The top flavors and trends sizzling on grills this season – stoking backyard cooks’ creativity with new recipes, how-tos, and techniques.

“Grate” Trends

Fired Up Chilies
From chile-stuffed burgers to ribs slathered with homemade sriracha BBQ sauces, grilling with chilies is fueling our obsession for bolder, more exciting flavors.

Jalapeño and Cheddar Stuffed Burgers

Fiesta Inspired Cookout
Backyard entertaining is getting a Mexican makeover as grillers infuse summer staples like beer can chicken, corn on the cob and even frozen beverages with bright flavors.

Grilled Corn on the Cob with Mesquite Cilantro Butter

Indian Expedition: Backyard Style
Grill enthusiasts are exploring the richly spiced flavors of India – adding them to appetizers, entrees and desserts for a fresh new taste.

Grilled Curly Lime Tuna with Toasted Coconut Sauce

Brazilian BBQ
Grillers are taking restaurant-style Brazilian BBQ to their backyards with wow-worthy dishes like skewered meats in zesty marinades – ensuring Latin American flair in every bite.

Brazilian-Style Garlic-Cilantro Steak Skewers

Big Flavor, Small Bites
Small grills are great for saving space – and urban grillers use them to create lip-smacking bites amped up with herbs and spices, like Korean pork and s’mores-stuffed strawberries, served right off the grates.

Cinnamon Ancho Strawberry S’mores Bites

For the Love of Steak
Satisfying a steak craving doesn’t have to break the bank. With the right seasoning and simple techniques, backyard cooks are getting fantastic flavor out of affordable cuts like sirloin and flank.

Perfectly Seasoned Grilled Steak
Fired Up Chilies

From chile-stuffed burgers to ribs slathered with homemade Sriracha BBQ sauces, grilling with chilies is fueling our obsession for bolder, more exciting flavors.

Jalapeño & Cheddar Stuffed Burgers
This burger has layers of flavor from the smoky applewood seasoning in the ground beef to the molten center of Cheddar cheese with jalapeño slices.

Grilled Ribs with Homemade Sriracha BBQ Sauce
A spicy homemade Sriracha BBQ Sauce is the perfect complement to these Memphis spice-rubbed and grilled pork ribs.

Homemade Sriracha BBQ Sauce
Fresno chilies, garlic, vinegar and brown sugar add the flavors of Sriracha, the Thai hot sauce, to this sweet and spicy homemade BBQ sauce - with five flavor variations.

Pepita and Chile Salsa
Toasted pepitas and spicy chilies de arbol give this fresh tomato salsa a nutty, smoky flavor contrasted with the tang of orange juice. Garnish with cilantro and serve with grilled chicken or fish, tortilla chips or tacos.

Easy Fire Roasted Coleslaw Recipe
Add a spicy flavor twist to coleslaw with Lawry's® Fire Roasted Chile & Garlic, a robust blend of fire roasted chilies, garlic and smoked paprika.

Five Pepper Salmon with Grilled Corn Succotash Recipe
Contemporize the classic succotash with ancho chile pepper, adobo and grilled corn kernels. Serve as an accompaniment to salmon crusted with a sweet-heat seasoning rub.

Jalapeño & Cheddar Stuffed Burgers
Add creamy cheese and surprise heat to outdoor meals with this quick and easy step-by-step guide to seriously stuffed burgers. View the full infographic >

Homemade Sriracha BBQ Sauce
View the full infographic >
JALAPEÑO & CHEDDAR STUFFED BURGERS

1 pack of Grill Mates® Steakhouse Burgers Seasoning Mix
with
1 lb. ground beef

DIVIDE INTO 6 portions and form each into a thin patty.

STUFF with Jalapeño & Cheddar

For each burger, sprinkle 1 tablespoon of shredded cheese on 1 patty.

Top with about 4 jalapeño slices and 2 tablespoons of cheese.

Top with second patty, pressing edges to seal. Repeat to form a total of 3 burgers.

GRILL 5-6 minutes per side, medium heat.

SERVE BURGERS on rolls with condiments and toppings.
HOMEMADE Sriracha BBQ SAUCE

Tomato Sauce

Water

Light Brown Sugar

Fresno Chillies

Garlic

White Vinegar

Molasses

Once cooked, blend and then strain to remove seeds.

5 easy variations on one finger-lickin' recipe

Cajun

Mango

Moroccan

Mesquite

Old Bay

2 TBSP.

2 TBSP.

2 TBSP.

2 TBSP.

1 TBSP.
Fiesta Inspired Cookout

Backyard entertaining is getting a Mexican makeover as grillers infuse summer staples like beer can chicken, corn on the cob and even frozen beverages with vibrant flavors.

