# QUICK & EASY RECIPES

## Appetizers

<table>
<thead>
<tr>
<th>Recipe</th>
<th>Page</th>
</tr>
</thead>
<tbody>
<tr>
<td>Grilled Asparagus Wrapped In Pancetta</td>
<td>3</td>
</tr>
<tr>
<td>Chicken Satay With Peanut Sauce</td>
<td>4</td>
</tr>
<tr>
<td>Grilled Pineapple With Lime Dip</td>
<td>4</td>
</tr>
<tr>
<td>Grilled Avocado</td>
<td>5</td>
</tr>
<tr>
<td>Grilled Scalops With Apricot Sauce</td>
<td>6</td>
</tr>
<tr>
<td>Grilled Stuffed Jalapeños</td>
<td>6</td>
</tr>
<tr>
<td>Sweet Grilled Sriracha Wings</td>
<td>7</td>
</tr>
<tr>
<td>Spicy Peanut Chicken Skewers</td>
<td>8</td>
</tr>
<tr>
<td>Smokey Grilled Shrimp</td>
<td>9</td>
</tr>
<tr>
<td>Zingy Wings On Grill</td>
<td>9</td>
</tr>
</tbody>
</table>

## Main Dishes

<table>
<thead>
<tr>
<th>Recipe</th>
<th>Page</th>
</tr>
</thead>
<tbody>
<tr>
<td>Grilled Lamb Chops</td>
<td>11</td>
</tr>
<tr>
<td>Grilled Chicken Tenders</td>
<td>12</td>
</tr>
<tr>
<td>Grilled Venison Steaks</td>
<td>12</td>
</tr>
<tr>
<td>Hawaiian Chicken Kabobs</td>
<td>13</td>
</tr>
<tr>
<td>Peppered Rib eye Steak</td>
<td>14</td>
</tr>
<tr>
<td>Beef, Mushrooms And Red Pepper Kabobs</td>
<td>15</td>
</tr>
<tr>
<td>Grilled Pork Tenderloin</td>
<td>15</td>
</tr>
<tr>
<td>Southern Grilled Chicken Drumsticks</td>
<td>16</td>
</tr>
<tr>
<td>Best Grilled Cheeseburgers</td>
<td>17</td>
</tr>
<tr>
<td>Barbecue Ribs On The Grill</td>
<td>19</td>
</tr>
</tbody>
</table>

## Seafood Dishes

<table>
<thead>
<tr>
<th>Recipe</th>
<th>Page</th>
</tr>
</thead>
<tbody>
<tr>
<td>Grilled Salmon With Dill And Lemon</td>
<td>21</td>
</tr>
<tr>
<td>Grilled Lobster Tails</td>
<td>22</td>
</tr>
<tr>
<td>Marinated Grilled Yellowfin Tuna</td>
<td>22</td>
</tr>
<tr>
<td>Lime Marinated Grilled Sea Bass</td>
<td>23</td>
</tr>
<tr>
<td>Grilled New England Seafood Packets</td>
<td>23</td>
</tr>
<tr>
<td>Grilled Marinated Scalops</td>
<td>24</td>
</tr>
<tr>
<td>Caribbean Shrimp Kabobs</td>
<td>25</td>
</tr>
<tr>
<td>Grilled Clams With Herb Butter</td>
<td>26</td>
</tr>
<tr>
<td>Grilled Mussels In Beer And Garlic</td>
<td>26</td>
</tr>
<tr>
<td>Best Crab Legs Recipe</td>
<td>27</td>
</tr>
</tbody>
</table>

## Sides and Vegetables

<table>
<thead>
<tr>
<th>Recipe</th>
<th>Page</th>
</tr>
</thead>
<tbody>
<tr>
<td>Grilled Zucchini, Leeks With Walnuts Salad</td>
<td>29</td>
</tr>
<tr>
<td>Grilled Watermelon Salad</td>
<td>29</td>
</tr>
<tr>
<td>Artichoke &amp; Grilled Steak Salad</td>
<td>30</td>
</tr>
<tr>
<td>Grilled Corn With Cilantro Butter</td>
<td>31</td>
</tr>
<tr>
<td>Grilled Radicchio Salad With Sherry Mustard Dressing</td>
<td>32</td>
</tr>
<tr>
<td>Grilled Sweet Potato &amp; Scallion Salad</td>
<td>32</td>
</tr>
<tr>
<td>Grilled Portobello斯 With Chopped Salad</td>
<td>33</td>
</tr>
<tr>
<td>Grilled Three Potato Salad</td>
<td>33</td>
</tr>
<tr>
<td>Award Winning Grilled Mushrooms</td>
<td>34</td>
</tr>
<tr>
<td>Healthy Veg &amp; Fruit Skewers</td>
<td>35</td>
</tr>
</tbody>
</table>

## Desserts and Sweets

<table>
<thead>
<tr>
<th>Recipe</th>
<th>Page</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dessert Pears</td>
<td>37</td>
</tr>
<tr>
<td>Grilled Apricots, Brie, Prosciutto And Honey</td>
<td>38</td>
</tr>
<tr>
<td>Cinnamon Sugar Grilled Donuts</td>
<td>38</td>
</tr>
<tr>
<td>Grilled Banana Splits</td>
<td>39</td>
</tr>
<tr>
<td>Grilled Butterscotch &amp; Pineapple Sundaes</td>
<td>40</td>
</tr>
<tr>
<td>Pineapple Berry Hobo Grill Packs</td>
<td>40</td>
</tr>
<tr>
<td>Grilled Peaches With Pound Cake And Bourbon Sauce</td>
<td>41</td>
</tr>
<tr>
<td>Maple Ricotta Fruit Pizza</td>
<td>41</td>
</tr>
<tr>
<td>Grilled Blue Cheese Pears</td>
<td>42</td>
</tr>
<tr>
<td>Grilled Angel Food Cake Sundaes</td>
<td>43</td>
</tr>
</tbody>
</table>
Grilled Asparagus Wrapped In Pancetta

Directions:
1. Snap the tough bottom stalks off the asparagus. Unroll the slices of pancetta and lay them out on a work surface. Lay an asparagus spear on a slight diagonal across the bottom of one slice and roll it up, covering as much of the stalk as possible but leaving the tip visible (if you are using jumbo asparagus, you may have a few slices of pancetta left over for another dish). Place on a tray or small baking sheet and repeat with the remaining asparagus. Cover and refrigerate for 1 hour (this rest will help the pancetta adhere to the asparagus).
2. Preheat grill to HIGH.
3. In a small bowl, whisk together the orange zest, juice, and mustard. Continuing to whisk, slowly drizzle in the olive oil until emulsified and smooth. Season with salt and pepper, and set aside.
4. Place the asparagus on the grill and cook, turning occasionally, until it is just tender and the pancetta is crisped, about 4 to 6 minutes. If the pancetta browns too much before the asparagus is cooked, move the spears to a cooler part of the grill.
5. Whisk the citronette again, and pour half of it onto a serving platter. Sprinkle with half of the chopped thyme and pile the asparagus on top. Drizzle with the remaining citronette and sprinkle with the remaining thyme. Serve with a small bowl of coarse sea salt for dipping.

