

# THE GRILLING SAVEUR

*Top BBQ's for the summer.*



Ribs  
Chicken  
Corn on the  
Cob  
BBQ Sauce  
Wings  
Burgers  
Berries

**158**

SAVEUR.COM

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## The Top BBQ for the summer (4)

Just like trying to get more miles per gallon out of your car, you want to get more meals per log out of your grill,” says chef Michael Chiarello. Here, he tells how to create every course of a fantastic dinner during a single grilling session.

## Indoor Grilling (11)

When outside just isn’t an option ,so what can you grill on your indoor grill? Most anything you would

outside. Indoor grills don’t have the ability to drain liquids as well as outdoor grills and you don’t want marinades running over your counter.

## Nothing Like Jack Daniels (9)

This thick and bold sauce delivers even more Jack Daniel’s flavor than our Original No. 7 recipe™. Crafted from those who desire the unique flavor of Jack Daniel’s, this balanced blend is perfect for chicken, beef, pork and seafood. Generously brush onto food

during grilling for mouth watering results.

## Don’t Burn Yourself (8)

Almost everyone knows somebody who’s been injured in the kitchen, and some might even be carrying around a scar of their own from an unfortunate cooking mishap. And, while And, while almost all of these could arguably fall into the “well duh” category of injuries that should have easily been avoided

## Side Dishes (4)

Meat may be the star attraction, but what barbecue is complete without complementary side dishes? They pair exceptionally well with grilled foods, and sometimes they can even steal the show. Sides are also practical because it’s a way to be sure there’s something for everyone on your picnic table.

## Corn on the Cob (13)

There is nothing like fresh corn on the cob, quickly boiled, spread with lots of sweet butter, and sprinkled with salt. Two ears per person may seem

like a proper serving, but appetites run high when corn is in season and freshly picked.

## Berry Picking Combinations (17)

Puree the berries and soy milk in a blender. You can also use a hand blender if you have one at home. Add Agave or Stevia to taste (once the smoothie has been prepared)

Note: If you don’t like Soy Milk, you can use 1 cup unsweetened vanilla almond milk (40 calories for 1 cup), or even regular 1% organic milk (100 calories for 1 cup). Using regular organic 1%

milk makes this drink even sweeter and tastes just like a milkshake!



# SOME SAMPLES

## Grilled Polish Sausage Recipe

We recommend jarred fresh sauerkraut (like Bubbies), which you can find in the refrigerated section of the grocery store. If you don’t have a grill, or this isn’t grilling season, you can also put all ingredients into a casserole dish and bake in a 350°F oven for 1 1/2 hours.

### INGREDIENTS

**2-3 pounds kielbasa, Polish sausage or bratwurst**

**1 to 2 light-colored (not dark) beers**

**1 to 1 1/2 pints of sauerkraut**

**2 medium yellow onions, thickly sliced**

**2 Tbsp vegetable oil**

**1 teaspoon salt**

**1/2 teaspoon celery seed**

**1 Tbsp. caraway seed Mustard**

### METHOD

Grill the sausages slowly over medium heat, allowing them to get well browned. Be patient; do not be tempted to grill the links over high heat, or they will break open and the juices and fat will drain into the grill (they may break open anyway, but they’ll break less if you cook them slowly).

While the sausages are cooking, put an aluminum grilling pan on a cooler part of the grill and pour in the beer. Stir in the celery and caraway seeds and salt. Bring to a simmer. (This may require covering the grill.) Once the sausages are browned add the sausages, the sauerkraut and sauerkraut juices to the pan.

Grill the onions. Paint the sliced onion with the vegetable oil and grill on high direct heat. If your grates are too wide and you think you will lose too much

onion through the grates, you can either skip the grilling part and put the onions directly into the beer bath, or you can cut the onions in halves or quarters and grill them that way. Then slice them and add them to the beer.

Cover the grill and simmer (a low simmer, not a boil) for 30 minutes to 2 hours before serving.

Serve as is in a bowl or on a plate, or in a sandwich roll. Serve with mustard on the side.

Slow Cooker BBQ Meatballs and Polish Sausage

“This is a great appetizer. My grandma used to make these for holiday gatherings. So easy to make! Keep meatballs and polish sausage in crock pot for serving; people can grab them with toothpicks or a slotted spoon.

