



SUMMER 2012

Grilling Guide

bon appétit

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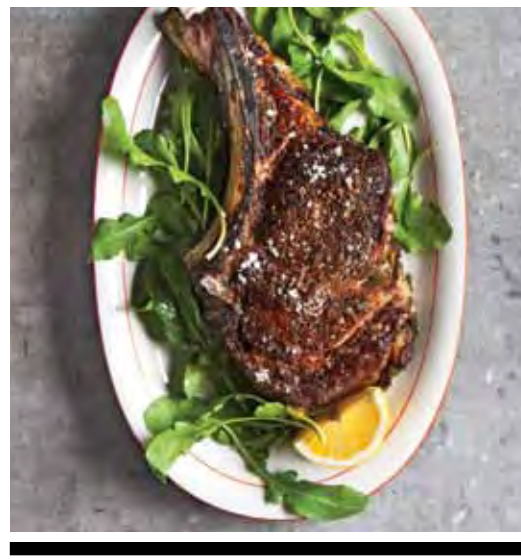
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MEATS

A bone-in rib eye requires nothing more than salt, pepper, and a hot grill. (Though to make it even more sublime, serve with scallions that have been tossed in olive oil and salt and given a quick char.) These steps can be applied to most cuts; you'll need to cook a thicker steak for more time and a thin one for less, but the principles are the same: Build a two-zone fire so you can sear it over hot embers, then finish cooking over medium-low to keep it juicy. Master this technique, and you've mastered grilling.

SALT-AND-PEPPER RIB EYE



MAKES 2 SERVINGS

INGREDIENTS

- 1 1½"–2" bone-in rib eye (about 2 lb.)
- 2 teaspoons kosher salt, divided
- 1 teaspoon coarsely ground black pepper
- Coarse sea salt

PREPARATION

Put steak on a wire rack set on a rimmed baking sheet. Pat dry with paper towels. Season with ½ tsp. salt per side. Chill uncovered for up to 3 hours. Remove steak from refrigerator 1 hour before grilling and let come to room temperature. Pat dry with paper towels. Season again with ½ tsp. salt; press in ½ tsp. pepper per side so pieces adhere.

Build a two-zone fire in a charcoal grill for direct (medium-high coals) and indirect (medium-low coals) heat. Alternatively, heat a gas grill to high just before cooking, leaving one burner on low. Sear steak over direct heat, flipping once, until nicely charred, 3–4 minutes per side. (If a flare-up occurs, use tongs to gently slide the steak to a cooler part of the grill.) Move steak to indirect heat and continue grilling, flipping once, 3–4 minutes per side. Using tongs, lift steak and sear both edges (the bone side and the fat-cap side) for 1–2 minutes per side to render out some of the fat. Grill steak to desired temperature, 14–18 minutes total or until an instant-read thermometer registers 120° for rare (steak will carry over to 125°, or medium-rare, as it rests). Transfer steak to a carving board; let rest for 10 minutes. Slice across the grain, season with coarse sea salt, and serve.

BARBECUED COWBOY STEAKS

Those with Texas-size appetites will require an entire steak; for most others—even the heartiest of meat lovers—half of one of these rib steaks is probably plenty. By Robb Walsh

MAKES 4 TO 8 SERVINGS

INGREDIENTS

- 1 tablespoon coarse kosher salt
- 1 teaspoon Hungarian sweet paprika
- 1 teaspoon garlic powder
- 1 teaspoon coarsely ground black pepper
- 1 teaspoon dried ground thyme
- 1 teaspoon finely ground coffee beans
- 4 1¼- to 1½-inch-thick bone-in beef rib steaks (each weighing 12 to 16 ounces)

- 1 2.2-pound bag instant-light mesquite chunks
- 1 cup mesquite or hickory wood smoke chips, soaked in cold water at least 30 minutes

PREPARATION

Mix first 6 ingredients in small bowl. Sprinkle spice rub over both sides of steaks, pressing to adhere. Let steaks stand at room temperature 1 hour.

Spread entire bag of instant-light mesquite chunks over ⅔ of bottom rack and prepare barbecue (medium-high heat). Grill steaks over mesquite until brown on both sides, about 2 minutes per side. Remove steaks from grill. Let mesquite chunks burn until ash is gray. Drain wood chips; scatter over mesquite. Return steaks to cooler part of grill (not over mesquite). Cover barbecue with lid; grill steaks to desired doneness, about 10 minutes for medium-rare. Let steaks rest 5 minutes before serving.

Photograph by Brian Leartart





Photograph by Richard Eskite

CAROLINA PULLED-PORK SANDWICHES

In this recipe, a “dry rub” of brown sugar, pepper, paprika and salt flavors the meat before it is cooked, and a vinegary “mop” is brushed onto the pork to add more taste as it is smoked. Once cooked, the meat is “pulled,” that is, shredded into slivers that are just the right size for piling onto a bun. The sandwich—drizzled with a bit of the vinegary sauce, which cuts the richness of the meat—is the ultimate in Carolina barbecue. Cook this in a smoker or a barbecue that has been converted to a smoker. By Bon Appétit Test Kitchen

PREPARATION

Dry Rub

Mix first 5 ingredients in small bowl to blend.

Place pork, fat side up, on work surface. Cut each piece lengthwise in half. Place on large baking sheet. Sprinkle dry rub all over pork; press into pork. Cover with plastic; refrigerate at least 2 hours. (Can be made 1 day ahead. Keep chilled.)

Mop

Mix first 6 ingredients in medium bowl. Cover and refrigerate.

Following manufacturer’s instructions and using lump charcoal and 1/2 cup drained wood chips for smoker or 1 cup for barbecue, start fire and bring temperature of smoker or barbecue to 225°F to 250°F. Place pork on rack in smoker or barbecue. Cover; cook until meat thermometer inserted into center of pork registers 165°F, turning pork and brushing with cold mop every 45 minutes, about 6 hours total. Add more charcoal as needed to maintain 225°F to 250°F temperature and more drained wood chips (1/2 cup for smoker or 1 cup for barbecue with each addition) to maintain smoke level.

Transfer pork to clean rimmed baking sheet. Let stand until cool enough to handle. Shred into bite-size pieces. Mound on platter. Pour

any juices from sheet over pork. (Can be made 1 day ahead. Transfer pork and any juices to baking dish. Cover with foil; chill. Before continuing, rewarm pork, covered, in 350°F oven about 30 minutes.)

Divide pork among bottoms of buns. Drizzle lightly with barbecue sauce. Top with coleslaw. Cover with tops of buns.

MAKES 12 SERVINGS

INGREDIENTS

- | | | |
|---|----|---|
| Dry Rub | | |
| 3 tablespoons coarsely ground black pepper | 2 | tablespoons Worcestershire sauce |
| 3 tablespoons (packed) dark brown sugar | 1 | tablespoon coarsely ground black pepper |
| 3 tablespoons paprika | 1 | tablespoon coarse salt |
| 2 tablespoons coarse salt | 2 | teaspoons vegetable oil |
| 1 teaspoon cayenne pepper | 8 | pounds (about) 10% natural lump charcoal or charcoal briquettes |
| 2 untrimmed boneless pork shoulder halves (also known as Boston butt; about 6 pounds total) | 6 | cups (about) hickory wood smoke chips, soaked in cold water at least 30 minutes |
| | 12 | soft hamburger buns with seeds, split |

Carolina Red Barbecue Sauce (see recipe on right)

Tangy Coleslaw

Mop

- 1 cup apple cider vinegar
- 1/2 cup water

CAROLINA RED BARBECUE SAUCE

MAKES ABOUT 2 CUPS

INGREDIENTS

- 1 1/2 cups apple cider vinegar
- 1/2 cup ketchup
- 1 tablespoon (packed) brown sugar
- 1 teaspoon salt
- 1/2 teaspoon dried crushed red pepper

PREPARATION

Stir all ingredients in small bowl until sugar and salt dissolve. **DO AHEAD** Can be prepared 3 days ahead. Cover and refrigerate.

MUSTARD-GRILLED PORK

Mustard, tarragon, and a touch of sugar flavor the pork and its accompanying slaw.

By Judith Fertig

MAKES 6 SERVINGS

INGREDIENTS

Nonstick vegetable oil spray
1/2 cup Dijon mustard
1/4 cup mayonnaise

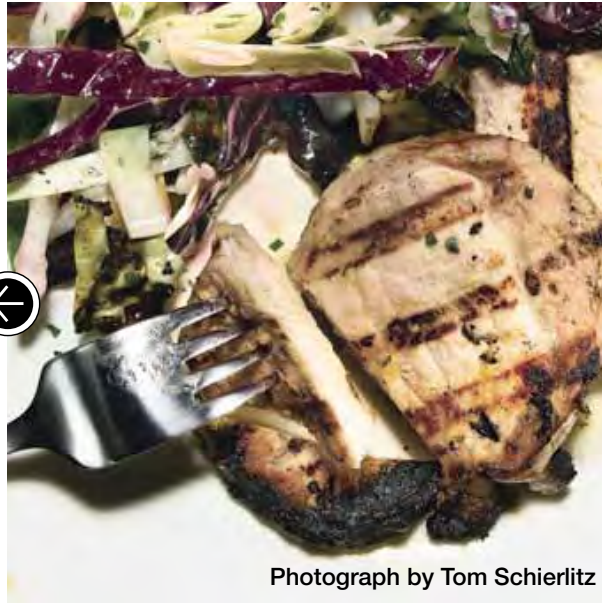
1 tablespoon chopped fresh tarragon
1 tablespoon (packed) golden brown sugar
2 pounds trimmed boneless pork loin, cut crosswise into 1/2-inch-thick slices

Grilled Red and Green Cabbage Slaw
(see page 38 for recipe)

PREPARATION

Spray grill rack with nonstick spray. Prepare barbecue (medium-high heat). Whisk mustard, mayonnaise, tarragon, and brown sugar in medium bowl. Brush mustard sauce generously on both sides of pork cutlets.

Grill pork until just cooked through and firm to touch, 2 to 3 minutes per side. Transfer to plates. Serve with Grilled Red and Green Cabbage Slaw.



Photograph by Tom Schierlitz



Photograph by Marcus Nilsson

GRILLED SAUSAGES WITH FIGS AND MIXED GREENS

By Sarah Tenaglia

MAKES 4 SERVINGS

INGREDIENTS

6 fresh lamb sausages, spicy Italian sausages, or garlic sausages
4 1/2-inch-thick red onion slices
10 tablespoons Pomegranate-Cumin Dressing, divided
12 cups mixed greens
3/4 cup crumbled soft fresh goat cheese
6 fresh figs, halved
1/4 cup (packed) sliced fresh mint leaves

PREPARATION

Prepare grill (medium-high heat). Brush sausages and onions with 3 tablespoons dressing; grill sausages until cooked, 15 minutes, and onions until charred, 10 minutes. Toss greens with remaining dressing; mound on plates. Slice 4 sausages. Top greens with sausages, cheese, figs, and mint.

BEER-BRINED GRILLED PORK CHOPS

The beer brine makes these pork chops nice and juicy. By Bruce Aidells

MAKES 6 SERVINGS

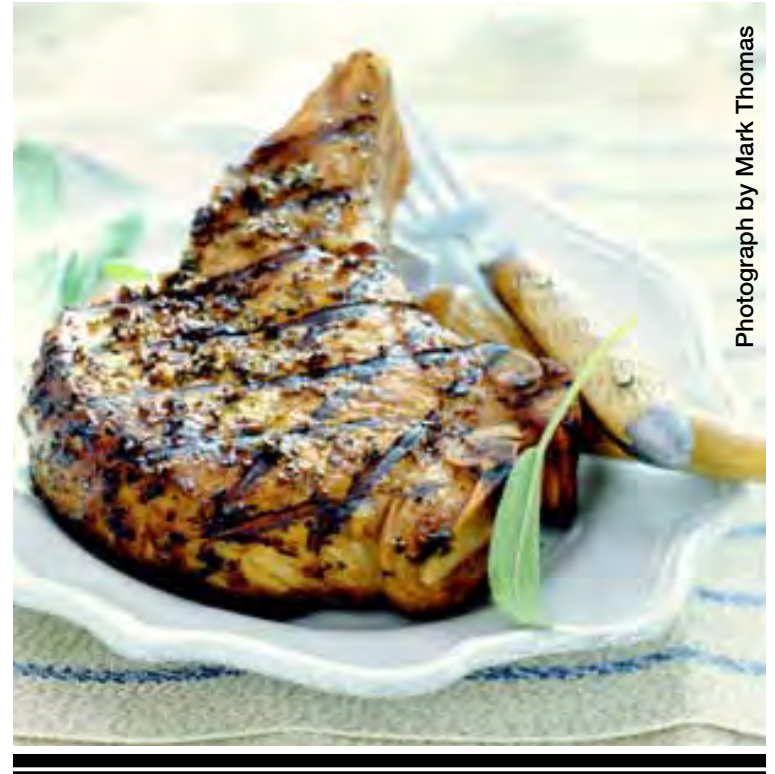
INGREDIENTS

- 2 cups water
- 2 cups dark lager beer
- 1/4 cup coarse salt
- 3 tablespoons (packed) dark brown sugar
- 3 tablespoons mild-flavored (light) molasses
- 1 cup ice cubes
- 6 1- to 1 1/4-inch-thick center-cut bone-in pork chops
- 7 large garlic cloves, minced
- 3 teaspoons coarsely ground black pepper
- 2 teaspoons salt
- 2 teaspoons dried sage leaves

PREPARATION

Combine 2 cups water, beer, 1/4 cup coarse salt, sugar, and molasses in large bowl. Stir until salt and sugar dissolve. Stir in ice. Place pork chops in large resealable plastic bag. Pour beer brine over pork chops; seal bag. Refrigerate 4 hours, turning bag occasionally.