Grilled Pineapple With Lime Dip

Directions:
1. Peel and core the pineapple; cut into eight wedges. Cut each wedge into two spears. In a large re-sealable plastic bag, combine the brown sugar, honey and lime juice; add pineapple. Seal bag and turn to coat; refrigerate for 1 hour.
2. In a small bowl, beat cream cheese until smooth. Beat in the yogurt, honey, brown sugar, lime juice and peel. Cover and refrigerate until serving.
3. Preheat grill to HIGH and coat grill rack with cooking spray.
4. Drain and discard marinade. Grill pineapple, over medium heat for 3-4 minutes on each side or until golden brown. Serve with lime dip. Yield: 8 servings.

Chicken Satay With Peanut Sauce

Directions:
1. Make sauce: In a blender, combine peanut butter, chutney, lime juice, 1 tablespoon soy sauce, garlic, pepper flakes, ¼ teaspoon salt, and ¼ cup water; blend until smooth. Set aside.
2. Thread each chicken piece onto a skewer (fold the pieces slightly as you work so the skewers go in and out of the meat). Place skewered chicken in a shallow dish; season with salt and pepper. Drizzle oil and remaining tablespoon soy sauce over chicken; turn to coat.
3. Heat grill to HIGH. Grill chicken until cooked through, about 3 minutes per side. Transfer to a platter; garnish with cilantro, if desired. Serve with chutney sauce.
4. Note: You will need 12 metal or wooden skewers for this dish; soak wooden skewers thoroughly in water before using to prevent them from scorching on the grill.
Grilled Avocado

2 ripe, fresh Hass avocados, seeded and peeled
2 Tbsp. fresh lime or lemon juice
olive oil or cooking spray
sea salt to taste
fresh ground pepper to taste
optional topping: ½ cup fresh chopped tomatoes, pico de gallo or your favorite salsa
optional topping: sliced Buffalo mozzarella or crumbled feta cheese as garnish
optional topping: fresh diced basil or cilantro as garnish

Directions:
Grilled Half Shells:
1. Preheat grill to HIGH.
2. Cut avocado in half and remove seed with a spoon.
3. Drizzle with fresh lime or lemon juice and brush lightly with olive oil.
4. Gently place cut side down on grill for 2-3 minutes or until lightly charred.
5. Season with salt and pepper to taste.
6. Optional: fill with fresh chopped veggies or your favorite salsa.

Grilled Scallops With Apricot Sauce

½ cup apricot preserves
2 tablespoons apricot nectar
¼ teaspoon ground chipotle powder
12 uncooked large scallops
6 slices Canadian bacon, halved

Directions:
1. In a small bowl, combine the preserves, apricot nectar and chipotle powder. Chill until serving.
2. Thread scallops and bacon onto four metal or soaked wooden skewers.
3. Preheat Grill to HIGH. Grill skewers for 6-8 minutes or until scallop turn opaque white, turning once. Serve with sauce. Yield: 4 skewers (½ cup sauce).

Grilled Stuffed Jalapeños

14 jalapeño peppers, halved lengthwise, and seeded
2 slices center-cut bacon
½ cup cream cheese, softened
¼ cup shredded extra-sharp cheddar cheese
¼ cup minced green onion
1 teaspoon fresh lime juice
¼ teaspoon kosher salt
1 small garlic clove, minced
2 tablespoons fresh cilantro
2 tablespoons chopped seeded tomatoes

Directions:
1. Preheat grill to medium-high heat.
2. Cook bacon on HIGH until crispy.
3. Remove bacon, and drain on paper towels, and crumble bacon.
4. Combine bacon, cheeses, and the next 4 ingredients through garlic in a bowl, stirring to combine.
5. Divide cheese evenly, and fill pepper halves.
6. Place peppers cheese side up on grill, cover and grill peppers 8 minutes, or until bottoms of peppers are charred, and cheese mixture is lightly browned.
7. Place peppers on serving platter.
8. Sprinkle with tomato, and cilantro.
Sweet Grilled Sriracha Wings

- 12 chicken wings (about 3 pounds)
- 1 tablespoon canola oil
- 2 teaspoons ground coriander
- ½ teaspoon garlic salt
- ¼ teaspoon pepper

**SAUCE:**

- ¼ cup reduced-fat creamy peanut butter
- 3 tablespoons reduced-sodium soy sauce
- ⅛ teaspoons lemon juice
- 1 tablespoon brown sugar
- 1 ½ teaspoons ground coriander
- 1 teaspoon ground cumin
- ¾ teaspoon salt

**Spicy Peanut Chicken Skewers**

- ¼ cup reduced-fat creamy peanut butter
- ¾ teaspoon pepper
- ⅛ to ½ teaspoon cayenne pepper
- 1 garlic clove, minced
- 1 large onion, finely chopped
- 1 pound boneless skinless chicken breasts, cut into 1-inch cubes

**Directions:**

1. Place chicken wings in a large bowl. Mix oil, coriander, garlic salt and pepper; add to wings and toss to coat. Refrigerate, covered, 2 hours or overnight.

2. For sauce, in a small saucepan, melt butter. Stir in orange juice, chili sauce, honey and lime juice until blended.

3. Grill wings, on HIGH, for 15-18 minutes or until juices run clear, turning occasionally; brush with some of the sauce during the last 5 minutes of grilling.

4. Transfer chicken to a large bowl; add remaining sauce and toss to coat. Sprinkle with cilantro. Yield: 1 dozen.

**Spicy Peanut Chicken Skewers**

1. In a small bowl, combine the first 10 ingredients. Set aside 3 tablespoons marinade for sauce. Pour remaining marinade into a large re-sealable plastic bag; add onion and chicken. Seal bag and turn to coat; refrigerate overnight. Cover and refrigerate sauce.

2. Drain and discard marinade. Thread chicken onto eight metal or soaked wooden skewers. Using long-handled tongs, moisten a paper towel with cooking oil and lightly coat the grill rack.