### Ingredients

**Original recipe makes 16 servings**

### Change Servings

**1 (16 ounce) package kielbasa sausage**

**1 (16 ounce) jar salsa**

**1 (10 ounce) jar grape jelly**

**1 cup water**

**1 tablespoon lemon juice**

**2 eggs**

**1 small onion, chopped**

**2 pounds ground beef**

**1 teaspoon salt**

**1 teaspoon ground black pepper**

**1/2 cup cornflakes cereal, crushed**

### Directions

Fill a large pot with lightly-salted water and bring to a rolling boil over high heat. Stir in the kielbasa and return to a boil. Cook until hot, 8 to 10 minutes; drain and cut into bite sized pieces. Place the kielbasa into a slow cooker; stir in the salsa, grape jelly, water, and lemon juice.

Meanwhile, beat the eggs in a mixing bowl; mix in the onion, ground beef, salt, pepper, and crushed cornflakes. Mix with your hands until evenly incorporated. Roll the mixture into balls the size of a large walnut; place into the slow cooker.

Set the slow cooker on High and cook until the meatballs are no longer pink in the center, about 1 hour.



# EDITOR’S LETTER

## SO WHAT’S ON THE MENU.

EDITING A MAGAZINE IS a lot like being a husband:

You think you’re always right, but when you’re wrong, you often end up happier.

My wife and I moved in together six years ago, and she immediately set out to remake what had been my apartment. The red “accent” wall I thought was so daring became chocolate brown-and, I have to admit, a lot smarter looking. The pair of electric guitars hanging in my (excuse me, our) living room? Yeah, those came down and went up went art. Like, real art, with frames and stuff.

What was a clichéd bachelor pad quickly matured into a home-a stylish and comfortable one. When it came to the kitchen, well have been a “Private Property” sign posted outside.

Slowly but steady, though, Simone made her way to the stove. Instead of feeling defeated, I felt enlightened. The same two pastas I’d always cooked (Bolognese and pesto) now had company. She got me hooked on dishes like penne with a showering of crunchy homemade breadcrumbs. Salads, once an uninspired, obligatory player on my dining table, began bursting with roasted pumpkin seeds.

What I didn’t know turned out to be much more exciting than what already did.

Which gets me back to magazine. Each month, it’s my job to decide what ends up on these pages. But it’s the editors of Bon Appétit who hatch the ideas-like the vibrant primer on summer herbs, courtesy of Scott DeSimon and Meryl Rothstein, with recipes envisioned by Alison Roman. Among the many delicious tips, the one I’ve been using almost every night is to toss in a game-changing handful of herbs with our kitchen this past year. She stores a batch of it in one of those clasped canning jars, and it lives in our fridge, always at the ready.

It’s a great idea. And it wasn’t even mine.





# TOP BBQ FOODS FOR THE SUMMER





The best, most juicy burgers for the grill. Get burger grilling tips and find recipes for cheese lovers, bacon lovers, dieters, and vegetarians.

### The Perfect Hamburger

What’s more American than grilling hamburgers? Hamburgers and hot dogs are the whole reason they put grills in public parks, in my opinion. Burgers and hot dogs are the whole reason we show up to the stadium 6 hours before the game (well, and beer I guess...). We discussed hot dogs the other day, so I wanted to step back and talk about how to grill hamburgers the right way. You see, hamburgers may seem easy to make, but I have choked down far too many dried out and burnt disks of beef than I care to remember. It’s time we did something about it, it’s time we take a stand, it’s time for me to stop complaining about it and start educating the masses! So let’s get down to it and talk about best practices for grilling hamburgers.

Get the grill going. Go ahead and light the grill and set it up for direct grilling over high heat.

*Divide your ground beef into equal portions, based on how many patties you are going to make. You want to end up with about a tennis ball sized portion of ground beef.*

*Now gently form each divided portion of ground beef into a tennis ball like shape. Don’t overdue it, don’t squeeze it, just get it into shape.*

*Once you have your ground beef balls, gently flatten each ball to make your patty.*

*After about 5 or 6 minutes (again, it’s hard to say how long it will take to cook a hamburger on your grill, but you’ll know after a few attempts), you should start seeing juices*

*starting to collecting on the top of your burger.*

*Flip the burgers over and grill for 1 – 2 minutes shorter than the time it took to start seeing the juices*

*Remove the burgers from the grill and let them sit for about 5 minutes while you toast a few buns on the grill!*



### BBQ Ribs

There are many right ways to prepare BBQ Ribs. In this tutorial we will look at several variations used to get the BBQ ribs you want. After all, the best pork BBQ rib is the one you like best. So if you enjoy them fall off the bone tender then make them that way. If you want a crisp, crunch surface then I will show you how to do that as well. You can put sauce on them or not or make your BBQ Ribs spicy hot, or sticky and



sweet. It’s all up to you and don’t let anyone tell you that it isn’t right.