Prepare barbecue (medium-high heat). Remove pork chops from beer brine; pat dry. Mix garlic, pepper, 2 teaspoons salt, and sage in small bowl. Rub garlic mixture over both sides of pork chops. Grill pork chops until instant-read thermometer inserted into center of chops registers 145°F to 150°F, about 10 minutes per side, occasionally moving chops to cooler part of rack if burning. Transfer chops to platter; cover with foil, and let stand 5 minutes. Serve.



Photograph by Mark Thomas



GRILLED SPARERIBS WITH CHERRY COLA GLAZE

Before using the cherry cola, pour it into a bowl and allow it to stand at room temperature until no longer effervescent, about four hours. By Michael McLaughlin

MAKES 6 SERVINGS

INGREDIENTS

- 4 12-ounce cans cherry cola (flat)
- 2 cups cherry jam or preserves
- $\frac{2}{3}$ cup Dijon mustard with horseradish
- 3 tablespoons soy sauce
- 2 tablespoons malt vinegar or apple cider vinegar
- 1 tablespoon hot pepper sauce

$7\frac{1}{4}$ to $7\frac{1}{2}$ pounds well-trimmed pork spareribs

PREPARATION

Boil cherry cola in heavy large saucepan over medium-high heat until reduced to $1\frac{1}{2}$ cups, about 45 minutes. Stir in next 5 ingredients. Reduce heat to medium and simmer until mixture is reduced to $2\frac{1}{2}$ cups, stirring occasionally, about 35 minutes. Transfer glaze to large bowl. **DO AHEAD** Can be made 1 week ahead. Cover; chill. Bring to room temperature before using.

Position racks in top and bottom thirds of oven and preheat to 325°F . Sprinkle ribs with salt and pepper. Wrap each rib rack tightly in foil, enclosing completely. Divide foil packets between 2 rimmed baking sheets. Bake until ribs are very tender, switching positions of baking sheets halfway through baking, about 2 hours total. Cool ribs slightly in foil. Pour off any fat from foil packets. **DO AHEAD** Can be prepared 1 day ahead. Keep covered in foil packets and refrigerate. Let stand at room temperature 1 hour before continuing.

Prepare barbecue (medium-low heat). Cut each rib rack between bones into individual ribs. Set aside 1 cup glaze. Add ribs to bowl with remaining glaze and toss to coat. Grill ribs until brown and glazed, turning to prevent burning, about 5 minutes total. Serve, passing reserved glaze separately.

JALAPEÑO CHEESEBURGERS WITH BACON AND GRILLED ONIONS

The little green chile makes an appearance in the burger and in its creamy ranch sauce..

By Ted Reader

MAKES 8 SERVINGS

INGREDIENTS

Spicy Ranch Sauce

- 1 cup mayonnaise
- 1 cup sour cream
- 1/2 cup chopped fresh cilantro
- 6 tablespoons fresh lime juice
- 4 green onions, finely chopped
- 2 tablespoons minced seeded jalapeño chile
- 1/2 teaspoon cayenne pepper

Burgers

- 2 pounds ground beef
- 1 small onion, chopped (about 1 1/4 cups)
- 1/4 cup chopped fresh parsley
- 2 tablespoons Worcestershire sauce
- 1 tablespoon chopped seeded jalapeño chile
- 1 teaspoon salt
- 1 teaspoon ground black pepper
- 1/4 teaspoon cayenne pepper

Worcestershire-Coffee Glaze

- 1/3 cup light corn syrup
- 2 tablespoons Worcestershire sauce
- 2 tablespoons ketchup
- 1 teaspoon instant coffee crystals
- 2 teaspoons (packed) golden brown sugar
- 3 tablespoons butter
- 16 bacon slices

- Nonstick vegetable oil spray
- 8 hamburger buns or 3- to 4-inch square focaccia rolls, split horizontally
- 8 lettuce leaves
- 2 cups coarsely shredded sharp white cheddar cheese
- Assorted additional toppings (such as tomato and grilled onion slices)

PREPARATION

FOR SPICY RANCH SAUCE

Whisk all ingredients in medium bowl to blend. Season sauce with salt and pepper.

FOR BURGERS

Gently mix all ingredients in large bowl. Form mixture into eight 1/2- to 3/4-inch-thick patties. Place on small baking sheet. Cover and chill at least 2 hours and up to 1 day.

FOR GLAZE

Stir first 5 ingredients in small saucepan over medium heat until coffee is dissolved. Remove from heat. Whisk in butter. Season glaze to taste with salt and pepper.

Prepare barbecue (medium-high heat). Working in batches if necessary, cook bacon in large skillet over medium-high heat until crisp and brown. Transfer bacon to paper towels to drain.

Photograph by Brian Leartart



Spray grill rack with nonstick spray. Toast buns until golden, about 2 minutes per side. Transfer buns, cut side up, to plates. Place lettuce on each bun bottom. Grill burgers 5 minutes, basting with glaze. Turn burgers, baste with glaze, and grill until cooked to desired doneness, about 5 minutes longer for medium. Press cheese atop each burger and allow cheese to melt. Place some sauce, then 1 burger on each bun bottom. Top each with 2 slices bacon and desired additional toppings. Cover with bun top. Serve with remaining sauce.

BARBECUED TEXAS BEEF BRISKET

Texans like their barbecue spicy, in the tradition of the Southwest, which is chili pepper country. For this recipe, you'll need to order a U.S.D.A. "choice" grade, packer-trimmed brisket: That's a brisket with none of the fat cut off. Before being cooked, the meat is seasoned with a dry rub; during cooking, it is brushed regularly with a beer-based mop. You'll need to use a smoker for the brisket (a converted barbecue won't maintain the very low heat required), and to get the most authentic Texas flavor, seek out the natural lump charcoal specified in the recipe; it's available at barbecue stores, some natural foods stores and some supermarkets. By Cheryl Alters Jamison and Bill Jamison

MAKES 12 SERVINGS

INGREDIENTS

For dry rub

- 1/2 cup paprika
- 3 tablespoons ground black pepper
- 3 tablespoons coarse salt
- 3 tablespoons sugar
- 2 tablespoons chili powder
- 1 7 1/2- to 8-pound untrimmed whole beef brisket

For mop

- 12 ounces beer
- 1 cup cider vinegar
- 1/2 cup water
- 1/4 cup vegetable oil
- 2 tablespoons Worcestershire sauce
- 2 tablespoons minced jalapeño chilies
- 5 pounds (about) 100% natural lump charcoal
- 4 cups (about) oak or hickory wood smoke chips, soaked in cold water at least 30 minutes
- 1 cup purchased barbecue sauce (such as Bull's-Eye)
- 1 tablespoon chili powder

PREPARATION

Make dry rub:

Mix first 5 ingredients in small bowl to blend.

Transfer 1 tablespoon dry rub to another small bowl and reserve for mop. Spread remaining dry rub all over brisket. Cover with plastic; chill overnight.

Make mop:

Mix first 6 ingredients plus reserved dry rub in heavy medium saucepan. Stir over low heat 5 minutes. Pour 1/2 cup mop into bowl; cover and chill for use in sauce. Cover and chill remaining mop.

Following manufacturer's instructions and using natural lump charcoal, start fire in smoker. When charcoal is ash gray, drain 1/2 cup wood chips and scatter over charcoal. Bring smoker to 200°F. to 225°F., regulating temperature by opening vents wider to increase temperature and closing slightly to reduce temperature.

Place brisket, fat side up, on rack in smoker. Cover; cook until tender when pierced with fork and meat thermometer inserted into center



registers 185°F., about 10 hours (turn brisket over for last 30 minutes). Every 1 1/2 to 2 hours, add enough charcoal to maintain single layer and to maintain 200°F. to 225°F. temperature; add 1/2 cup drained wood chips. Brush brisket with chilled mop in pan each time smoker is opened. Transfer brisket to platter; let stand 15 minutes. (Can be made 1 day ahead. Cool 1 hour. Wrap in foil; chill. Before continuing, rewrap brisket, still wrapped, in 350°F. oven about 45 minutes.) Combine barbecue sauce and chili powder in heavy small saucepan. Add any accumulated juices from brisket and bring to boil, thinning sauce with some of reserved 1/2 cup mop, if desired.

Thinly slice brisket across grain. Serve, passing sauce separately.



Photograph by Mark Thomas

BARBECUED BEEF RIBS WITH MOLASSES-BOURBON SAUCE

Beef rib meat becomes tender and succulent with slow cooking over low, indirect heat. Marinate the ribs overnight and allow for three hours of cooking time on the grill. By John Malik

PREPARATION

For marinade and ribs:

Combine all ingredients except ribs in heavy medium saucepan. Bring to boil. Cool marinade completely. Place ribs in large heavy-duty resealable plastic bag; add marinade. Seal bag; turn to coat ribs. Refrigerate overnight, turning bag occasionally.

For sauce:

Heat oil in heavy large saucepan over medium-high heat. Add onion and sauté until golden brown, about 6 minutes. Add vinegar and boil until mixture is reduced to 3/4 cup, about 5 minutes. Remove from heat. Add ketchup, molasses, and 1/4 cup water, then bourbon; stir to blend. Bring sauce to simmer. Stir in salt and white pepper. Simmer 10 minutes to blend flavors. Stir in thyme leaves. (Sauce can be prepared 1 day ahead. Cover and refrigerate.)

Place handful of torn newspaper in bottom of charcoal chimney. Top with 30 charcoal briquettes. Remove top grill rack from barbecue. Place chimney on bottom rack. Light newspaper; let charcoal burn until ash is gray, about 30 minutes.

Open bottom barbecue vent. Turn out hot charcoal onto 1 side of bottom rack. Using metal spatula, move charcoal to cover approximately 1/3 of rack at 1 side. Fill foil loaf pan halfway with water; place opposite charcoal on bottom rack.

Return top rack to barbecue. Arrange ribs on top rack above water in loaf pan. Cover barbecue with lid, positioning top vent directly over ribs. Insert stem of candy thermometer through top vent, with gauge outside and tip near ribs (thermometer should not touch meat or barbecue rack); leave thermometer in place during cooking. Use top and bottom vents to maintain temperature between 250°F and 300°F, opening vents wider to increase heat and closing to decrease heat. Leave other vents closed. Check temperature every 10 minutes.

Cook ribs until meat is very tender when pierced with knife, turning ribs occasionally and basting often with sauce the last 10 minutes of cooking, about 3 hours total. Open barbecue only when necessary to turn or baste meat and close quickly to minimize loss of heat and smoke.

After first 30 minutes of cooking, use technique described earlier to light additional 15 charcoal briquettes in charcoal chimney set atop nonflammable surface. If cooking temperature drops below 250°F, use oven mitts to lift off top rack with ribs and place on heatproof surface. Using tongs, add half of hot gray charcoal from chimney to bottom rack. Replace top rack on barbecue, placing ribs above water in loaf pan. Cover with lid.

Transfer ribs to plates; brush with more sauce and serve, passing any remaining sauce separately.

MAKES 6 SERVINGS

INGREDIENTS

Marinade and ribs

- 1 1/2 cups water
- 1 12-ounce bottle pale ale
- 1/4 cup mild-flavored (light) molasses
- 5 fresh thyme sprigs
- 1 tablespoon sugar
- 1 tablespoon salt
- 1 bay leaf
- 1/2 teaspoon ground white pepper
- 16 beef short ribs or 8 whole beef ribs

Sauce

- 1 tablespoon vegetable oil
- 1 small onion, finely chopped
- 1 cup red wine vinegar
- 2 cups ketchup
- 1/2 cup mild-flavored (light) molasses
- 1/4 cup water
- 1/2 cup bourbon
- 1 1/2 teaspoons salt
- 1/2 teaspoon ground white pepper
- Leaves from 5 fresh thyme sprigs

- Charcoal chimney
- 45 charcoal briquettes

QUICK-BRINED GRILLED PORK CHOPS WITH TREVISO AND BALSAMIC GLAZE

By the Bon Appetit Test Kitchen

MAKES 4 SERVINGS

INGREDIENTS

- 3 tablespoons coarse kosher salt
- 1½ tablespoons sugar
- 4 ¾- to 1-inch-thick pork rib chops
- 1 head of Treviso radicchio
- 1 head of Belgian endive
- 3 tablespoons (about) extra-virgin olive oil
- ¾ cup balsamic vinegar
- 1 tablespoon butter
- Chopped fresh Italian parsley

PREPARATION

Prepare barbecue (medium-high heat).