3. Preheat grill to HIGH. Grill chicken for 4-5 minutes on each side or until no longer pink. Brush with reserved sauce before serving. Yield: 8 appetizers.
**Zingy Wings On Grill**

8 lbs. chicken wings
1 cup packed brown sugar
1 cup Louisiana-style hot sauce
¼ cup butter, cubed
1 tablespoon cider vinegar
½ cup sugar
½ cup Italian seasoning
¼ cup dried rosemary, crushed

Directions:
1. Cut chicken wings into three sections; discard wing tip sections. Set wings aside.
2. In a small saucepan, bring brown sugar, hot sauce, butter and vinegar to a boil. Reduce heat; simmer, uncovered, 6-8 minutes or until butter is melted and sauce is heated through. Cool.
3. In a gallon-size re-sealable plastic bag, combine sugar and seasonings. Add chicken wings in batches; seal bag and toss to coat evenly.
4. Preheat grill to HIGH. Grill wings for 35-45 minutes or until juices run clear, turning and basting occasionally with sauce.
5. In a small bowl, combine blue cheese and ranch salad dressing; serve with chicken wings and celery sticks. Yield: about 6 ½ dozen.

---

**Smokey Grilled Shrimp**

1 pound Bacon
1 ¼ cups honey Dijon salad dressing
4 teaspoons prepared horseradish
garlic clove, minced
1 pound uncooked large shrimp, peeled and deveined

Directions:
1. Cut bacon strips in half widthwise. In a large Gotham Steel skillet, cook bacon over medium heat until partially cooked but not crisp. Remove to paper towels to drain.
2. In a small bowl, combine the salad dressing, horseradish and garlic; set aside ¾ cup. Brush remaining mixture over both sides of shrimp. Wrap a piece of bacon around each shrimp; thread onto four metal or soaked wooden skewers.
3. Preheat grill to HIGH. Grill shrimp for 5-8 minutes or until shrimp turn pink, turning once. Serve with reserved sauce. Yield: 2 ½ dozen (¾ cup sauce).
**Grilled Lamb Chops**

2 lg. garlic cloves, crushed  
1 tablespoon fresh rosemary leaves  
1 teaspoon fresh thyme leaves  
pinch cayenne pepper  
course sea salt  
2 tablespoons extra-virgin olive oil  
6 lamb chops, about ¾-inch

Directions:  
1. In a food processor fitted with a metal blade add the garlic, rosemary, thyme, cayenne, and salt. Pulse until combined. Pour in olive oil and pulse into a paste.  
2. Rub the paste on both sides of the lamb chops and let them marinate for at least 1 hour in the refrigerator. Remove from refrigerator and allow the chops to come to room temperature; it will take about 20 minutes.  
3. Heat the grill to HIGH, add the chops and sear for about 2 minutes. Flip the chops over and cook for another 3 minutes for medium-rare and 3 ½ minutes for medium.

**Grilled Chicken Tenders**

3 lbs. chicken tenders  
onion powder - for seasoning chicken  
1 Tbsp. creole seasoning or Cajun seasoning  
½ - 1 Tbsp. garlic powder  
1 Tbsp. salt - or can use less if preferred  
non-stick cooking spray, preferably olive oil

Directions:  
1. Preheat your oven to 385°F.  
2. Prepare chicken - liberally season with garlic, onion and creole seasoning, just one side and toss together.  
3. Heat grill to HIGH. Spray lightly with non-stick spray.  
5. While hot, sprinkle with salt or more creole seasoning.  

**Grilled Venison Steaks**

¼ cup Worcestershire sauce  
2 tablespoons soy sauce  
½ lime, juiced  
1 tablespoon dried minced onion  
1 teaspoon red pepper flakes  
1 teaspoon dry mustard  
½ teaspoon Kosher salt  
¼ teaspoon thyme  
¼ teaspoon ground black pepper  
¼ teaspoon dried, minced garlic  
3 dashes hot pepper sauce (such as Tabasco®), or to taste  
2 (4 oz.) venison steaks

Directions:  
1. Whisk Worcestershire sauce, soy sauce, lime juice, onion, red pepper flakes, dry mustard, salt, thyme, black pepper, garlic, and hot pepper sauce together in a bowl; pour into a re-sealable plastic bag. Add venison steaks, coat with the marinade, squeeze to remove excess air, and seal the bag. Marinate in the refrigerator at least 1 hour.  
2. Preheat an grill to HIGH.  
3. Remove venison from the marinade and shake off excess. Discard remaining marinade.  
4. Cook the steaks until they are firm, hot in the center, and just turning from pink to gray, about 5 minutes per side. An instant-read thermometer inserted into the center should read 150°F.
Peppered Rib eye Steak

- 1 tablespoon garlic powder
- 1 tablespoon paprika
- 2 teaspoons dried ground thyme
- 2 teaspoons dried ground oregano
- 1 ½ teaspoons kosher salt
- 1 ½ teaspoons pepper
- 1 teaspoon lemon-pepper seasoning
- 1 teaspoon cayenne pepper
- 1 teaspoon crushed red pepper flakes
- 4 beef rib eye steaks (1 ½ inches thick and 8 ounces each)

Directions:
1. Combine all seasonings. Sprinkle over steaks, pressing mixture into both sides to help it adhere. Refrigerate, covered, for at least 1 hour or up to 24 hours.
2. Remove steaks; blot with paper towels to remove any surface moisture, taking care to leave as much garlic mixture on steaks as possible. If desired, sprinkle with additional kosher salt.
3. Preheat grill to HIGH. Grill steaks, turning occasionally. Grill until meat reaches desired doneness (for medium-rare, a thermometer should read 135°F; medium, 140°F; medium-well, 145°F).
4. Let stand 5 minutes before slicing. Place on a warm serving platter; cut across grain into thick slices. Yield: 8 servings.

Hawaiian Chicken Kabobs

- 3 tablespoons soy sauce
- 3 tablespoons brown sugar
- 2 tablespoons sherry
- 1 tablespoon sesame oil
- ¼ teaspoon ground ginger
- 3 tablespoons soy sauce
- 3 tablespoons brown sugar
- 2 tablespoons sherry
- 1 tablespoon sesame oil
- ¼ teaspoon ground ginger

Directions:
1. In a shallow glass dish, mix the soy sauce, brown sugar, sherry, sesame oil, ginger, and garlic powder. Stir the chicken pieces and pineapple into the marinade until well coated. Cover, and marinate in the refrigerator at least 2 hours.
2. Preheat grill to HIGH. Thread chicken and pineapple alternately onto skewers. Grill 15 to 20 minutes, turning occasionally, or until chicken juices run clear.
**Beef, Mushrooms And Red Pepper Kabobs**

1 bottle (8 ounces) French or Russian salad dressing
2 tablespoons lemon juice
2 tablespoons Worcestershire sauce
1/8 teaspoon garlic powder
1/8 teaspoon pepper
1 pound beef top sirloin steak, cut into 1 ½-inch cubes
2 sweet red peppers, cut into chunks
8 medium fresh mushrooms
1 large onion, quartered, optional

**Directions:**
1. In a small bowl, whisk the first five ingredients. Place half of marinade in a large re-sealable plastic bag. Add beef; seal bag and turn to coat. Refrigerate 8 hours or overnight. Cover and refrigerate remaining marinade.
2. Drain beef, discarding marinade in bag. On four metal or soaked wooden skewers, alternately thread beef and vegetables.
3. Grill on HIGH for 10-15 minutes or until beef reaches desired doneness and vegetables are tender, turning occasionally and basting frequently with reserved marinade.

