ice Cream + Caramel

Sauce + Roasted Cashews



Grilled Bananas +

Hazelnut Spread + Roasted Hazelnuts



Grilled Strawberries +

Whipped Cream + Shortcakes +

Balsamic Syrup

31

Pass the Melamine

Available in 21 colors, these unbreakable plates are ideal for outdoor meals (\$12; ricebyrice.us).



"Beer Preservers" Can Holders \$14 each; uncommongoods.com

Picnic Table Condiment Holder \$18; amazon.com



27

FIRE UP THE FUN

Necessities? Nah. But these accessories reinforce a spirit of lighthearted leisure.



CL Washer Toss Game \$90; slickwoodys.com

Outdoor Radio and Bluetooth Speaker \$60; neimanmarcus.com



NAPKINS, BECKY LUIGART-STAYNER.