Grilled Corn on the Cob with Mesquite Cilantro Butter
Make grilled corn the star of your barbecue by brushing with Mexican inspired mesquite cilantro butter and Cotija cheese. Create a handle for holding the corn with the husks pulled back before grilling.

Mexican-Style Beer Can Chicken
Add a Mexican twist to beer can chicken by seasoning with a spicy chipotle and ground red pepper rub, then grill over a can of authentic Mexican beer.

Strawberry Ancho Frozen Beergaritas
A pitcher of strawberry beergaritas is the perfect cocktail to cool off during summertime entertaining. Mix up a batch in the blender with strawberries, Mexican beer, tequila and ancho simple syrup.

Fire Roasted Chile Guacamole
This easy six ingredient homemade guacamole gets a kick of flavor from chilies that are fire roasted on the grill before combining with garlic, fresh lime juice and cilantro. Serve with grilled meats and as a dip for tortilla chips.

Smoky Pico de Gallo with Chilies & Peaches
Pico de gallo is a fresh chunky salsa made with uncooked tomatoes. This version has an explosion of flavors from fire-roasted chilies, ripe peaches and Molasses Bacon Seasoning. Serve with tortilla chips and grilled seafood.

Grilled Chicken Tostadas
Grill corn tortillas to soften them and add a bit of charred flavor. Top with refried beans, grilled chicken and toppings like shredded cheese, chopped tomatoes and guacamole.

How to Grill Corn on the Cob
View the full infographic >
CORN ON THE COB
Grilling Guide

1. Peel back corn husks without removing, husk or stem. Tie husks together to create a handle for grilling. Remove all corn silks.

2. Grill over medium-high heat 10 minutes or until corn is tender and lightly charred.

3. Brush with Mexican-inspired butter or mayonnaise and sprinkle with Cotija, queso añejo or Queso cheese.

TASTY TOPPINGS
- Chipotle Honey Butter
- Lime Mayonnaise
- Mesquite Cilantro Butter
- Ancho Orange Mayonnaise

For these recipes and more, visit McCormick.com.
Indian Expedition: Backyard Style

Grilled Curry-Lime Tuna with Toasted Coconut Sauce Recipe

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Indian Expedition: Backyard Style

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Fired Up Chilies

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Indian Expedition: Backyard Style

Brazilian BBQ

Big Flavor, Small Bites

For the Love of Steak

Grilled Fruit Tart with Spiced Honey Drizzle

Grilled Indian naan flatbread serves as the “crust” for these fresh fruit tarts. Top with creamy yogurt sauce, grilled seasonal fruit, like peaches, Garam Masala-spiced honey drizzle and pistachios for an amazing summer dessert.

Grilled Curry-Lime Tuna with Toasted Coconut Sauce

Fragrant curry powder and fresh lime juice make a flavorful marinade for Indian-inspired grilled tuna steak. Serve with a creamy mint sauce made from coconut milk and Greek-style yogurt. Garnish with toasted coconut and fresh cilantro.

Grilled Paneer Cheese with Mango Tomato Chutney & Curry Vinaigrette

Paneer is a fresh, firm and mild-tasting Indian cheese perfect for grilling. Serve with a mango and tomato chutney and a drizzle of curry vinaigrette for a unique twist on the classic Caprese salad.

Grilled Shrimp Tandoori Salad with Mango Dressing

Similar to the tandoori oven cooking method, these Indian-spiced shrimp skewers are roasted on high heat on the grill and added to a salad packed with bold sweet and sour flavors. A fresh mango dressing adds a splash of fruitiness and color.

Grilled Curry Chicken with Cucumber-Mint Sauce

Curry powder and garam masala add the warm and exotic flavors of Indian cooking to grilled chicken breasts. A cucumber yogurt sauce brings a refreshing accent to the fragrant chicken.

Shrimp Skewers with Apricot Curry Dipping Sauce Recipe

Deeply-hued curry powder flavors both the marinade for the shrimp as well as the apricot dipping sauce.
Brazilian BBQ
Grillers are taking restaurant-style Brazilian BBQ to their backyards with wow-worthy dishes like skewered meats in zesty marinades – ensuring Latin American flair in every bite.

Brazilian Style Skewers

**Brazilian-Style Skewered Pork Tenderloin**
Pieces of marinated pork tenderloin are double skewered then grilled to perfection, creating flavorful, moist and tender meat every time.