Yield: 4 servings.

**Southern Grilled Chicken Drumsticks**

6 – 8 chicken drumsticks
2 Tbsp. olive oil
poultry seasoning or favorite spice blend
pink sea salt and freshly ground pepper

**Directions:**
1. Preheat Gotham Smokeless Grill to HIGH.
2. Mix spices with salt and pepper to make a rub. Place in zipped plastic bag.
3. Rinse and pat dry drumsticks.
4. Place drumsticks in bowl.
5. Drizzle with olive oil, approximately 2 – 3 tablespoons.
6. Place in zip bag and shake to coat.
7. Remove from bag and place on Gotham Smokeless Grill.
8. Grill for 20 – 25 minutes or until crisp, turning as needed.

**Grilled Pork Tenderloin**

1/3 cup honey
1/3 cup reduced-sodium soy sauce
1/3 cup teriyaki sauce
3 tablespoons brown sugar
1 tablespoon minced fresh ginger root
3 garlic cloves, minced
4 teaspoons ketchup
1/2 teaspoon onion powder
1/2 teaspoon ground cinnamon
1/4 teaspoon cayenne pepper
2 pork tenderloins (about 1 pound each)

**Directions:**
1. In a large bowl, combine the first 10 ingredients. Pour half of the marinade into a large re-sealable plastic bag; add tenderloins. Seal bag and turn to coat; refrigerate 8 hours or overnight, turning occasionally. Cover and refrigerate remaining marinade.
2. Drain and discard marinade from meat. Grill, covered with aluminum foil, on HIGH for 20-35 minutes or until a thermometer reads 145°, turning occasionally and basting with reserved marinade. Let stand 5 minutes before slicing.
Wait on the salt! Don’t combine salt into the mixture, especially if you’re not going to grill the patties right away. Salt will extract moisture from the meat, leaving you with dry burgers. Instead, sprinkle each burger with salt right before you put it on the grill.

Don’t Mix Too Much. Use a light touch when combining seasonings with the ground beef. If you mix it too much, your burgers will be dense and heavy.

Let the Flavors Mingle. Leave the meat mixture (or patties) in the refrigerator for several hours to allow all the flavors to mingle. To form patties, wet your hands a little to keep the meat from sticking to them. If you make patties ahead of time, stack them on a plate separated by waxed paper and cover with plastic wrap before you put it in the refrigerator.

Form a Good Patty. Don’t form patties too thick or too thin. A ¾-inch thick patty is ideal. To keep patties from swelling in the middle, make small indentations in the center.

Do not press on burgers with spatula and ONLY turn once!

Cook burgers properly. Cook ground beef to an internal temperature of 160°F (170°F for poultry). For an accurate reading, insert the thermometer into the patty horizontally.
Excellent Rub if you don’t have one. Enough for 2 slabs. Cut in half to have less left over if you want but I save it for next time.

Barbecue Ribs On The Grill

8 tablespoons brown sugar (½ cup)
3 tablespoons kosher salt
1 tablespoon chili powder
1 teaspoon black pepper
1 teaspoon onion powder
1 teaspoon garlic powder
1 slab baby back ribs

Directions:
1. Preheat grill to LOW.
2. Prep the ribs. Remove the inner lining and check for bone chips. There seems to always be some bone chips.
3. Combine the dry ingredients. Rub with about ½ cup of a dry rub. The rub will work fine if applied just before grilling or the day before. If applying early then wrap with plastic wrap and refrigerate.
4. Grill ribs for 3 hours, cover loosely with aluminum foil. Turn once halfway through.
Grilled Salmon With Dill And Lemon

Directions:
1. Combine oil, lemon juice, dill, garlic, and pepper in a large shallow bowl. Add fish to marinade, and turn to coat; cover with plastic wrap, and place in the refrigerator 30 minutes.
2. Heat the grill to HIGH.
3. Remove fish from marinade, letting excess drip off. Place on grill, and season with salt. Grill until lightly browned and starting to crisp. Carefully turn fillets, and cook until cooked through (center will be opaque), 5 to 6 minutes. Garnish with dill and lemon wedges, if desired. Serve hot or at room temperature.

Grilled Lobster Tails

Directions:
1. Using scissors, cut top of lobster shell lengthwise down the center, leaving tail fin intact. Loosen meat from shell, keeping the fin end attached; lift meat and lay over shell. With a knife, cut a slit, ½” deep, down center of meat.
2. In a small bowl, combine the remaining ingredients; spoon over lobster meat. Cover and refrigerate for 20 minutes.
3. Place lobster tails, meat side up, on grill rack. Grill, covered with foil, MED for 10-12 minutes or until meat is opaque. Yield: 6 servings.

Marinated Grilled Yellowfin Tuna

Directions:
1. Prick tuna steaks all over with a fork and place in shallow glass dish.
2. Whisk oil, soy sauce, lemon juice, Dijon mustard, lemon peel, and garlic together in a bowl; pour over the tuna steaks. Cover dish with plastic wrap and refrigerate 1 to 3 hours.
3. Preheat grill to HIGH.
4. Remove tuna from the marinade. Shake excess moisture from the steaks.
5. Pour the marinade into a small saucepan and bring to a boil. Reduce heat to medium-low and cook marinade at a simmer for 10 minutes.
6. Cook tuna on preheated grill, basting with boiled marinade, until cooked through, 5 to 6 minutes per side. Serve with lemon wedges.
### Lime Marinated Grilled Sea Bass

| ¼ cup dry vermouth or dry white wine | 1 tablespoon low-sodium soy sauce |
| 2 tablespoons fresh lime juice | 2 teaspoons olive oil |
| 2 tablespoons minced fresh cilantro | 4 (4-ounce) sea bass fillets (1 inch thick) |

**Directions:**
1. Combine first 5 ingredients in a heavy-duty zip-top plastic bag; add fish fillets. Seal bag securely, and shake gently to coat fillets. Marinate in refrigerator 30 minutes.
2. Preheat grill to HIGH.
3. Remove fish from marinade, reserving marinade. Place fish fillets on rack; grill, covered loosely with aluminum foil, 4 to 5 minutes on each side or until fish flakes easily when tested with a fork.
4. Place reserved marinade in a small saucepan, and bring to a boil; remove from heat. To serve, spoon hot marinade over fish.