**4 lbs pork ribs**

**3/4 cup light brown sugar**

**1 teaspoon hickory smoke salt**

**1 tablespoon paprika**

**1 tablespoon garlic powder**

**1/2 teaspoon ground red pepper (optional)**

**2 cups of your favorite barbecue sauce (mine is Sweet Baby Ray)**

Preheat oven to 350 degrees F (175 degrees C). Cut spareribs into serving size portions, wrap in double thickness of foil, and bake for 1 1/2 hours. Unwrap, and drain drippings. (I usually freeze the drippings to use later in soups.) Place ribs in a large roasting pan.

In a bowl, mix together brown sugar, ketchup, soy sauce, Worcestershire sauce, rum, chile sauce, garlic, mustard, and pepper. Coat ribs with sauce and marinate at room temperature for 1 hour, or refrigerate overnight.

Preheat grill for medium heat. Position grate four inches above heat source.

Brush grill grate with oil. Place ribs on grill, and cook for 30 minutes, basting with marinade.

### BBQ Chicken on the Grill

Along with hot dogs and hamburgers, barbecued chicken is about as classic as it gets when it comes time for grilling. But chicken takes longer to cook than either hot dogs or hamburgers, and loves lower cooking temperatures, so it’s easy to mess up, either under-cooking, over-charring, or both. The trick to good barbecued chicken? Patience. Done right, it will take at least an hour, and even up to 2 hours. Remember that barbecue is slow and low, grilling is hot and fast. You can grill a chicken breast, but chicken thighs, legs or wings are far better barbecued.

The key here is to moderate your heat, however you can. Either set the coals of the grill all on one side so you have a cool spot, put the chicken on the top rack of the grill, farther away from the heat, or, if you have a gas grill, just turn the heat to low. Slow and steady makes the best BBQ chicken.

The following is more of a “how-to” than a recipe. We recommend using your favorite barbecue sauce; we have several homemade barbecue sauce recipes which would work beautifully with chicken.

### INGREDIENTS

**4 pounds of your favorite chicken parts (legs, thighs, wings, breasts), skin-on**

**Salt**

**Vegetable oil**

**1 cup barbecue sauce, store-bought or homemade**

### METHOD

1 Coat the chicken pieces with vegetable oil and sprinkle salt over them on all sides. Prepare your grill for high, direct heat. If you are using charcoal or wood, make sure there is a cool side to the grill where there are fewer coals.

2 Lay the chicken pieces skin side down on the hottest side of the grill in

order to sear the skin side well. Grill for 5-10 minutes, depending on how hot the grill is (you do not want the chicken to burn). Once you have a good sear on one side, move the chicken pieces to the cooler side of the grill, or, if you are using a gas grill, lower the heat to medium low. Cover the grill and cook undisturbed for 20-30 minutes.

3 Turn the chicken pieces over and baste them with with your favorite barbecue sauce. Cover the grill again and allow to cook for another 30 minutes. Repeat, turning the chicken pieces over, basting them with sauce, covering, and cooking for another 30 minutes.

4 By now the chicken should be cooked through. You can check with a meat thermometer inserted into the thickest part of the chicken piece. Look for 165°F for breasts and 170°F for thighs. Or insert the tip of a knife into the middle of the thickest piece, the juices should run clear. If the chicken isn’t done, turn the pieces over and continue to cook at a low temperature. If you want can finish with a sear on the hot side of the grill. To do this, put the pieces, skin side down, on the hot side of the grill. Allow them to sear and blacken slightly for a minute or two.

5 Paint with more barbecue sauce and serve.





Grilled Pineapples

Grilled pineapple with honey, lime juice and cinnamon. Pineapple is delicious on it’s own, but if you want something quick and easy to make for dessert this summer, try grilling it and serving it with some ice cream on the side. Fun for backyard parties!

“These are SO easy and really good. The hot sauce gives it an extra kick and cuts the sweetness. They can help with patience while the rest of the grilled feast comes together, but be warned, they go quickly!”