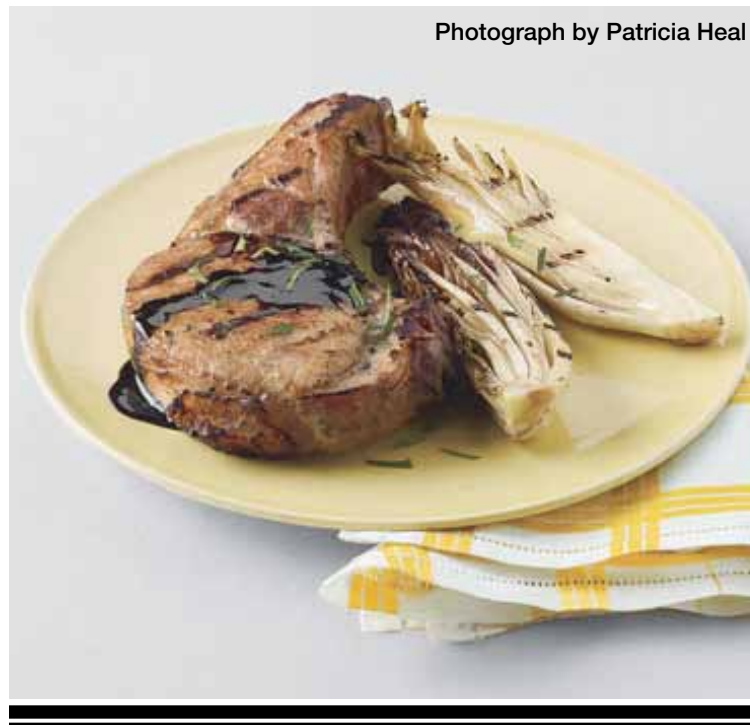
Mix 1½ cups water, coarse salt, and sugar in 11x7x2-inch glass baking dish; stir until salt and sugar dissolve. Add pork chops; let brine 20 minutes, turning occasionally.

Cut Treviso and endive lengthwise into quarters, keeping some core attached to each piece. Place on baking sheet; brush with some oil. Sprinkle with salt and pepper. Boil vinegar in small skillet until reduced to ¼ cup, about 5 minutes. Whisk in butter. Season glaze with salt and pepper.

Remove pork from brine; pat dry. Brush with oil; sprinkle with pepper. Grill pork, Treviso, and endive until vegetables are softened and thermometer inserted horizontally into center of chops registers 150°F, 2 to 3 minutes per side for vegetables and 7 to 8 minutes per side for chops.

Transfer pork and vegetables to plates. Drizzle glaze over; sprinkle with parsley.

Photograph by Patricia Heal



market tip

The pork chops call for treviso, a slender, torpedo-shaped variety of radicchio that's reddish-purple with a pleasantly bitter flavor. If you can't find Treviso, use a small head of round radicchio and quarter it as directed in the recipe.

BARBECUED RACK OF LAMB WITH TOMATO-MINT DRESSING

By Jonathan Burrows

MAKES 4 SERVINGS

INGREDIENTS

- 16 whole cloves
- 2 well-trimmed 8-rib racks of lamb, each about 1¼ pounds, each cut into 4 double chops
- ⅔ cup olive oil
- ½ cup chopped fresh mint leaves
- ¼ cup white wine vinegar
- 1 tablespoon whole grain Dijon mustard

- 2 plum tomatoes, seeded, chopped

PREPARATION

Press 2 whole cloves, close to bone, into each double lamb chop. Arrange chops in 13x9x2-inch glass baking dish. Whisk oil, mint, vinegar, and mustard in small bowl to blend. Season dressing generously with salt and pepper. Spoon ⅓ cup dressing over lamb and turn to coat evenly; reserve remaining dressing in bowl. Let lamb marinate at room temperature 2 hours or cover and refrigerate up to 6 hours, turning lamb occasionally.

Prepare barbecue (medium-high heat). Mix tomatoes into reserved dressing in bowl. Grill lamb until cooked to desired doneness, turning occasionally, about 10 minutes for medium-rare. Transfer lamb chops to platter; spoon tomato-mint dressing over and serve.



Photograph by Mark Thomas



Photograph by Kenji Toma

GARLIC MOJO HOT DOGS

Mojo is a Cuban sauce made from the juice of sour oranges (or, in this case, a mix of orange juice and lime juice). It's truly versatile—the sauce works as a marinade or salsa for beef, fish, pork, and poultry—so no wonder it tastes great with hot dogs, too.

By Andrew Schloss

MAKES 4 SERVINGS

INGREDIENTS

- ¼ cup olive oil
- 6 garlic cloves, chopped
- 1 tomato, halved, seeded, chopped
- ⅓ cup fresh lime juice
- ⅓ cup fresh orange juice
- ½ teaspoon ground cumin
- Coarse kosher salt
- 6 grilled hot dog buns
- 1½ cups finely shredded romaine lettuce
- 6 grilled all-beef hot dogs
- 2 avocados, halved, pitted, diced
- ⅔ cup finely chopped peeled cored pineapple

PREPARATION

Heat oil in heavy medium skillet over medium heat. Add garlic; stir 30 seconds. Add next 4 ingredients; bring to simmer. Remove from heat. Season mojo sauce to taste with coarse salt and pepper.

Arrange buns on plates. Top each with lettuce, grilled hot dog, avocado, mojo sauce, and pineapple. Serve with remaining mojo.

LAMB KEBABS WITH MINT PESTO

By Romney Steele

MAKES 6 SERVINGS

INGREDIENTS

Pesto

- 1 cup (packed) fresh mint leaves
- 1/2 cup (packed) fresh cilantro leaves
- 2 tablespoons pine nuts
- 2 tablespoons freshly grated Parmesan cheese
- 1 tablespoon fresh lemon juice
- 1 medium garlic clove, peeled
- 1/2 teaspoon coarse kosher salt
- 1/2 cup (or more) extra-virgin olive oil

Kebabs

- 1 tablespoon extra-virgin olive oil plus additional for brushing
- 4 large garlic cloves, minced
- 2 teaspoons coarse kosher salt
- 1 1/2 teaspoons coriander seeds, ground in spice mill or in mortar with pestle
- 2 pounds trimmed boneless leg of lamb, cut into 1 1/4-inch cubes
- 2 large red bell peppers, cut into 1-inch squares
- 1 large red onion, cut into 1-inch squares

SPECIAL EQUIPMENT

6 to 8 metal skewers

PREPARATION

Pesto

Blend first 7 ingredients in processor to coarse puree. With machine running, gradually pour in 1/2 cup oil; puree until almost smooth. Transfer pesto to bowl. Season with salt and pepper.

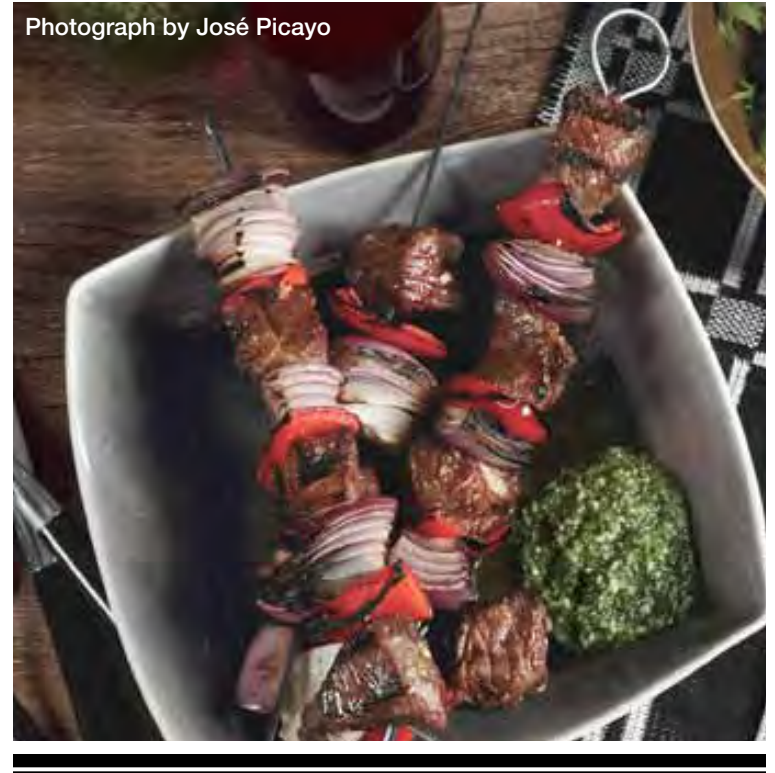
Kebabs

Mix 1 tablespoon oil, garlic, coarse salt, and coriander in medium bowl. Add lamb; toss to coat. Cover and chill at least 2 hours and up to 4 hours.

Prepare barbecue (medium-high heat). Thread lamb on skewers alternately with peppers and onions. Place on baking sheet. Brush with oil; sprinkle with pepper. Grill to desired doneness, turning occasionally, 7 to 9 minutes for medium-rare.

Arrange kebabs on serving platter. Drizzle each kebab very lightly with pesto and serve remaining pesto alongside.

Photograph by José Picayo



Photograph by Richard Eskite



KANSAS CITY SPARERIBS

Slowly cooked ribs glazed with a spicy-sweet tomato-based sauce are the signature of K.C. barbecue. If you don't have a smoker, cook the ribs in a barbecue that has been converted to one. It may be necessary to cut the racks into four- to five-rib portions so that they all fit on the grill at once. By Cheryl Alters Jamison and Bill Jamison

MAKES 8 SERVINGS

INGREDIENTS

Dry Rub

- 3/4 cup (packed) golden brown sugar
- 1/2 cup paprika
- 2 1/2 tablespoons coarse salt
- 2 1/2 tablespoons ground black pepper
- 1 tablespoon onion powder
- 1/2 teaspoon cayenne pepper
- 3 large racks spareribs (about 9 pounds)
- 8 pounds (about) 100% natural lump charcoal or charcoal briquettes
- 4 cups (about) hickory wood smoke chips, soaked in cold water at least 30 minutes
- 1 1/2 cups purchased tomato-based barbecue sauce (such as KC Masterpiece)

PREPARATION

Dry Rub

Mix brown sugar, paprika, coarse salt, black pepper, onion powder and cayenne pepper in small bowl for dry rub. Sprinkle 2/3 cup dry rub all over spareribs. Cover ribs with plastic wrap; refrigerate overnight. Cover remaining dry rub; store at room temperature.

Unwrap seasoned spareribs; sprinkle all over with half of remaining dry rub. Let spareribs stand at room temperature 30 minutes.

Following manufacturer's instructions and using natural lump charcoal and 1/2 cup drained wood chips for smoker or 1 cup for barbecue, start fire and bring temperature of smoker to 200°F. to 225°F. or barbecue to 275°F. to 300°F. Arrange ribs on rack in smoker or barbecue. Cover and cook ribs 2 hours, turning occasionally. Add more charcoal as needed to maintain temperature and more drained wood chips (1/2 cup for smoker or 1 cup for barbecue with each addition) to maintain smoke level.

Sprinkle ribs evenly with all remaining dry rub. Cover and cook 1 hour 15 minutes. Brush ribs generously with barbecue sauce. Continue cooking until meat is very tender and brown, about 30 minutes longer. Maintain temperature by adding more lump charcoal; maintain smoke level by adding more drained hickory wood chips as needed.

Transfer ribs to large serving platter. Let stand 10 minutes. Cut rib racks between bones into individual ribs and serve immediately.

NAPA VALLEY CABERNET BURGERS

By James McNair

MAKES 4 SERVINGS

INGREDIENTS

- 1 750-ml bottle Cabernet Sauvignon
- 1/4 cup minced shallots
- 9 tablespoons unsalted butter, room temperature
- 2 teaspoons golden brown sugar
- 1 tablespoon minced fresh rosemary

- 1 1/2 pounds ground beef (15% fat)
- 1 teaspoon salt
- 1/2 teaspoon ground black pepper
- Vegetable oil
- 1 cup (packed) coarsely grated extra-sharp white cheddar cheese

- 4 4 1/2-inch squares focaccia, cut horizontally in half
- 8 large tomato slices
- 2 cups arugula

PREPARATION

Boil wine and shallots in medium saucepan until reduced to 3/4 cup, about 20 minutes. Add 1 tablespoon butter and brown sugar; whisk until butter melts and sugar dissolves. Remove from heat. Mix remaining 8 tablespoons butter and rosemary in small bowl. Set aside.