### Grilled New England Seafood Packets

| 2 tablespoons butter, room temperature | 1 pound skinless cod fillet, cut into four equal pieces |
| 2 tablespoons finely chopped fresh dill, plus more for garnish | 8 ounces frozen uncooked medium shrimp (peeled and deveined), thawed |
| 1 small garlic clove, minced | 2 ears corn, quartered |
| coarse salt and ground pepper | 1 lemon, thinly sliced |
| 8 ounces red new potatoes, scrubbed and thinly sliced |  |

**Directions:**
1. Heat grill to HIGH. In a small bowl, combine butter, dill, and garlic; season with salt and pepper. Set aside.
2. Fold four 14-inch squares of heavy-duty aluminum foil in half, forming 4 rectangles. Assemble packets: On one half of each of four folded pieces of heavy-duty foil, dividing ingredients evenly, arrange potatoes in a single layer; top with cod, then shrimp. Place 2 pieces of corn on the side. Season with salt and pepper. Add a dollop of the butter mixture and two lemon slices. Fold foil over ingredients, and crimp edges tightly to seal.
3. Place packets on grill, with potato layer on the bottom. Cook, rotating (but not flipping) packets occasionally, until fish is just cooked through and potatoes are tender, 12 to 14 minutes.
4. Remove from grill. Slit packets open, and transfer contents to serving bowls. Garnish with dill sprigs; serve with rolls.

### Grilled Marinated Scallops

| ½ cup pineapple juice | 1 lime, zest and juice only |
| ½ cup soy sauce | 24 large sea scallops |
| 1 tablespoon grated fresh ginger | 3 tablespoons sesame seeds |
| lime wedges, for garnish |  |

**Directions:**
1. In a shallow dish, combine the pineapple juice, soy sauce, ginger, lime zest and lime juice. Add the scallops, turn to coat, and set aside for 30 to 40 minutes.
2. Preheat grill to HIGH.
3. Toast the sesame seeds in a small skillet over medium heat until they turn one shade darker, about 4 minutes.
4. Thread the scallops on four metal skewers, placing them so that the flat surfaces are exposed. Grill, turning once, until the scallops are lightly browned and no longer translucent, about 2 to 3 minutes per side. Sprinkle with sesame seeds, garnish with lime wedges, and serve.
Caribbean Shrimp Kabobs

- 1 lb. large shrimp, peeled and deveined
- 2 large red bell peppers, ribs and seeds removed, cut into 24 pieces (about 1 ½ inches each)
- 2 tablespoons dark rum
- 1 tablespoon olive oil, plus more for grill

1 ½ teaspoons curry powder (preferably Madras)
¼ teaspoon ground allspice
½ to ¾ teaspoon cayenne pepper
course salt

Directions:
1. Heat grill to HIGH. Assemble 8 kebabs (using 2 short skewers for each), alternating 4 shrimp with 3 pieces of pepper on each. Arrange skewers in a nonmetallic dish.
2. In a small bowl, whisk together rum, oil, curry powder, allspice, and cayenne. Pour marinade over skewers, and turn to coat. Let stand 5 minutes. Season with salt.
3. Place skewers on grill and cook until grill marks are visible and shrimp are opaque throughout, 2 to 3 minutes per side. Season with more salt, if desired. Serve with sauce of choice.

Grilled Clams With Herb Butter

- ½ cup (1 stick) unsalted butter, room temperature
- 1 tablespoon chopped flat-leaf parsley
- 1 tablespoon chopped fresh dill
- 1 tablespoon chopped scallion
- 1 tablespoon fresh lemon juice
- Kosher salt and freshly ground black pepper
- 24 littleneck clams, scrubbed

24 lemon wedges

Directions:
1. Mix first 5 ingredients in a medium bowl until well blended. Season herb butter to taste with salt and pepper.
2. Heat grill to HIGH. Place clams on grill and cover with loose aluminum foil. Grill until clams just open, 6-8 minutes (discard any that do not open).
3. Use tongs to transfer to a platter, being careful to keep as much juice in the shells as possible. Dot clams with herb butter; let stand until butter melts. Serve warm with lemon wedges alongside for squeezing over.

Grilled Mussels In Beer And Garlic

- 2 lbs mussels, scrubbed, beards removed
- 4 cloves garlic, minced
- 1 tsp kosher salt
- ¼ tsp crushed red pepper flakes
- 3 Tbsp. finely chopped fresh parsley
- 1 12 oz. bottle light beer + 1 tsp hot sauce

Directions:
1. Preheat grill to HIGH.
2. Divide mussels among 4 large sheets of heavy-duty foil. Pull the ends of the foil up; crimp the edges and sides to enclose the juices.
3. In a bowl stir together the beer or broth, hot sauce, garlic, salt and red pepper flakes. Pour sauce over mussels. Seal with another piece of foil on top.
4. Place foil pouches with mussels on grill, and cook for 5 to 6 minutes until mussels begin to open and turn opaque. Transfer grilled mussels and juices to a serving platter or bowl. Discard any mussels that did not open. Sprinkle parsley over mussels and serve. Serves 4.
Best Crab Legs Recipe

½ cup olive oil
½ cup butter
½ cup minced garlic
4 pounds Snow Crab clusters, thawed if necessary

Directions:
1. Preheat grill pan to HIGH.
2. Whisk together the olive oil, butter, and garlic; generously brush onto crab.
3. Cook crab on preheated grill, turning once, until the shell begins to brown, about 6 minutes.
Grilled Zucchini, Leeks With Walnuts Salad

| ½ cup walnuts | 2 large leeks, white and pale-green parts only, halved lengthwise with some root attached |
| 1 garlic clove, finely grated | 2 large zucchini (about 1 lb.), halved lengthwise |
| 2 tablespoons fresh lemon juice | ½ cup (lightly packed) fresh flat-leaf parsley leaves with tender stems |
| 5 tablespoons olive oil, divided | Kosher salt and freshly ground black pepper |

Directions:
1. Preheat grill to HIGH. Toast walnuts in a dry small skillet over medium heat, tossing often, until fragrant, about 5 minutes. Chop very coarsely. Toss warm walnuts with garlic, lemon juice, and 3 Tbsp. oil in a large bowl; season with salt and pepper.
2. Brush leeks and zucchini with remaining 2 Tbsp. oil; season with salt and pepper. Grill vegetables, turning often, until tender and charred in spots, 5–8 minutes for leeks, 8–10 minutes for zucchini.
3. Transfer vegetables to a cutting board. Trim roots from leeks and cut leeks and zucchini into bite-size pieces. Add vegetables and parsley to bowl with walnuts and toss to combine; season vegetables with salt, pepper, and more lemon juice, if desired.