**Brazilian Style Garlic-Cilantro Steak Skewers**
Marinate steak with garlic-cilantro flavor then skewer and grill. Sprinkle with Parmesan cheese before serving.

**Sweet & Spicy Guava Chicken Wings**
These spicy-sweet chicken wings are double skewered, grilled then glazed with guava jelly, a favorite Brazilian ingredient, to make a finger-licking favorite for summertime entertaining.

**Brazilian Guava Cocktail**
This fruity twist on a classic Brazilian caipirinha gets a spicy kick from Ancho-Arbol Syrup and a sweet, smooth finish from fragrant guava nectar.

**Grilled Potato Salad with Cilantro-Lime Chimichurri**
A cilantro and lime-spiked chimichurri sauce adds bright flavor and color to grilled potatoes and bell peppers.

**Rum Ba Fruit Skewers**
Vanilla and cinnamon add sweetness while ginger and red pepper bring a surprise heat to these grilled tropical fruit skewers. Make sure bananas are firm and ripe for this spicy, jazzed up dessert.

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**Brazilian Style Skewers**
Bring the churrascaria to your backyard with these easy steps for tasty, tender meat. [View the full infographic >](#)
Brazilian Style Skewers

Bring the churrascaria to your backyard with these easy steps for tasty, tender meat.

1. MIX
   marinade in resealable plastic bag. Add desired meat, turn to coat well.

2. MASSAGE
   marinade into meat for 4-5 minutes.

3. THREAD
   onto long double skewers. Discard any remaining marinade.

4. GRILL
   over medium-high heat 4-5 minutes per side. Let stand 5 minutes before serving.
Big Flavor, Small Bites

Small grills are great for saving space—and urban grillers use them to create lip-smacking bites amped up with herbs and spices, like Korean pork and s'mores-stuffed strawberries, served right off the grates.

Honey Jalapeño Strawberry Poppers
Use a jalapeño popper grill rack to make a fun dessert. Grilled strawberries are filled with a sweet and spicy mixture of cream cheese, chopped jalapeño, honey and vanilla.

Cinnamon Ancho Strawberry S'mores Bites
Instead of ending your barbecue with traditional s'mores, make this fruity version using a jalapeño popper rack for the grill. Fill strawberries with chocolate chips, cinnamon, ancho and marshmallows before grilling.

Korean BBQ Pork Skewers
A Korean-style marinade of Korean pepper paste, honey and soy sauce gives rich flavor to chunks of boneless pork chops. Cook these single-bite skewers on the backyard grill or indoors on a stove top grill pan, countertop grill or Panini grill.

Grilled Maple Bacon Chicken Bites
Bacon is wrapped around chunks of smoky, maple-seasoned chicken, then skewered and grilled for a bite-sized, flavorful appetizer.

Grilled Sesame Ginger Shrimp Kabobs with Snow Peas
Skewer a snow pea pod around a sesame ginger-marinated shrimp for a small-bite appetizer with big flavor.

Grilled Polenta with Charred Tomatoes
Use purchased ready-to-eat polenta as a base for creamy goat cheese and spicy chopped grilled tomatoes.
For the Love of Steak

Perfectly Seasoned Grilled Steak
Marinate affordable cuts of steak – like sirloin or flank – in a zesty combination of Montreal Steak Seasoning, soy sauce, honey and ginger for unbelievable flavor with tender and juicy results.

Tequila Lime Steak with Avocado Chopped Salad
When company's coming, serve this special dish of grilled skirt steak with an avocado and tomato salad – the perfect way to entertain without breaking the bank.

Smoked Paprika Steak with Tomato & Cucumber Salad Recipe
For best flavor, season the steak and let stand 30 minutes before grilling. If you're in a rush, go ahead and grill the steak immediately – it will still have great smoky flavor from the paprika.

Cinnamon Coffee Marinated Steak
Grilled steak skewers are a perfect starter for casual summer entertaining, and can be made from less expensive cuts of meat. They're portable, quick cooking, and wonderful for showcasing new flavor combinations.

Spicy Teriyaki Marinated Flank Steak with Grilled Peaches
Massaging this sweet and spicy teriyaki marinade into flank steak for just five minutes is all you need to get maximum flavor. Grill summer peaches along with the meat and serve as a sweet, juicy accompaniment.

Roasted Cumin-Crusted Grilled Steaks with Tomato Relish
Brown sugar and a robust blend of spices, from cumin to Red Pepper, give this steak some serious flavor.