Prepare barbecue (medium-high heat). Mix beef, salt, pepper, and 1/4 cup wine-shallot mixture in bowl. Form meat into four 5-inch squares or rounds. Brush grill rack with oil. Grill burgers until brown on bottom, about 3 minutes. Turn burgers and brush with wine-shallot mixture. Continue grilling burgers until cooked to desired doneness, turning and brushing occasionally with wine-shallot mixture, about 4 minutes longer for medium-rare. Sprinkle with cheese after last turn and grill until cheese melts.

Spread cut sides of bread with rosemary butter. Grill, cut side down, until golden, about 2 minutes. Arrange bread, grilled side up, on plates. Top bottom halves with burgers, then tomatoes and arugula. Cover with top halves of bread.

Photograph by Mark Thomas





Photograph by Brian Leatart

BARBECUED TRI-TIP WITH CAMELIZED RED ONIONS

Slicing this sturdy cut of beef very thinly after grilling makes it more tender.

By Jamie Purviance

MAKES 8 SERVINGS

INGREDIENTS

- Caramelized red onions**
- 2 tablespoons (1/4 stick) butter
 - 2 tablespoons olive oil
 - 2 1/2 pounds red onions (about 4 medium), halved, thinly sliced
 - 2 teaspoons balsamic vinegar
 - 1/2 teaspoon coarse kosher salt
 - 1/4 teaspoon ground black pepper
 - 1/4 cup chopped fresh chives

PREPARATION

For caramelized red onions

Melt butter with olive oil in large nonstick skillet over medium heat. Add onions and cook until deep golden brown, stirring frequently, about 30 minutes. Stir in vinegar, 1/2 teaspoon salt, and 1/4 teaspoon pepper. Remove from heat. **DO AHEAD** Can be prepared 1 day ahead. Cover and refrigerate. Rewarm over medium heat before serving. Stir in chives.

For tri-tip

Prepare barbecue (medium heat). Mix garlic powder, 1 teaspoon salt, and 1/2 teaspoon pepper in small bowl. Brush both sides of tri-tips with oil and sprinkle with garlic-powder mixture, pressing to adhere. Grill tri-tips 5 minutes per side. Reduce heat to medium-low, or if using charcoal grill, move meat to cooler side of grill. Cover and grill until thermometer inserted into thickest part of meat registers 125°F to 130°F for medium-rare, brushing with barbecue sauce and turning every 10 minutes, about 30 minutes longer.

Tri-tip

- 1 teaspoon garlic powder
- 1 teaspoon salt
- 1/2 teaspoon ground black pepper
- 2 1 1/2- to 1 3/4-pound beef loin tri-tip roasts, trimmed of all but 1/4 inch of fat
- 2 tablespoons olive oil

Red Wine Barbecue Sauce
(see recipe to the left)

Transfer tri-tips to work surface; let stand 10 minutes. Cut meat crosswise into very thin slices; arrange on platter. Surround with caramelized onions and serve.

RED WINE BARBECUE SAUCE

MAKES ABOUT 1 CUP

INGREDIENTS

- 1 tablespoon olive oil
- 1 large garlic clove, minced
- 1/4 teaspoon ground cumin
- 1/4 teaspoon ground chipotle chile pepper powder
- 1/8 cup dry red wine
- 1/2 cup ketchup
- 1 tablespoon apple cider vinegar
- 1 tablespoon soy sauce
- 1/8 teaspoon liquid smoke*

PREPARATION

Heat olive oil in heavy medium saucepan over medium heat. Add garlic, cumin, and chipotle chile powder; stir 1 minute. Add wine and simmer 2 minutes. Stir in ketchup, vinegar, soy sauce, and liquid smoke; simmer 2 minutes longer. **DO AHEAD** Can be prepared 2 days ahead. Cover and refrigerate.

SWEET-AND-SMOKY BABY BACK RIBS WITH BOURBON BARBECUE SAUCE

To make these slow-cooked ribs, the barbecue is used like a smoker. The instructions given here are for a standard 22 ½-inch Weber kettle barbecue. Grilling times and vent adjustments will vary with different brands of barbecues, and it may be necessary to cut the rib racks into four- or five-rib portions so that they'll all fit on the grill. The only special equipment needed is a charcoal chimney, which is available at most home and garden stores and hardware stores. By Steven Raichlen

MAKES 6 SERVINGS

INGREDIENTS

- 6 baby back pork rib racks
- 1 cup bourbon
- 3 tablespoons coarse salt
- 3 tablespoons (packed) dark brown sugar
- 3 tablespoons paprika
- 2 tablespoons ground black pepper
- 1 tablespoon garlic powder
- 1 teaspoon ground cumin
- 2 cups hickory wood chips
- 2 cups beer

Bourbon Barbecue Sauce (see recipe to the right)

PREPARATION

Arrange ribs in large roasting pan. Pour bourbon over. Chill 30 minutes, turning ribs often. Pour off and discard bourbon.

Whisk salt and next 5 ingredients in medium bowl. Sprinkle spice mixture on both sides of ribs. Let stand 1 hour.

Place wood chips in medium bowl. Pour beer over; let stand 1 hour.

Place handful of torn newspaper in bottom of charcoal chimney. Top newspaper with 25 charcoal briquettes. Remove upper rack from barbecue. Place chimney on lower grill rack. Light

newspaper and let charcoal burn until ash is gray, about 30 minutes.

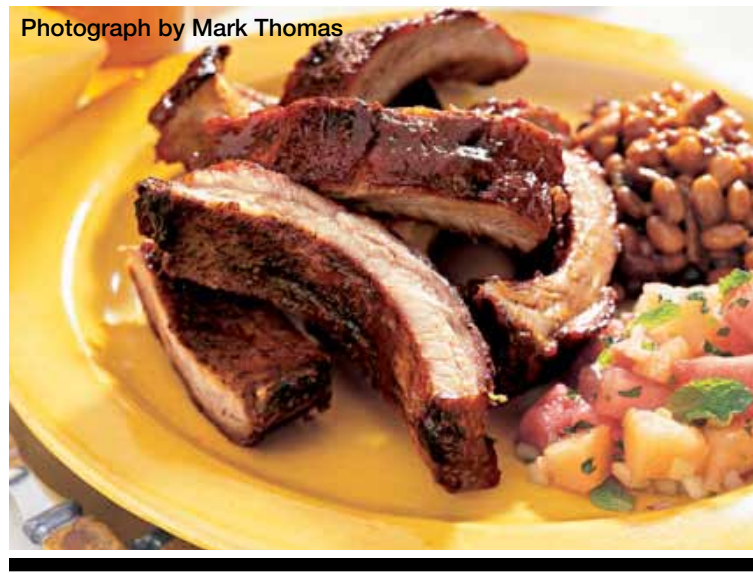
Open 1 bottom grill vent. Turn out hot charcoal onto 1 side of lower rack. Using metal spatula, spread charcoal to cover approximately ⅓ of rack. Remove 1 cup wood chips from beer and drain (keep remaining chips in beer). Scatter drained chips over coals (avoid using too many wet chips, which may douse the fire). Fill foil loaf pan halfway with water and place opposite the coals on lower grill rack.

Place upper grill rack on barbecue. Arrange ribs on upper grill rack above loaf pan. Cover barbecue with lid, positioning top vent directly over ribs. Place stem of candy thermometer through top vent, with gauge on outside and tip near ribs (thermometer should not touch meat or grill rack); leave in place during cooking. Check temperature after 5 minutes. Use top and bottom vents to maintain temperature between 275°F and 325°F, opening vents wider to increase heat and closing to decrease heat. Leave any other vents closed.

After 45 minutes, use technique described earlier to light an additional 15 charcoal briquettes in same charcoal chimney set atop nonflammable surface.

When temperature of barbecue falls below 275°F, use oven mitts to lift off upper rack with ribs; place rack with ribs on heatproof surface. Using tongs, add hot gray charcoal from chimney to bottom rack. Drain remaining 1 cup wood chips; sprinkle over charcoal. Reposition upper rack on barbecue, placing ribs above loaf pan. Cover with lid. Grill until ribs are very tender and meat pulls away

Photograph by Mark Thomas



from bones, about 45 minutes longer, brushing with ¾ cup Bourbon Barbecue Sauce the last 15 minutes of cooking.

Transfer ribs to platter. Brush with ¾ cup more barbecue sauce. Serve, passing remaining sauce separately, if desired.

BOURBON BARBECUE SAUCE

MAKES 2½ CUPS

INGREDIENTS

- | | |
|--------------------------------------|--------------------------|
| 2 cups ketchup | 2 tablespoons |
| ½ cup mild-flavored (light) molasses | Worcestershire sauce |
| ⅓ cup bourbon | 2 teaspoons paprika |
| ¼ cup Dijon mustard | 1 teaspoon garlic powder |
| 3 tablespoons hot pepper sauce | 1 teaspoon onion powder |

PREPARATION

Combine all ingredients in heavy large saucepan. Bring to boil over medium heat, stirring occasionally. Reduce heat to medium-low; simmer uncovered until sauce thickens and flavors blend, stirring frequently, about 15 minutes. **DO AHEAD** Can be made 1 week ahead. Cover; chill.

Photograph by Pornchai Mittongtare



CHEESEBURGERS WITH CHARRED GREEN CHILES AND ONIONS

Ground turkey would make a fine substitute for beef in these Southwest-style burgers (grill until cooked through). By Cheryl and Bill Jamison

MAKES 8 SERVINGS

INGREDIENTS

- 1/2 cup mayonnaise
- 1/2 cup prepared barbecue sauce

- 2 1/4 pounds freshly ground beef chuck
- 1 teaspoon salt
- 1/2 teaspoon ground black pepper

- 3 metal skewers
- 3 1/2 inch-thick onion slices
- Vegetable oil
- 3 poblano chiles

- 12 thin slices cheddar cheese, room temperature
- 6 onion rolls or sesame-seed hamburger buns, split

PREPARATION

Whisk mayonnaise and barbecue sauce in small bowl to blend. Cover and chill.

Mix ground chuck with 1 teaspoon salt and 1/2 teaspoon pepper just to blend (do not overmix). Form mixture into six 1 1/2-inch-thick patties. Cover and let stand at room temperature 30 minutes.

Prepare barbecue (medium-high heat). Run 1 metal skewer horizontally through center of each onion slice. Brush onion slices lightly with oil to coat. Rub chiles with oil. Transfer onions and chiles to barbecue. Grill onions until softened and browned, about 5 minutes per side. Remove skewers from onions. Chop onions; transfer to small bowl. Char chiles until blackened on all sides. Enclose chiles in paper bag 10 minutes. Peel, seed, and chop chiles. Mix into onions. Season onions and chiles to taste with salt and pepper.

Sprinkle burgers with salt and pepper. Grill burgers until cooked to desired doneness, about 4 minutes per side for medium. Top each burger with 2 cheese slices during last minute of cooking. Place bottom halves of rolls on work surface. Divide chile-onion mixture among rolls. Place cheeseburgers atop chile-onion mixture. Spread 1 tablespoon mayonnaise-barbecue sauce over cheese, cover with bun tops, and serve, passing remaining sauce.

market tip

Freshly ground meat really does make a juicy difference when it comes to burgers. Simply pick out a nice piece of chuck roast at the supermarket and ask the butcher to grind it for you.

GRILLED PORTERHOUSE STEAK WITH PAPRIKA-PARMESAN BUTTER

Have the butcher cut the meat to the specified proportions. Plan ahead to let the steak marinate at least two hours before cooking. By Bruce Aidells

MAKES 4 SERVINGS

INGREDIENTS

- 1 2¾- to 3-inch-thick porterhouse steak (about 2¾ pounds)
- ¼ cup olive oil
- 7 large garlic cloves, minced
- 1 tablespoon chopped fresh thyme
- 1 tablespoon salt
- 2 teaspoons ground black pepper
- 1 teaspoon chopped fresh rosemary

Paprika-Parmesan Butter (see recipe to the right)

PREPARATION

Place steak in glass baking dish. Whisk oil and next 5 ingredients in small bowl to blend. Pour half of marinade over steak. Turn steak over; pour remaining marinade over steak. Cover and chill at least 2 hours and up to 1 day, turning occasionally.

Prepare barbecue (medium heat). Remove steak from marinade; shake off excess. Place steak on barbecue; cover barbecue. Grill steak to desired doneness (until instant-read thermometer inserted into center of steak registers 115°F to 120°F for rare, about 15 minutes per side, or 125°F to 130°F for medium-rare, about 18 minutes per side), occasionally moving steak to cooler part of rack if burning. Transfer steak to platter; cover to keep warm. Let stand 5 minutes. Using sharp knife, cut meat away from bone. Cut each meat section into 1/3-inch-thick slices. Spread Paprika-Parmesan Butter over top of slices and serve.