Grilled Watermelon Salad

| ½ (5-pound) seedless watermelon | 1 teaspoon sugar |
| ¼ cup balsamic vinegar | 1 teaspoon salt |
| extra-virgin olive oil | ½ teaspoon dried oregano |
| Kosher salt | ½ teaspoon dried rosemary, crushed |
| 2 cups fresh baby arugula, washed and dried | ½ teaspoon pepper |
| 1 cup goat cheese, crumbled | ½ teaspoon minced garlic |
| fresh finely cracked black pepper | 6 cups torn fresh spinach |

Directions:
1. Stand the watermelon half cut side down on a cutting board and slice away the rind, leaving a solid block of melon. Turn the block on its side and cut it into 8 squares, roughly 3 by 3 inches and 1-inch thick.
2. Pour the vinegar into a small saucepan and bring to a simmer over medium-high heat. Cook until reduced to a thick syrup consistency. Set aside.
3. Heat the grill to HIGH. Drizzle just enough olive oil over watermelon slices to thinly coat and place on hot grill pan. Grill each side about 2 minutes until grill marks appear; transfer to a plate and season with salt.
4. To assemble the salads, put about ¼ cup of baby arugula on a serving plate, followed by a grilled slice of watermelon in the center, and top with a tablespoon of crumbled cheese and another¼ cup arugula. Add another watermelon slice and another tablespoon of cheese. Repeat with remaining ingredients.
5. Finish each salad with a very light drizzle of olive oil and balsamic syrup. Dust with black pepper and serve immediately.

Artichoke & Grilled Steak Salad

| 2 lbs. beef top sirloin steaks | 1 teaspoon sugar |
| 12 cherry tomatoes | 1 teaspoon salt |
| 1 medium red onion, sliced | ½ teaspoon dried oregano |
| 1 jar (7 ½ ounces) marinated artichoke hearts, drained and sliced | ½ teaspoon dried rosemary, crushed |
| 1 cup sliced fresh mushrooms | ½ teaspoon pepper |
| ¼ cup red wine vinegar | ½ teaspoon minced garlic |
| ¼ cup olive oil | 6 cups torn fresh spinach |

Directions:
1. Grill steaks on HIGH, for 5-7 minutes on each side or until meat reaches desired doneness (for medium-rare, a meat thermometer should read 145°F; medium, 160°F; well-done, 170°F).
2. Meanwhile, in a large bowl, combine the tomatoes, onion, artichokes and mushrooms. In a small bowl, whisk the vinegar, oil, sugar, salt, oregano, rosemary, pepper and garlic. Pour over vegetable mixture; toss to coat.
3. Thinly slice steaks across the grain. Add beef and spinach to vegetable mixture; toss to coat. Yield: 6 servings.
Grilled Radicchio Salad With Sherry Mustard Dressing

- olive oil plus additional for drizzling
- 1 tablespoon chopped fresh dill
- 1 tablespoon Sherry wine vinegar
- 2 teaspoons Dijon mustard
- 1 teaspoon honey
- 6 green onions, trimmed
- 1 head of romaine lettuce, quartered lengthwise with some core still attached to each piece
- 1 large head of red leaf lettuce, quartered lengthwise with some core still attached to each piece
- 1 medium head of radicchio, quartered through core, with some core still attached to each piece

Directions:
1. Whisk 3 tablespoons olive oil and next 4 ingredients. Season with salt and pepper.
3. Preheat grill to HIGH. Grill vegetables until beginning to wilt, 1 minute per side for red leaf lettuce, 1 ½ minutes per side for romaine, 2 minutes per side for green onions, and 3 minutes per side for radicchio. Transfer vegetables to baking sheets.
4. Cut cores from all grilled greens. Cut grilled radicchio crosswise into 1-inch-wide strips. Cut grilled lettuces crosswise into 2-inch-wide strips; chop green onions. Place vegetables in large bowl. Drizzle with dressing; toss to coat.

Grilled Sweet Potato & Scallion Salad

- 4 large sweet potatoes
- 8 scallions
- ½ cup extra-virgin olive oil
- 2 teaspoons Dijon mustard
- 2 tablespoons apple cider vinegar
- 1 tablespoon balsamic vinegar
- 1 teaspoon honey
- Kosher salt and freshly ground pepper
- ¼ cup roughly chopped fresh parsley

Directions:
1. Preheat the oven to 375°F. Bake the potatoes until they can be just pierced with a knife, about 45 minutes. Cut into large chunks.
2. Preheat grill to HIGH.
3. Brush the potatoes and scallions with ½ cup olive oil and arrange on the grill. Grill the potatoes until just tender, about 5 minutes per side. Grill the scallions until softened and marked, about 1 minute per side. Remove the scallions and potatoes from the grill; cut the scallions into small pieces.
4. In a large bowl, whisk the remaining ½ cup olive oil, the mustard, vinegars and honey; season with salt and pepper. Add the potatoes, scallions and parsley and toss until the potatoes are well coated.

Grilled Corn With Cilantro Butter

- ½ cup butter, softened
- ¼ cup minced fresh cilantro
- 1 tablespoon lime juice
- 1 ½ teaspoons grated lime peel
- 12 medium ears sweet corn, husks removed

Directions:
1. In a small bowl, mix butter, cilantro, lime juice and lime peel. Shape into a log; wrap in plastic wrap. Refrigerate 30 minutes or until firm.
2. Wrap each ear of corn with a piece of heavy-duty foil (about 14 in. square).
3. Grill corn, covered, on HIGH for 15-20 minutes or until tender, turning occasionally.
### Award Winning Grilled Mushrooms

<table>
<thead>
<tr>
<th>Ingredients</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>1/2 lb. medium fresh mushrooms</td>
<td></td>
</tr>
<tr>
<td>1/4 cup butter, melted</td>
<td></td>
</tr>
<tr>
<td>1/2 teaspoon dill weed</td>
<td></td>
</tr>
<tr>
<td>1/2 teaspoon garlic salt</td>
<td></td>
</tr>
</tbody>
</table>

**Directions:**
1. Thread mushrooms on four metal or soaked wooden skewers.
2. Combine butter, dill and garlic salt; brush over mushrooms.
3. Grill on HIGH for 10-15 minutes or until tender, basting and turning every 5 minutes.