Photograph by Mark Thomas

PAPRIKA-PARMESAN BUTTER

MAKES ¼ CUP

INGREDIENTS

- | | | | |
|---|--------------------------------------|-----|-------------------------------|
| 3 | tablespoons butter, room temperature | 1/2 | teaspoon Dijon mustard |
| 2 | teaspoons grated Parmesan cheese | 1/2 | teaspoon Worcestershire sauce |
| 1 | drained anchovy fillet, minced | 1/4 | teaspoon ground black pepper |
| 1 | teaspoon paprika | 1/4 | teaspoon hot pepper sauce |

PREPARATION

Mix all ingredients in small bowl until blended. **DO AHEAD** Can be made 2 days ahead. Chill. Use at room temperature.

CHICKEN

GRILLED ASIAN CHICKEN WITH BOK CHOY, SHIITAKE MUSHROOMS, AND RADISHES

By Selma Brown Morrow

Photograph by Marcus Nilsson



MANGO-SESAME DRESSING

MAKES 2½ CUPS

INGREDIENTS

¾ cup vegetable oil	1½ tablespoons
¾ cup Major Grey's mango chutney	Asian sesame oil
6 tablespoons unseasoned rice vinegar	1½ teaspoons Dijon mustard
3 large garlic cloves, peeled	1½ teaspoons dried crushed red pepper
6¾ teaspoons soy sauce	

PREPARATION

Combine all ingredients in blender. Cover tightly; blend until dressing is smooth. Season to taste with salt and pepper. **DO AHEAD** Can be made 1 week ahead. Cover and chill.

MAKES 4 SERVINGS PLUS LEFTOVERS

INGREDIENTS

- 8 ⅓-inch-thick rounds red onion
- 8 large shiitake mushrooms, stemmed
- 8 red radishes, trimmed, halved
- 4 baby bok choy, halved lengthwise
- 1 large orange bell pepper, cut lengthwise into 8 strips
- 1¼ cups **Mango-Sesame Dressing** (see recipe on left), divided
- 6 boneless chicken breast halves with skin
- Nonstick vegetable oil spray

PREPARATION

Arrange all vegetables on large rimmed baking sheet. Brush vegetables lightly on both sides with ⅓ cup Mango-Sesame Dressing; sprinkle with salt and pepper.

Arrange chicken on sheet of foil. Brush both sides of chicken with ⅓ cup dressing, then sprinkle with salt and pepper. **DO AHEAD** Vegetables and chicken can be prepared 2 hours ahead. Let stand at room temperature.

Coat grill rack generously with nonstick spray and prepare barbecue (medium-high heat). Grill vegetables until just tender, turning occasionally, about 8 minutes for onion rounds and 4 minutes for mushrooms, radishes, bok choy, and pepper strips. Return all vegetables to same baking sheet.

Grill chicken until cooked through, 5 to 6 minutes per side. Transfer chicken to cutting board. Let stand 5 to 10 minutes.

Arrange remaining 4 chicken breasts and vegetables on platter. Serve with remaining dressing.

GRILLED DIXIE CHICKEN WITH CAYENNE SPICE RUB

By John Willingham

MAKES 8 SERVINGS

INGREDIENTS

- 2 tablespoons salt
- 1 tablespoon coarsely ground black pepper
- 1 tablespoon (packed) golden brown sugar
- 2 teaspoons garlic powder
- 1½ teaspoons cornstarch
- 1½ teaspoons onion powder
- 1 teaspoon lemon-pepper seasoning with garlic and onion
- 1 teaspoon chili powder
- 1 teaspoon cayenne pepper
- ½ cup (1 stick) unsalted butter, room temperature

- 2 4-pound chickens, quartered, rinsed, patted dry

- 1 sourdough baguette, cut on diagonal into ¾-inch-thick slices

PREPARATION

Combine first 9 ingredients in small bowl; whisk spice rub to blend well. Transfer 1 tablespoon spice rub to medium bowl; add butter and mix well. **DO AHEAD** Rub and seasoned butter can be made 2 days ahead. Cover separately. Chill butter. Bring butter to room temperature before using.

Sprinkle spice rub over both sides of chicken pieces. Arrange chicken pieces on waxed-paper-lined baking sheets. Cover chicken with more waxed paper and let stand at room temperature at least 1 hour and up to 2 hours.

Prepare barbecue (medium-high heat). Reserve 4 tablespoons seasoned butter. Spread remaining seasoned butter on 1 side of baguette slices. Place bread slices on platter and cover. Place chicken on grill, skin side up. Grill 20 minutes. Turn chicken over. Grill until skin is deep golden brown, about 15 minutes. Turn chicken again and grill, skin side up, until cooked through (no red shows when chicken is cut at thigh bone), about 5 minutes longer. Transfer chicken to platter. Brush chicken with reserved 4 tablespoons seasoned butter.

Grill bread until just golden, about 2 minutes per side. Arrange toasts around chicken and serve.



Photograph by Mark Thomas



Photograph by Hans Gissinger

YOGURT-MARINATED CHICKEN KEBABS WITH ALEPPO PEPPER

Musa Dagdeviren is the go-to guy if you want to know about Turkish barbecue. Here's one of the "simpler" dishes in Musa's repertoire—if simple means merely marinated, spice-crusted, and grilled—and the combination of creamy yogurt, pungent garlic, and smoky pepper flakes produces the sort of chicken that has made the Turks the Near East's undisputed grill masters for centuries. By Steven Raichlen

MAKES 6 SERVINGS

INGREDIENTS

- 1¼ tablespoons Aleppo pepper* or 2 teaspoons dried crushed red pepper plus 2 teaspoons Hungarian sweet paprika, plus additional Aleppo pepper or paprika for sprinkling
- 1 cup plain whole-milk Greek-style yogurt** (8 ounces)
- 3 tablespoons extra-virgin olive oil
- 2 tablespoons red wine vinegar
- 2 tablespoons tomato paste
- 2 teaspoons coarse kosher salt
- 1 teaspoon freshly ground black pepper
- 6 garlic cloves, peeled, flattened
- 2 unpeeled lemons; 1 thinly sliced into rounds, 1 cut into wedges for serving
- 2¼ pounds skinless boneless chicken (thighs and/or breast halves), cut into 1¼-inch cubes

Special equipment

Flat metal skewers

PREPARATION

If using Aleppo pepper, place in large bowl and mix in 1 tablespoon warm water. Let stand until thick paste forms, about 5 minutes. If using dried crushed red pepper and paprika combination, place in large bowl and stir in 2 tablespoons warm water and let stand until paste forms, about 5 minutes. Add yogurt, olive oil, red wine vinegar, tomato paste, 2 teaspoons coarse salt, and 1 teaspoon black pepper to spice mixture in bowl; whisk to blend. Stir in garlic and lemon slices, then chicken. Cover and chill at least 1 hour. **DO AHEAD** Can be made 1 day ahead. Keep chilled.

Prepare barbecue (medium-high heat).

Thread chicken pieces on metal skewers, dividing equally. Discard marinade in bowl. Sprinkle each skewer with salt, pepper, and additional Aleppo pepper or paprika. Brush grill rack with oil. Grill chicken until golden brown and cooked through, turning skewers occasionally, 10 to 12 minutes total. Transfer skewers to platter. Surround with lemon wedges and serve.

market tip

Aleppo pepper is sold finely ground or crushed into small flakes; either one will work well in this recipe.

*A slightly sweet Syrian pepper with a moderate heat level; available at some specialty foods stores and from wholespice.com.

**A thick yogurt; sold at some supermarkets and at specialty foods stores (such as Trader Joe's and Whole Foods markets) and Greek markets. If unavailable, place regular yogurt in cheesecloth-lined strainer set over large bowl. Cover and chill overnight to drain.

GRILLED BRINED CHICKEN WITH CHIMICHURRI SAUCE

At John J. Jeffries, the chicken is served with seasonal heirloom tomatoes, arugula, and watercress. Ask the butcher to quarter the chicken and remove the backbone. Start preparing the recipe at least seven hours ahead. By John J. Jeffries, Lancaster, PA

MAKES 4 SERVINGS

INGREDIENTS

Chicken

- 1/4 cup fine sea salt
- 2 teaspoons pickling spice
- 2 tablespoons honey
- 1 4 1/2-pound whole chicken (preferably organic), backbone removed and discarded, chicken quartered
- 1/2 cup extra-virgin olive oil
- 1 large shallot, chopped
- 1/3 cup coarsely chopped fresh basil
- 1/3 cup coarsely chopped fresh Italian parsley
- 2 tablespoons chopped fresh rosemary
- 2 tablespoons chopped fresh thyme
- 1 large garlic clove, peeled

Chimichurri Sauce

- 1/4 cup extra-virgin olive oil
- 2 tablespoons chopped fresh basil
- 2 tablespoons chopped fresh cilantro
- 2 tablespoons chopped fresh Italian parsley
- 1 tablespoon fresh lime juice
- 1 tablespoon red wine vinegar
- 1/2 garlic clove, peeled
- Pinch of dried crushed red pepper

PREPARATION

Chicken

Bring 2 cups water, 1/4 cup salt, and pickling spice to boil in large saucepan, stirring until salt dissolves. Remove from heat; add 6 cups water and honey. Cool brine to room temperature. Add chicken to brine; let soak 1 hour at room temperature.

Remove chicken from brine and rinse with cold water; discard brine. Pat chicken dry with paper towels. Place chicken in 13x9x2-inch glass baking dish. Combine 1/2 cup olive oil, shallot, basil, parsley, rosemary, thyme, and garlic in processor. Blend until herb mixture is finely chopped. Rub herb mixture all over chicken; cover and chill at least 4 hours or overnight.

Chimichurri Sauce

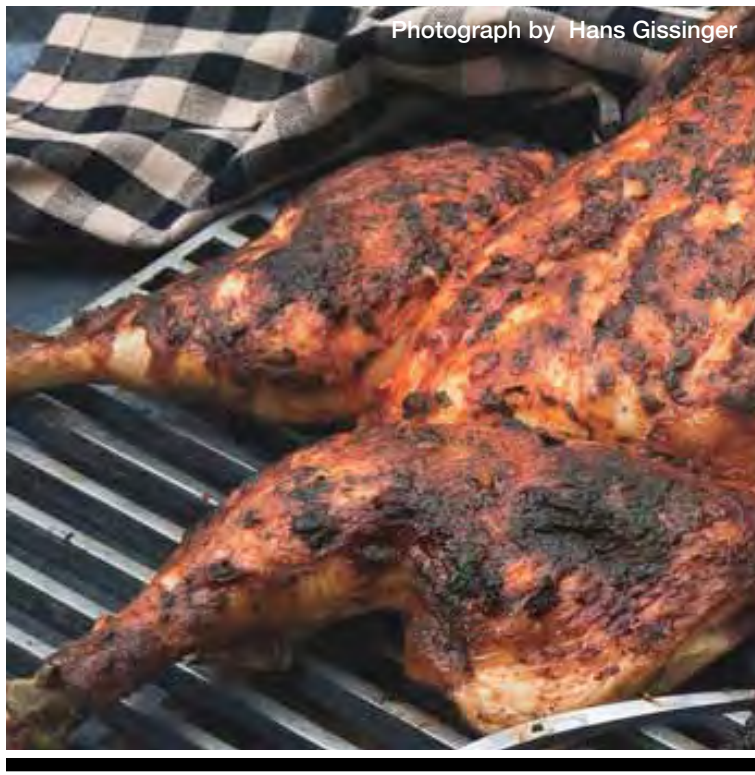
Place all ingredients in processor; puree until almost smooth. Season with salt and pepper. **DO AHEAD** Can be made 4 hours ahead. Cover; chill.

Prepare barbecue (medium heat). Rub excess marinade off chicken, leaving some marinade still clinging. Sprinkle chicken with salt and pepper. Grill chicken covered until cooked through, turning occasionally, about 30 minutes. Transfer chicken to platter. Spoon some chimichurri over. Pass remaining chimichurri.

Photograph by Andrea Chu



Photograph by Hans Gissingner



PIRI-PIRI CHICKEN

Piri-piri chicken is a spicy dish with roots in both Africa and Portugal. The dish was created in Angola and Mozambique when Portuguese settlers arrived with chile peppers (known as piri-piri in Swahili). Timing note: The chicken needs to marinate for at least four hours before being grilled. By Steven Raichlen, Francine Maroukian, and the Bon Appetit Test Kitchen

MAKES 2 TO 4 SERVINGS

INGREDIENTS

- 3 tablespoons butter
- 3 tablespoons chopped fresh cilantro
- 2 garlic cloves, minced
- 2 tablespoons piri-piri sauce or other hot pepper sauce
- 2 tablespoons fresh lemon juice

Chicken

- 1/4 cup chopped fresh cilantro
- 1 2-inch piece fresh ginger, peeled, thinly sliced
- 1 large shallot, peeled, quartered
- 3 garlic cloves, peeled
- 1/4 cup piri-piri sauce or other hot pepper sauce
- 1/4 cup extra-virgin olive oil plus additional for brushing
- 1/4 cup fresh lemon juice
- 1 teaspoon coarse kosher salt
- 1 teaspoon freshly ground black pepper
- 1 3 1/2- to 4-pound chicken, backbone removed, opened flat
- 1 11 3/4 x 8 1/2 x 1 1/4-inch disposable aluminum baking pan (to catch drips)

PREPARATION

Glaze

Melt butter in small saucepan over medium-high heat. Add cilantro and garlic; cook until garlic begins to brown, about 2 minutes. Add piri-piri sauce and lemon juice. Reduce heat to medium-low; simmer 2 minutes. **DO AHEAD** Glaze can be made up to 1 day ahead. Cover and chill. Rewarm before using.

Chicken

Finely chop cilantro, ginger, shallot, and garlic in processor. Add piri-piri sauce, 1/4 cup oil, lemon juice, coarse salt, and pepper; process marinade to blend.

Place chicken, skin side up, on work surface. Using palm of hand, press on breastbone to flatten chicken. Tuck wing tips under. Pour half of marinade into 11x7x2-inch glass baking dish. Open chicken like book; place skin side down in single layer in dish. Pour remaining marinade over. Cover; chill at least 4 hours or overnight, turning chicken occasionally.

Remove top rack from barbecue. Prepare barbecue (medium heat). If using 2-burner gas grill, light 1 burner. If using 3-burner gas grill, do not light center burner. If using charcoal grill, light briquettes in chimney and pour onto 1 side of lower grill rack. Place disposable aluminum pan on unlit part of grill. Place upper grill rack on barbecue; brush with oil.

Remove chicken from marinade. Arrange skin side up on grill rack above drip pan. Cover barbecue; grill until skin is browned and instant-read thermometer inserted into thickest part of thigh registers 165°F, turning often, about 40 minutes. Transfer to platter. Pour warm glaze over.

market tip

Bottled piri-piri sauce is available at specialty foods stores and online from africantradingco.com. Choose the heat level that suits you, keeping in mind that the mild version still has a nice kick to it.

GRILLED MUSTARD CHICKEN WITH FRESH CORN POLENTA

Cornmeal and fresh corn are used in the creamy polenta. A green onion-Dijon mixture is spread under the skin of the chicken before it's grilled. By Ian Knauer

MAKES 6 SERVINGS

INGREDIENTS

Chicken

- 6 green onions, finely chopped
- 1/4 cup Dijon mustard
- 1 tablespoon fresh lemon juice
- 1 large garlic clove, pressed
- 6 large chicken thighs with skin and bones
- Olive oil

Polenta

- 5 cups water
- 1 cup polenta* (coarse cornmeal)
- 1 1/2 teaspoons coarse kosher salt
- 1 teaspoon sugar
- 2 cups fresh corn kernels (cut from about 3 large ears)
- 1/2 cup mascarpone cheese

Special Equipment

Small metal turkey-lacing pins

PREPARATION

Chicken

Whisk onions, mustard, lemon juice, and garlic in medium bowl to blend. Using fingertips and leaving 1 side still attached, loosen skin on each chicken thigh. Lift skin flap on each and fold back. Spoon half of mustard seasoning atop thighs, dividing equally; spread to cover meat. Fold skin flap over to enclose seasoning and secure skin with metal pin. Sprinkle thighs with salt and pepper on both sides. Turn thighs, skin side up, and spread remaining mustard seasoning over skin. Transfer to small baking sheet. **DO AHEAD** Chicken can be prepared 6 hours ahead. Cover and refrigerate.

Prepare barbecue (medium-high heat). Preheat oven to 250°F. Brush grill rack generously with olive oil. Grill chicken until golden brown and cooked through, turning chicken occasionally and moving to cooler spot on grill if browning too quickly, 40 to 50 minutes. Transfer grilled chicken to another baking sheet; keep warm in oven while preparing polenta.

Polenta

Bring 5 cups water to boil in heavy large saucepan over high heat. Gradually whisk in polenta, then 1 1/2 teaspoons coarse salt and sugar. Reduce heat to medium-low; simmer until polenta is tender, thick, and creamy, whisking often and adjusting heat to maintain gentle simmer, 25 to 30 minutes. Add corn kernels and cook, stirring constantly, until corn is tender, about 5 minutes. Mix in mascarpone cheese. Season polenta to taste with salt and pepper.

Spoon polenta onto each of 6 plates. Top with grilled chicken and serve.



Photograph by Nigel Cox

market tip

*Polenta is sold at some supermarkets and at natural foods stores and Italian markets. If unavailable, substitute an equal amount of regular yellow cornmeal and cook about half as long. Mascarpone is an Italian cream cheese that's available at many supermarkets and at Italian markets.



Photograph by Patricia Heal

test-kitchen tip

To get the most juice out of an orange, roll the room-temperature fruit along the countertop with the palm of your hand before squeezing. This technique will work for all citrus fruit.

STUFFED CHICKEN BREASTS WITH ROSEMARY-ORANGE DRESSING

A combination of green olives, garlic, rosemary, and orange peel is tucked beneath the skin of the chicken breasts before they go on the grill. Be sure to remind guests to squeeze a grilled orange wedge over the chicken just before eating. By Jeanne Kelley

MAKES 6 SERVINGS

INGREDIENTS

Chicken and stuffing

- 1 cup pitted brine-cured green olives
- 1 tablespoon olive oil
- 1 large garlic clove, peeled
- 1½ teaspoons chopped fresh rosemary
- ½ teaspoon finely grated orange peel
- 6 boneless chicken breast halves with skin

Dressing and oranges

- 6 tablespoons orange juice
- 2 tablespoons chopped fresh rosemary
- 4 garlic cloves, pressed
- 1 tablespoon finely grated orange peel
- ¾ cup olive oil
- ½ cup chopped pitted brine-cured green olives
- 2 large unpeeled oranges, each cut into 6 wedges
- Nonstick vegetable oil spray

PREPARATION

Chicken and stuffing

Blend first 5 ingredients in mini processor until olives and garlic are chopped. Transfer stuffing to small bowl; season with salt and pepper. Using fingertips, gently loosen skin on 1 chicken breast, leaving 1 long side attached. Spread 1/6 of stuffing over flesh under skin. Pull skin flap over to cover; secure flap with metal pin or toothpick. Repeat with remaining chicken and stuffing. Arrange chicken on large rimmed baking sheet. **DO AHEAD** Can be made 1 day ahead. Cover and chill.

Dressing and oranges

Combine first 4 ingredients in medium bowl. Gradually whisk in oil, then olives. Season dressing to taste with salt and pepper. Transfer ¾ cup dressing to small bowl; reserve for serving.

Coat grill rack with nonstick spray and prepare barbecue (medium-high heat). Divide remaining dressing between 2 small cups. Drizzle chicken with dressing from 1 cup. Arrange orange wedges on sheet of foil; brush oranges with dressing from second cup.

Grill chicken until cooked through, drizzling with dressing from first cup and turning occasionally, 12 to 14 minutes. Grill orange wedges until heated through and slightly charred, turning and brushing often with dressing from second cup, about 10 minutes. Transfer chicken and orange wedges to platter. Serve with reserved ¾ cup dressing.

FISH & SEA- FOOD

An easy dish that uses some traditional Japanese ingredients, including miso. Made from fermented soybeans, miso paste comes in various shades, with the darker ones being stronger in flavor. This recipe calls for white miso (also called shiro-miso), which is sweeter and more delicate.

By John Ash

market tip

*Available at Japanese markets and natural foods stores and in the Asian foods section of some supermarkets.

**Mirin is available at Japanese markets and in the Asian foods section of some supermarkets.

GRILLED SEA BASS WITH MISO-MUSTARD SAUCE



MAKES 4 SERVINGS

INGREDIENTS

- 2 teaspoons water
- 1 teaspoon prepared Chinese-style hot mustard or Dijon mustard
- 1/3 cup white miso (fermented soybean paste)*
- 3 tablespoons rice vinegar
- 2 tablespoons mirin (sweet Japanese rice wine)**
- 4 teaspoons sugar
- 1 teaspoon soy sauce

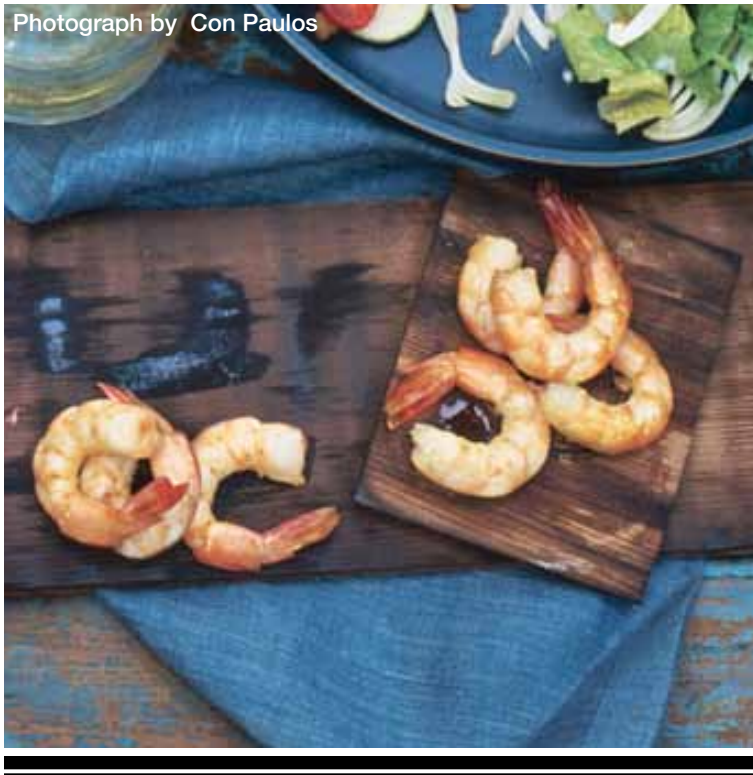
- 4 5- to 6-ounce sea bass fillets
- 8 green onions, trimmed
- Olive oil
- Toasted sesame seeds

PREPARATION

Whisk water and mustard in small bowl until smooth. Combine miso, vinegar, mirin, sugar and soy sauce in small saucepan. Stir over medium heat until smooth, about 3 minutes. Whisk in mustard mixture. **DO AHEAD** Can be made 1 day ahead. Rewarm over low heat before using.

Prepare barbecue (medium-high heat). Brush fish and green onions with oil. Sprinkle both with salt and pepper. Grill fish until opaque in center, about 4 minutes per side. Grill onions until beginning to brown, about 3 minutes per side. Transfer fish and onions to 4 plates. Spread sauce atop fish. Sprinkle sesame seeds over sauce and serve.

Photograph by Con Paulos



CEDAR-PLANKED SHRIMP WITH CHIPOTLE-PUMPKIN SEED SALSA

Cedar-plank cooking infuses the shrimp with a delicious smokiness. Use leftover chipotles in flavored butter, guacamole, and vinaigrettes. By Rick Rodgers

MAKES 8 SERVINGS

INGREDIENTS

- 2 large red bell peppers
- 1/3 cup shelled natural unsalted pepitas (pumpkin seeds)
- 2 garlic cloves, peeled
- 1 whole chipotle chile from canned chipotles in adobo*
- 1 tablespoon Sherry wine vinegar
- 1 teaspoon dried oregano
- 1/2 cup extra-virgin olive oil
- 2 untreated red cedar planks (each about 15x7x3/4 inches) soaked in water 1 hour, drained
- 24 uncooked large shrimp, peeled, deveined

PREPARATION

Prepare barbecue (high heat)

Place bell peppers on grill rack. Cover and grill until peppers are blistered and blackened on all sides, turning frequently, about 15 minutes. (Or char peppers over gas flame or in broiler until blackened on all sides.) Enclose peppers in paper bag and let stand 10 minutes. Peel, seed, and coarsely chop peppers.

Sauté pepitas in small dry skillet over medium heat until toasted, about 5 minutes. Remove from heat; cool in skillet.

With processor running, drop garlic cloves through feed tube and finely chop. Add bell peppers, pepitas, chipotle chile, vinegar, and oregano and process until finely chopped. With machine running, gradually add oil and process until mixture is almost smooth. Season salsa to taste with salt and pepper. Transfer to bowl.

DO AHEAD Can be made 3 days ahead. Cover and refrigerate. Bring to room temperature before using.

Prepare barbecue (medium-high heat)

Place cedar planks on hot grill rack and heat until cedar begins to smoke, 10 to 20 minutes depending on thickness. Turn planks over. Arrange 12 shrimp on each plank. Cover and grill shrimp without turning until just opaque in center, about 5 minutes. Transfer planks with shrimp to heatproof platter. Serve hot or at room temperature with salsa for dipping.

market tip

*Dried, smoked jalapeños in a spicy tomato sauce called adobo; available at some supermarkets and at specialty foods stores and Latin markets.