Yield: 4 servings.

---

### Grilled Portobellos With Chopped Salad

<table>
<thead>
<tr>
<th>Ingredients</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>lemon juice</td>
<td>1/4 cup</td>
</tr>
<tr>
<td>extra-virgin olive oil</td>
<td>3 tablespoons</td>
</tr>
<tr>
<td>dill</td>
<td>1/4 cup</td>
</tr>
<tr>
<td>garlic, minced</td>
<td>3 cloves</td>
</tr>
<tr>
<td>salt</td>
<td>1/2 teaspoon</td>
</tr>
<tr>
<td>freshly ground pepper</td>
<td>1/2 teaspoon</td>
</tr>
</tbody>
</table>

**Directions:**
1. Preheat grill to HIGH.
2. Combine lemon juice, oil, dill, garlic, salt and pepper in a large bowl. Add mushroom caps and turn to coat. Remove the mushrooms from the bowl. Add white beans; stir to coat.
3. Place the mushroom caps gill-side up on the grill with peppers, onion and zucchini. Grill the vegetables, turning once, until they start to char and soften: about 8 minutes for the mushrooms and 6 minutes for the rest.
4. Turn the mushrooms gill-side up again. Fill each with 1/4 cup cheese and grill until the cheese is melted, about 1 minute more.
5. Chop peppers, onion and zucchini and add to the bowl with the beans; toss to combine. Top each mushroom with about 1 cup of the grilled salad.

---

### Grilled Three Potato Salad

<table>
<thead>
<tr>
<th>Ingredients</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Yukon Gold potatoes</td>
<td>3/4 pound</td>
</tr>
<tr>
<td>red potatoes</td>
<td>3/4 pound</td>
</tr>
<tr>
<td>sweet potato, peeled</td>
<td>1 medium</td>
</tr>
<tr>
<td>green onions</td>
<td>1/2 cup thin</td>
</tr>
<tr>
<td>canola oil</td>
<td>1/4 cup</td>
</tr>
<tr>
<td>white wine vinegar</td>
<td>2 to 3 tablespoons</td>
</tr>
<tr>
<td>Dijon mustard</td>
<td>1 tablespoon</td>
</tr>
<tr>
<td>salt</td>
<td>1 teaspoon</td>
</tr>
<tr>
<td>celery seed</td>
<td>1/2 teaspoon</td>
</tr>
<tr>
<td>pepper</td>
<td>1/4 teaspoon</td>
</tr>
</tbody>
</table>

**Directions:**
1. Place all the potatoes into the Gotham Steel square pan; cover with water. Bring to a boil. Reduce heat; cover and simmer for 15-20 minutes or until tender. Drain and rinse in cold water. Cut into 1-in. chunks.
2. Place the potatoes in a grill wok or basket or in disposable foil pan. Grill, uncovered on HIGH for 8-12 minutes or browned, stirring frequently. Transfer to a large salad bowl; add onions.
3. In a small bowl, whisk the oil, vinegar, mustard, salt, celery seed and pepper. Drizzle over potato mixture and toss to coat. Serve warm or at room temperature. Yield: 6 servings.
Healthy Veg & Fruit Skewers

For the kabobs:
- 2 small yellow squash, halved lengthwise and cut into ¼ inch-thick slices
- 2 small zucchini, halved lengthwise and cut in ¼ inch slices
- ½ medium red onion, diced in ½-inch pieces
- ½ medium red bell pepper, diced in ½-inch pieces
- 1 cup sliced fresh pineapple, diced in ½-inch pieces
- 1 cup cherry tomatoes
- 8 wooden skewers

For the marinade:
- ¼ cup olive oil
- 3 tablespoons lemon juice
- 1 tablespoon lemon zest
- 1 clove garlic, minced fine
- 3 tablespoons chopped flat-leaf parsley
- ½ teaspoon salt
- ½ teaspoon ground black pepper

Directions:
1. Heat grill to MED.
2. Assemble skewers, alternating different vegetables and pineapple on wooden skewers.
3. Combine all ingredients for marinade in medium bowl and mix well.
4. Brush marinade onto fruit and veggies.
5. Place skewers on grill and grill for 10 to 15 minutes, or until veggies are desired doneness.
6. Transfer to plate to cool before serving.
Dessert Pears

| 2 large pears   | Garnish:          |
| ½ cup white wine, use your favorite | honey (optional)  |
| 1 tablespoon sugar | ice cream (optional) |
| 1 cinnamon stick (about 2 inches) | toasted nuts (optional) |
| ½ teaspoon nutmeg | whipped cream (optional) |
|  | mint (optional)  |

Directions:
1. Preheat grill to HIGH.
2. Cut pears in half from the top and remove seed and stem.
3. Place face down in baking dish and cover with remaining ingredients.
4. Let marinate for 30 minutes or longer.
5. Place cut side down on preheated grill for about 15 minutes or until lightly charred.

Grilled Apricots, Brie, Prosciutto And Honey

| 5 apricots, halved      | Garnish:
| 1 Tbsp. melted butter   | honey (optional)  |
| 4 slices of prosciutto cut into thirds and rolled up into cylinders | ice cream (optional) |
| 10 small wedges of Brie cheese (approximately 2 ounces), room temperature | toasted nuts (optional) |
|  | whipped cream (optional) |
|  | mint (optional)  |

Directions:
1. Preheat grill to HIGH.
2. Brush the cut side of the halved apricots with a little melted butter.
3. Place the apricots cut side down on the grill and grill for several minutes or until slightly softened and grill marks are present.
4. Place the apricots on a serving plate and immediately top with a slice of Brie and rolled up piece of prosciutto.
5. Drizzle the apricots with honey and serve.