Look for cedar planks at cookware stores or order them online from fireandflavor.com or natures-cuisine.com. Look for planks that are about 3/4-inch thick (thinner ones can burn and warp on the grill). Be sure to buy natural planks, which are sometimes labeled "untreated." Avoid cedar shingles, as they may be treated with chemicals. When soaking planks, weigh them down so they're covered by the water.

GRILLED SALMON WITH BLACK BEANS AND PIMENT D'ESPELETTE MAYONNAISE

This recipe is part of our Grilled Salmon for 4 Sunday supper menu. To make Salmon Salad Sandwiches on Ciabatta later in the week, cool, wrap, and chill two of the grilled fillets.

By Lora Zarubin

MAKES 4 SERVINGS PLUS LEFTOVERS

INGREDIENTS

- 1/3 cup plus 3 tablespoons olive oil
 - 5 garlic cloves; 2 pressed, 3 minced
 - 1 tablespoon finely grated lemon peel
 - 1 tablespoon chopped fresh thyme
 - 1/2 teaspoon coarse sea salt plus additional for seasoning
 - 6 7-ounce salmon fillets with skin
 - 1/2 cup finely chopped red onion
 - 1/2 cup finely chopped celery
 - 1/2 cup chopped plum tomatoes
 - 2 tablespoons (scant) chopped jalapeño chiles with seeds
 - 2 15-ounce cans black beans, rinsed, drained
 - 1 teaspoon ground cumin
 - Freshly ground black pepper
 - Nonstick vegetable oil spray
 - 1/4 cup chopped fresh cilantro plus leaves for garnish
- Piment d'Espelette Mayonnaise**
(see recipe to the right)

PREPARATION

Whisk 1/3 cup olive oil, pressed garlic, lemon peel, thyme, and 1/2 teaspoon sea salt in small bowl. Place fish, skin side down, in 13x9x2-inch glass baking dish. Brush marinade over top and sides of fish. Cover; chill at least 2 hours and up to 4 hours.

Heat 3 tablespoons olive oil in heavy large skillet over medium-high heat. Add onion, celery, tomatoes, chiles, and minced garlic. Sauté until vegetables are just soft, about 5 minutes. Mix in black beans and cumin. Reduce heat to medium and cook until flavors blend, stirring occasionally, about 5 minutes. Season to taste with sea salt and pepper. **DO AHEAD** Can be made 2 hours ahead; let stand at room temperature.

Spray grill rack with nonstick spray and prepare barbecue (medium-high heat). Arrange fish, skin side up, on rack; spray skin. Grill fish 4 to 5 minutes; turn over. Grill until fish is just opaque in center, about 3 minutes longer, depending on thickness.

Rewarm beans with 1/4 cup water over medium heat; mix in chopped cilantro. Place 1/2 cup beans on each plate; top with fish and dollop of Piment d'Espelette Mayonnaise; garnish with cilantro leaves.

market tip

*The mildly spicy piment d'Espelette is France's very own chili powder. It's available at specialty foods stores and from zingermans.com.



Photograph by Marcus Nilsson

PIMENT D'ESPELETTE MAYONNAISE

MAKES 1 CUP

INGREDIENTS

- | | |
|--|--------------------------------|
| 1 1/2 tablespoons finely chopped shallot | 1 cup mayonnaise |
| 2 teaspoons fresh lemon juice | 1 teaspoon piment d'Espelette* |
| 2 teaspoons Sherry wine vinegar | Coarse sea salt |
| 1 1/2 teaspoons finely grated lime peel | Freshly ground black pepper |

PREPARATION

Combine shallot, lemon juice, vinegar, and lime peel in medium bowl. Cover; let stand 30 minutes. Whisk in mayonnaise and piment d'Espelette. Season with salt and pepper. Cover; chill 2 hours. **DO AHEAD** Can be made 1 day ahead. Keep chilled.

SALMON BURGERS WITH DILL TARTAR SAUCE

These burgers are easier to handle if they are chilled for one hour before grilling. They would be great with rice salad and cucumber slices. Grilled pound cake topped with crushed sweetened strawberries and whipped cream makes a luscious finale.

By Brooke Dojny and Melanie Barnard

MAKES 2 SERVINGS; CAN BE DOUBLED

INGREDIENTS

- 10 ounces skinless salmon fillet, cut into 1-inch pieces
- 3 tablespoons plus ½ cup purchased tartar sauce
- 2 tablespoons chopped fresh dill
- ¼ teaspoon salt
- ¼ teaspoon ground black pepper

- 1 teaspoon grated lemon peel
- 2 sesame-seed rolls, split
- Red onion slices
- 4 Bibb lettuce leaves

PREPARATION

Place salmon fillets, 3 tablespoons tartar sauce, 1 tablespoon dill, salt, and pepper in processor. Blend using on/off turns until coarsely ground. Form into two ½-inch-thick patties.

DO AHEAD Can be made 6 hours ahead. Cover and refrigerate.

Prepare barbecue (medium-high heat). Whisk ½ cup tartar sauce, 1 tablespoon dill, and lemon peel in medium bowl to blend. Grill rolls until toasted. Transfer to 2 plates and spread bottom halves generously with sauce. Grill patties until fish is cooked through, about 2 minutes per side. Place burgers atop sauce on rolls. Top each with onion slices, 2 lettuce leaves, and top half of roll. Serve, passing remaining sauce separately.



Photograph by Scott Peterson

GRILLED WHOLE SEA BREAM WITH CHILE GLAZE

To make sure the fish doesn't stick to the grill, it's cooked in a metal grilling basket. You can use a fish-grilling basket or an adjustable or flexible grilling basket. The key is to use a basket that keeps the fish secure without smashing it. Look for grilling baskets at housewares and kitchen supply stores and online at cooking.com By Francine Maroukian and Bryan Caswell

MAKES 6 SERVINGS

INGREDIENTS

Glaze

- 6 guajillo chiles (about 1 ounce)*
- 2 large dried ancho chiles
- 3½ tablespoons sugar
- 2½ tablespoons chopped garlic
- 2½ tablespoons dark agave nectar (preferably organic)
- ¾ cup orange juice
- ½ cup grapefruit juice
- 5 tablespoons fresh lime juice
- 1½ teaspoons fish sauce (such as nam pla or nuoc nam)**
- 1 tablespoon chopped fresh cilantro plus additional for garnish

Fish

- 1 1¼- to 1½-pound whole sea bream, striped bass, or wild-caught rainbow snapper, cleaned, scaled, gutted (1 to 1¼ pounds after prep)
- Cayenne pepper
- Nonstick vegetable oil spray

Special Equipment

- Large grilling basket

PREPARATION

Glaze

Toast guajillo and ancho chiles in heavy large skillet over medium-high heat until slightly darker in color, 1 to 2 minutes per side for guajillo chiles and about 3 minutes per side for ancho chiles. Using tongs, carefully transfer toasted chiles to sheet of foil and cool. Remove stems and seeds from all chiles, then crumble chiles finely into small bowl.

Sprinkle sugar over bottom of heavy large saucepan. Cook over medium heat without stirring, occasionally swirling and tilting pan, until sugar dissolves and becomes medium golden brown syrup, 7 to 8 minutes. Turn off heat. Add chopped garlic and stir 20 seconds. Mix in agave nectar and crumbled chiles; stir 1 minute. Add all citrus juices. Bring mixture to boil over high heat, stirring occasionally. Reduce heat to medium-low and simmer until glaze thickens enough to coat spoon, about 20 minutes. Strain glaze into small microwave-safe bowl, pressing hard on chile solids to release all liquid. Discard solids in strainer. Mix in fish sauce. Season glaze to taste with salt and pepper. **DO AHEAD** Glaze can be prepared up to 3 days ahead. Cool, cover, and refrigerate. Rewarm glaze in microwave before continuing.

Mix 1 tablespoon chopped fresh cilantro into glaze.



Photograph by Hans Gissinger

Fish

Prepare barbecue (medium-high heat). Coat inside of large grilling basket with nonstick spray. Wipe fish dry inside and out. Score each side of fish 3 times, cutting to bone. Sprinkle fish inside and out with salt and cayenne.

Place fish in basket; place on grill rack. Close grill and cook 6 minutes. Turn basket and brush 2 tablespoons glaze over fish, opening basket if necessary and closing again. Cover grill. Cook fish until just opaque in center, about 7 minutes.

Turn fish out onto platter. Brush 2 tablespoons glaze over. Top with cilantro.

market tip

*Guajillos are maroon-colored, fairly hot chiles about 1½ inches wide and up to 6 inches long. They are available at some supermarkets and at Latin markets. Ancho chiles are sold at many supermarkets and at specialty foods stores and Latin markets.

**Fish sauce can be found in the Asian foods section of most supermarkets, at some specialty foods stores, and at Asian markets.

VEGETABLES

If you'd like to make the jalapeño-lime butter one day ahead, use a broiler or gas burner to char the chiles and save the grill prep for the corn. By Rick Rodgers

GRILLED CORN ON THE COB WITH JALAPEÑO-LIME BUTTER



MAKES 6 SERVINGS

INGREDIENTS

- 2 jalapeño chiles
- 1/2 cup (1 stick) butter, room temperature
- 1 garlic clove, minced
- 1 teaspoon grated lime peel

- 6 ears fresh corn, unhusked

PREPARATION

Prepare barbecue (high heat). Grill chiles until charred on all sides. Cool 5 minutes. Using small paring knife, peel chiles. Scrape out seeds and pale membranes; discard. Coarsely chop chiles; transfer to processor. Add butter, garlic, and lime peel; process until smooth. Season jalapeño-lime butter to taste with salt. **DO AHEAD** Can be made 1 day ahead. Cover and chill. Bring to room temperature before serving.

Grill corn until husks are blackened on all sides, turning occasionally, about 15 minutes. Wearing oven mitts to protect hands, remove husks and silk from corn. Serve immediately with jalapeño-lime butter and salt.

CHARRED HEIRLOOM TOMATOES WITH FRESH HERBS

Tomatoes at the peak of flavor need only fresh herbs, a drizzle of olive oil, and a few minutes on a hot grill.

By Cristina Ceccatelli Cook

MAKES 8 SERVINGS

INGREDIENTS

4 large firm heirloom tomatoes (about 10 ounces each), cored, cut horizontally in half
2 tablespoons fresh oregano leaves, divided
2 tablespoons fresh thyme leaves, divided
5 tablespoons (about) extra-virgin olive oil, divided

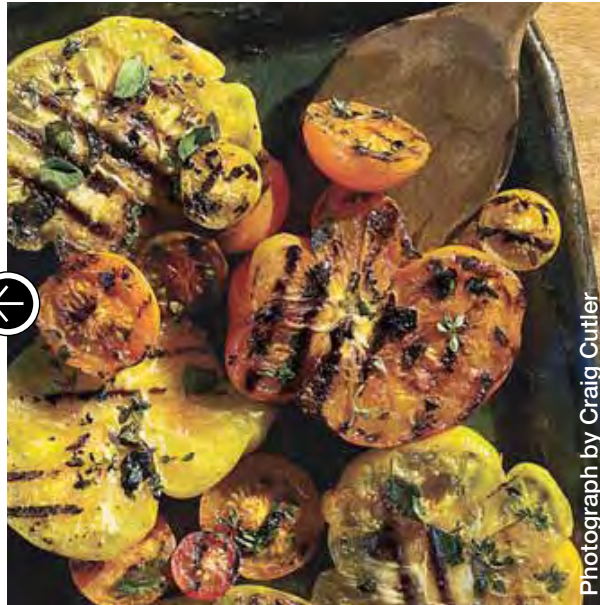
PREPARATION

Arrange tomatoes, cut side up, on rimmed baking sheet. Sprinkle with salt and pepper, then 1½ tablespoons each oregano and thyme leaves. Drizzle with 3 tablespoons oil.

DO AHEAD Can be made 2 hours ahead.

Let stand at room temperature.

Prepare barbecue (medium-high heat). Brush grill rack with oil. Place tomatoes, cut side up, on rack. Cook until bottoms are charred, 3 to 4 minutes. Turn tomatoes over and grill just to sear, about 1 minute. Turn cut side up onto platter. Sprinkle with ½ tablespoon each oregano and thyme, then drizzle with more oil, if desired. Serve warm.



Photograph by Craig Cutler

GRILLED HALLOUMI AND CHERRY TOMATOES WITH MINT PESTO

Halloumi, a firm, mild cheese from Cyprus, is sold at some supermarkets and at specialty foods stores, natural foods stores, and Greek markets. By Joanne Weir

MAKES 4 SERVINGS

INGREDIENTS

1¼ cups (loosely packed) fresh mint leaves
¾ cup (loosely packed) fresh basil leaves
¼ cup finely grated Parmesan cheese
¼ cup plus 2 tablespoons extra-virgin olive oil
1 garlic clove, sliced
2 tablespoons pine nuts, toasted
8 ounces cherry tomatoes, grape tomatoes, and/or pear tomatoes
12 ounces Halloumi cheese, cut crosswise into 2-inch-thick slices
12 fresh basil leaves, thinly sliced

Special Equipment

3 to 4 long metal skewers

PREPARATION

Combine mint, ¾ cup basil, Parmesan, ¼ cup oil, garlic, and pine nuts in processor. Blend until smooth. Season pesto with salt and pepper. Transfer to small bowl.

Prepare barbecue (medium-high heat). Thread tomatoes onto skewers. Brush with 2 tablespoons oil; sprinkle with salt. Grill skewers until tomato skins crack, 2 to 3 minutes per side. Grill Halloumi until golden, 2 minutes per side. Transfer cheese to platter.

Remove tomatoes from skewers and scatter over cheese. Top with dollops of pesto. Sprinkle with sliced basil and serve.



Photograph by Tina Rupp

market tip

*Available in the Asian foods section of some supermarkets and at Asian markets.

SPANISH-STYLE GRILLED VEGETABLES WITH BREADCRUMB PICADA

Picada is a Spanish flavoring made with garlic, herbs, and ground nuts. Here, breadcrumbs stand in for the nuts. By Tori Ritchie

MAKES 6 TO 8 SERVINGS

INGREDIENTS

On the Grill

- 3 large red bell peppers (about 1½ pounds), stemmed, seeded, quartered
 - 4 large Japanese eggplants (about 1¼ pounds), trimmed, cut lengthwise into 3 slices
 - 4 medium green or yellow zucchini (preferably 2 of each; about 1 pound), trimmed, cut lengthwise into 1/3-inch-thick slices
- Extra-virgin olive oil (for grilling)

For the Dish

- 6 tablespoons extra-virgin olive oil, divided
- 2 garlic cloves, finely chopped
- ½ teaspoon dried crushed red pepper
- ½ cup panko (Japanese breadcrumbs)*
- 2 tablespoons Sherry wine vinegar
- ¼ cup chopped fresh Italian parsley
- 2 tablespoons chopped fresh oregano

PREPARATION

Prepare barbecue (medium heat). Arrange vegetables on baking sheets. Brush with oil; sprinkle with salt and pepper. Grill peppers, skin side down and without turning, until blackened and blistered, moving occasionally for even cooking, about 10 minutes. Enclose in plastic bag. Let stand until skins loosen, about 30 minutes. Grill eggplants and zucchini until charred and tender, turning and rearranging for even browning, 5 to 6 minutes. Place on foillined baking sheet. Peel peppers. Transfer to sheet with eggplants and zucchini.

Heat 3 tablespoons olive oil in medium skillet over medium heat. Add garlic and crushed red pepper; stir until fragrant, about 30 seconds. Add breadcrumbs; stir until golden, about 3 minutes. Season breadcrumb picada to taste with salt; scrape into small bowl.

Place vinegar in another small bowl; whisk in 3 tablespoons oil. Mix in parsley and oregano. Season to taste with salt.

Arrange vegetables on platter. Spoon herb dressing over; sprinkle with breadcrumbs.



GRILLED EGGPLANT WITH CAPONATA SALSA

Bright, fresh, and vinegary-tart, this is a fun play on Sicilian caponata, a dish made with eggplant, tomatoes, onions, and olives. By Dorie Greenspan

MAKES 6 SERVINGS

INGREDIENTS

- 1 12-ounce container grape or cherry tomatoes, quartered lengthwise
- 2 celery stalks, finely diced
- 1/2 cup chopped Vidalia or Maui onion
- 5 large green olives, pitted, thinly sliced (about 2 tablespoons)
- 2 tablespoons coarsely chopped fresh oregano plus sprigs for garnish
- 1 tablespoon drained capers, rinsed
- 1 garlic clove, minced
- Pinch of dried crushed red pepper
- 3 tablespoons red wine vinegar
- 1 tablespoon extra-virgin olive oil plus additional for brushing
- 1 large eggplant (1 1/2 to 1 3/4 pounds), trimmed

PREPARATION

Mix tomatoes, celery, onion, olives, chopped oregano, capers, garlic, and crushed red pepper in medium bowl. Whisk red wine vinegar and 1 tablespoon extra-virgin olive oil in small bowl; pour over tomato mixture and toss to coat. Season caponata to taste with salt and pepper. **DO AHEAD** Caponata can be prepared 2 hours ahead. Let stand at room temperature.

Prepare barbecue (medium-high heat). Peel eggplant lengthwise to create alternating 2-inch-wide intervals of peeled and unpeeled skin. Cut eggplant crosswise into 6 slices, each about 1 inch thick. Brush eggplant slices with oil; sprinkle with salt and pepper. Grill eggplant slices until slightly charred and very tender when pierced with knife, about 8 minutes per side.

Place 1 grilled eggplant slice on each of 6 plates. Spoon caponata over, garnish with oregano sprigs, and serve warm or at room temperature.

Photograph by Misha Gravenor

GRILLED LEMONS, BABY ARTICHOKES, AND EGGPLANT

This easy side is perfect along any grilled meat. Because the artichokes have been precooked, it takes just a few minutes to finish them on the grill.

By Judith Fertig

MAKES 6 TO 8 SERVINGS

INGREDIENTS

- 12 baby artichokes, stems trimmed, dark outer leaves removed
- 12 Japanese eggplants, halved lengthwise, or 2 medium-size eggplants cut crosswise into ½-inch rounds
- 4 lemons, halved
- Olive oil (for brushing)

PREPARATION

Cook baby artichokes in large saucepan of boiling salted water until tender when bottom is pierced with sharp knife, about 8 minutes. Drain and run under cold water to cool. Cut artichokes in half through stem; pat dry. **DO AHEAD** Can be made 2 days ahead. Cover and chill.

Prepare Barbecue (medium heat). Brush cooked artichokes, Japanese eggplant, and cut side of lemons with olive oil. Sprinkle with salt and pepper. Grill vegetables until tender and slightly charred, about 2 minutes per side. Grill lemons, cut side down, until charred, about 2 minutes. Transfer vegetables to platter. Garnish with grilled lemons for squeezing over.



Photograph by Tom Schierlitz



GRILLED RED AND GREEN CABBAGE SLAW

Coleslaw on the grill? Absolutely. It makes the cabbage and green onions tender and adds just a bit of smoky flavor. By Judith Fertig

MAKES 6 SERVINGS

INGREDIENTS

On the Grill

- Nonstick vegetable oil spray
- ½ cup tarragon vinegar
- ½ cup sugar
- ½ cup vegetable oil plus additional for brushing
- 2 tablespoons Dijon mustard
- 1 tablespoon chopped fresh tarragon
- 1 medium head of red cabbage (about 1 □ pounds), quartered through core
- 1 medium head of green cabbage (about 1 □ pounds), quartered through core
- 1 bunch green onions (about 6), trimmed

PREPARATION

Spray grill rack with nonstick spray. Prepare barbecue (medium-high heat). Whisk vinegar, sugar, ½ cup oil, mustard, and tarragon in medium bowl. Season dressing with salt and pepper.

Brush cabbages and green onions with oil; sprinkle with salt and pepper. Grill cabbages until dark grill marks form, 3 to 4 minutes per side. Grill green onions until charred on 1 side, 2 to 3 minutes. Transfer vegetables to work surface.

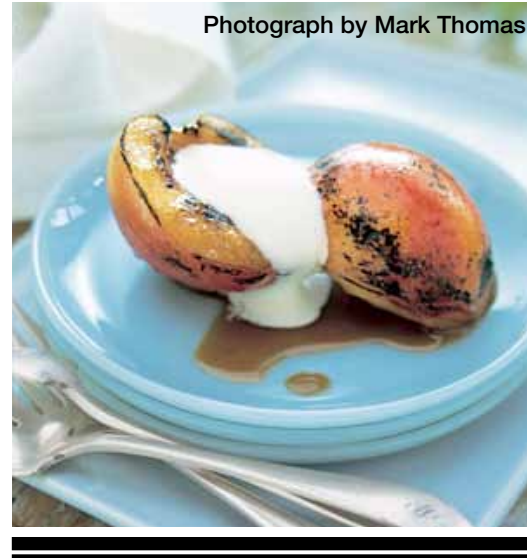
Chop green onions and cabbages; place in large bowl, discarding cores. Add dressing; toss to coat. Season slaw to taste with salt and pepper.

DESSERT

Make dessert on the grill! Sweet summer fruit is even more delicious with a touch of smokey flavor and a tangy-sweet glaze. Remember to brush the grill clean first. By Bruce Aidells

GRILLED NECTARINES WITH HONEY-BALSAMIC GLAZE

Photograph by Mark Thomas



MAKES 6 SERVINGS

INGREDIENTS

- 1/2 cup plus 2 tablespoons honey
- 1/4 cup balsamic vinegar
- 1/2 teaspoon vanilla extract
- 1 8-ounce container crème fraîche

- 6 firm but ripe nectarines, halved, pitted

PREPARATION

Whisk 1/2 cup honey, vinegar, and vanilla in small bowl. Whisk crème fraîche and remaining 2 tablespoons honey in medium bowl to blend. **DO AHEAD** Glaze and crème fraîche mixture can be made 1 day ahead. Cover separately. Refrigerate crème fraîche mixture. Rewhisk both before using.

Prepare barbecue (medium-high heat). Brush nectarines generously with half of glaze. Grill until heated through, turning occasionally, about 4 minutes. Arrange 2 nectarine halves, cut side up, on each plate. Drizzle with remaining glaze. Spoon some crème fraîche mixture into center of each nectarine half and serve.

GRILLED PEACHES WITH FRESH RASPBERRY SAUCE

Top with scoops of vanilla ice cream and a couple of shortbread cookies if you like.

By Jamie Perviance

MAKES 6 SERVINGS

INGREDIENTS

- 2 ¼ cups (lightly packed) fresh raspberries (about 13 ounces)
- 3 tablespoons water
- 3 tablespoons sugar
- 1 tablespoon fresh lemon juice
- 3 tablespoons unsalted butter
- 1 ½ tablespoons (packed) dark brown sugar
- 6 medium-size ripe but firm peaches, halved, pitted

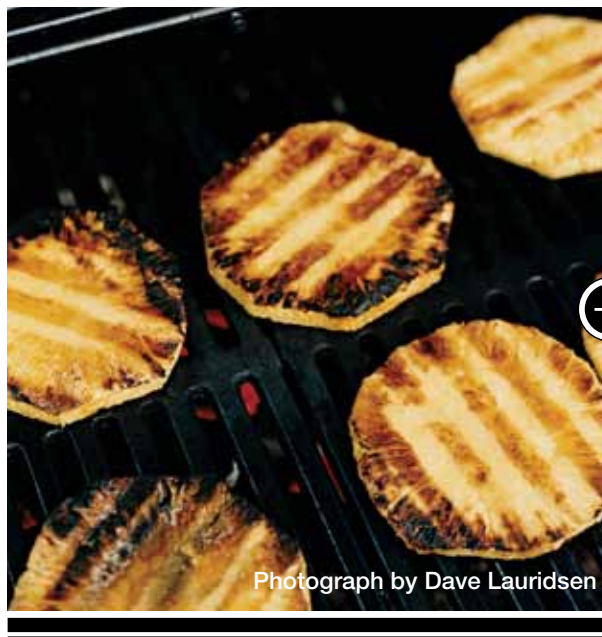
PREPARATION

Puree 2¼ cups fresh raspberries along with 3 tablespoons water in food processor until puree is smooth. Strain raspberry puree through fine-mesh strainer, pressing on solids to release as much liquid as possible; discard solids in strainer. Stir in 3 tablespoons sugar and 1 tablespoon fresh lemon juice until blended. **DO AHEAD** Fresh raspberry sauce can be made 1 day ahead. Cover and refrigerate.

Prepare barbecue (medium heat). Melt butter with brown sugar in heavy small skillet over medium heat. Remove skillet from heat. Brush peach halves all over with melted butter mixture. Grill until tender, about 8 minutes, turning occasionally. Serve with sauce.



Photograph by Con Poulos



Photograph by Dave Lauridsen

GRILLED RUM-BASTED PINEAPPLE WITH SORBET

This fun, grilled dessert comes together in less than five minutes.

By Nadine Francis West and Arnold West

MAKES 12 SERVINGS

INGREDIENTS

- 2 pineapples, peeled, sliced crosswise into ½-inch-thick rounds
- Dark rum
- Assorted sorbets (such as passion fruit, mango, coconut, and raspberry)
- Fresh mint sprigs
- Cookies

PREPARATION

Prepare barbecue (medium-high heat). Place pineapple on grill; cook until just heated through, about 1 minute per side. Brush generously with rum; grill 1 minute longer on each side. Transfer to plates; brush with rum. Top each pineapple round with small scoops of sorbet; garnish with mint. Serve with cookies.

test-kitchen tip

To make things easier, prep the sorbet ahead of time. Make mini scoops using a melon baller that's been dipped into hot water. Place the scoops on a rimmed baking sheet and freeze until ready to serve.