Cinnamon Sugar Grilled Donuts

| ¼ cup granulated sugar | Garnish:
| 1 tablespoon Cinnamon | honey (optional)  |
| ¼ cup (½ stick) butter, melted | ice cream (optional) |
| 2 tablespoons packed brown sugar | toasted nuts (optional) |
| 1 can (16 ounces) refrigerated buttermilk biscuits, 8 biscuits | whipped cream (optional) |
|  | mint (optional)  |

Directions:
2. Cut out center of biscuits with small round cookie cutter.
3. Preheat grill to MED.
4. Grill donuts and donut holes over medium-low heat 4 to 6 minutes per side.
5. Brush with butter mixture just before removing from grill. Toss immediately in cinnamon sugar.
6. Serve with fresh fruit and whipped cream, if desired.
Grilled Banana Splits

4 ripe bananas, splits
8 teaspoons unsalted butter, cut into small pieces
4 tablespoons light brown sugar
4 teaspoons vanilla (or try coconut extract, rum extract, or lemon extract! Or use brandy)
3 cups vanilla ice cream
8 teaspoons chocolate syrup
Optional: 1/4 cup toasted pecans (or your choice of nuts)

Directions:
1. Heat the grill to LOW. Make an incision lengthwise on the side of each banana, leaving 1 inch uncut at both ends and the skin intact. Spread open the cut and place 2 teaspoons of butter pieces, 1 tbs. brown sugar, and 1 teaspoons vanilla inside.
2. Grill until the butter mixture has melted and bananas are heated through, 8 to 10 minutes.
3. Move the bananas to 4 separate sundae dishes, carefully flipping the bananas over and pouring the sauce into the bottom of each dish.
4. Peel off the skins, and top each with an equal amount of ice cream; add warm chocolate sauce, and nuts, if desired. Serve immediately and enjoy!

Grilled Butterscotch & Pineapple Sundaes

2 fresh pineapples
6 tablespoons plus 1/2 cup butter, divided
2 tablespoons sugar
1/4 teaspoon ground nutmeg
1 cup packed brown sugar
1/2 cup heavy whipping cream
1/2 teaspoon vanilla extract
dash salt
3 cups vanilla ice cream

Directions:
1. Peel, core and cut each pineapple into six spears.
2. In a small saucepan, melt 6 tablespoons butter with sugar and nutmeg. Brush over pineapple.
3. Preheat grill to HIGH.
4. Place on grill and cover with sheet of aluminum foil. Grill for 7-10 minutes or until lightly browned, turning occasionally.
5. For sauce, in a small saucepan, melt remaining butter. Stir in brown sugar and cream. Bring to a boil, stirring constantly. Remove from the heat; stir in vanilla and salt. Serve sauce with ice cream and grilled pineapple. Yield: 6 servings.

Pineapple Berry Hobo Grill Packs

2 cups coarsely chopped, cored fresh pineapple (peeled, if desired)
1 tablespoon packed brown sugar
1 cup raspberries, blackberries or blueberries
1 Tbsp. Maple syrup or brown sugar

Directions:
1. Fold a 36x18-inch piece of heavy foil in half to make an 18-inch square.
2. Place pineapple in center of foil. Sprinkle with brown sugar.
3. Bring up 2 opposite edges of foil; seal with a double fold. Fold remaining edges to completely enclose vegetables, leaving space for steam to build.
4. Preheat grill to HIGH.
5. Grill Hobo Packs for 15 minutes or until hot, turning occasionally.
6. Carefully open packet and transfer fruit mixture to serving bowl. Add berries. Sprinkle with more brown sugar or drizzle with maple syrup. Makes 4 servings.
Grilled Peaches With Pound Cake And Bourbon Sauce

2 tablespoons sugar
1 teaspoon ground cinnamon
4 medium peaches, halved and pitted
pound cake cut into thick slices

Bourbon sauce:
6 tablespoons (¾ stick) unsalted butter
½ cup firmly packed golden brown sugar
3 tablespoons whipping cream
1 tablespoon bourbon

Directions:
1. In a small bowl, combine sugar and cinnamon; sprinkle over cut sides of peaches. Let stand for 5 minutes.
2. Using long-handled tongs, place peaches cut side down on grill rack. Grill on MED for 8-10 minutes or until peaches are tender and begin to caramelize.
3. While grilling, make bourbon sauce.
4. Melt butter in heavy saucepan over medium heat.
5. Add brown sugar and stir until mixture thickens and bubbles. Add cream 1 tablespoon at a time and stir until sugar dissolves and sauce is thick and smooth, about 3 minutes. Stir in bourbon and stir while cooking one minute longer.
6. Place pound cake in bowl, place on grilled peach and top with bourbon sauce.
7. Top with whipped cream if desired. Yield: 8

Maple Ricotta Fruit Pizza

1 store-bought pizza dough
1 ½ cup hazelnut spread
1 ½ cup ricotta
¼ cup maple syrup
1 pint strawberries, sliced 2 teaspoons cinnamon

Directions:
1. Preheat grill to HIGH.
2. Using your hands, knead and stretch the dough to your desired shape.
3. Place dough on the grill and cook until it’s puffed up and brown on one side, about 3-4 minutes.
4. Using tongs and/or a large spatula, flip the dough and cook another 2-3 minutes, until cooked and browned. Remove to serving plate.
5. While grilling dough, mix ricotta with maple syrup.
6. Spread hazelnut spread over the warm pizza crust and dollop with maple ricotta.
7. Scatter strawberries on top and garnish with cinnamon.

Grilled Blue Cheese Pears

¼ cup hot pepper sauce
1 teaspoon olive oil
4 pears halved lengthwise and cored
1 Tbsp. butter
¼ cup crumbled blue cheese

Directions:
1. Preheat grill to HIGH.
2. Whisk the hot sauce and olive oil together in a small bowl. Brush the flesh side of each pear half evenly with the mixture; place on preheated grill with the skin side on the grill.
3. Stir the blue cheese and butter together in a small bowl; scoop even amounts of the cheese mixture into the cavity of each pear half.
4. Grill the pears on the preheated grill until soft, 10 to 15 minutes.
Grilled Angel Food Cake Sundaes

<table>
<thead>
<tr>
<th>Fruit Salsa:</th>
<th>Sundaes:</th>
</tr>
</thead>
<tbody>
<tr>
<td>½ cup chopped cantaloupe</td>
<td>1 (14-oz.) angel food cake loaf</td>
</tr>
<tr>
<td>½ cup chopped strawberries</td>
<td>1 ½ gallon vanilla ice cream</td>
</tr>
<tr>
<td>½ cup blueberries</td>
<td>1 ½ gallon strawberry ice cream</td>
</tr>
<tr>
<td>1 kiwi fruit, peeled, chopped</td>
<td>1 ½ gallon chocolate ice cream</td>
</tr>
<tr>
<td>2 to 3 tablespoons sugar</td>
<td>1 can whipped cream</td>
</tr>
<tr>
<td>1 tablespoon fresh lime juice</td>
<td></td>
</tr>
</tbody>
</table>

Directions:
1. Heat grill to HIGH.
2. In medium bowl, combine all fruit salsa ingredients; mix well.
3. Slice cake in half horizontally. Lightly brush with melted butter.
4. Place cake halves, cut side down, on grill and grill 30 to 60 seconds or until light golden brown.
5. Let cool and slice in 1” slices and place on individual dessert plates. Top each with scoop of ice cream, fruit salsa and top with whipped cream.