Grilled Pineapple

Servings: 8 servings Time: 1 slice Old Points: 1 pts • Points+: 1 pts

Calories: 51.1 • Fat: 0.8 g • Carb: 12.0 g • Fiber: 0.9 g • Protein: 0.3 g • Sugar: 10.4 g

Sodium: 0.9 mg

Ingredients:

For the marinade:

2 tbsp dark honey

1 tsp olive oil

1 tbsp fresh lime juice

1 tsp ground cinnamon

1 ripe pineapple, cut into half inch slices

Directions:

In a small bowl, combine the honey, olive oil, lime juice, and cinnamon and whisk to blend. Set aside.

Prepare a hot fire in a charcoal grill or heat a gas grill. Lightly coat the grill rack with cooking spray. Position the cooking rack 4 to 6 inches from the flame.

Lightly brush the pineapple with the marinade. Grill or broil, turning once and basting once or twice with the remaining marinade, until tender and golden, about 3-5 minutes on each side. Serve warm.



BBQ Hot Dog

Hot dog are arguably the most popular item grilled in backyards and parks. I lived off of them as a kid and still seem to grill them a few hundred times a year for the kids (well, and me, I still like a good dog). There are many opinions on the origins of the hot dog as we know it today, but most hot dog scholars (I just made that up) credit a German immigrant by the name of Charles Feltman for making it popular. Charles (first name basis) introduced his “sausage rolls” in 1870 on Coney Island. As for the actual term “hot dog”, that is said to have originated in 1884 through accusations that German sausage makers were using actual dog meat as the filler for their sausages. What, too much information? Ok, just check out Wiki if you want more useless hot dog information...

Back to business. This hot dog “recipe” is actually just a technique for grilling hot dogs. I had to include that history because, well, theres not much to grilling a perfect hot dog. I read a lot about people boiling and steaming their dogs ahead of time, even in beer. In my personal opinion, it isn’t needed and frankly, I would rather use said beer for refreshment

at the grill. Seriously though, I find that boiling a hot dog creates a more rubbery skin. As you know, we are big advocates of keeping it simple when grilling. There is really no reason to over-think this one either. Just buy some really good 100% beef hot dogs, some fresh baked buns and grill them with love.

Ingredients

100% beef (or Kosher) hot dogs

Fresh Baked Buns

Directions

Heat grill to medium heat.

Place the hot dogs on the grill using a pair of grill tongs.

Ok, instead of attempting the impossible of suggesting times, let me describe the goal we are trying to attain when grilling hot dogs. We are looking to create nice grill marks and a brown skin that has a “snap” when you bite into it. We also don’t want to split the hot dogs, hence the lower than high heat.

Given our goal in #3 above, grill and turn (roll) the hot dogs on the grill until you get the perfect doneness all around the dog.

Immediately serve on one of your nice fresh hot dog buns with your favorite fix in’s.



NOTHING LIKE JACK DANIELS

Barbecue Sauce

An original line of barbecue sauces will transform the average backyard barbecue into a total grilling experience.

Jack Daniel’s Master Blend

This thick and bold sauce delivers even more Jack Daniel’s flavor than our Original No. 7 recipe. Crafted from those who desire the unique flavor of Jack Daniel’s, this balanced blend is perfect for chicken, beef, pork and seafood. Generously brush onto food during grilling for mouth watering results.

Jack Daniel’s Original No. 7 Recipe

A sweet and spicy sauce with tomato flavor that is slow cooked to perfection. This rich, thick sauce delivers a full-bodied taste – perfect for adding authentic BBQ flavor to everything you grill. Pour some on the side for extra flavor! Great as a marinade too!

Jack Daniel’s Honey Smokehouse

Known for its attention to detail and unrelenting quality, Jack Daniel’s slow cooks its Honey Smokehouse Barbecue Sauce using a blend of real honey and spices to ensure the perfect balance of sweet smokey

flavor for all your grilling and baking occasions. Brush on meat during last 10 to 15 minutes of cooking for delicious flavor.

Jack Daniel’s Hickory Brown Sugar

A tangy, succulent sauce that carefully combines premium vinegars, pure brown sugar and spices with genuine hickory flavorings. For real hickory flavor, marinate before grilling to help tenderize meat. Baste on while grilling for more intense flavor. Excellent for beef, chicken & pork. Great as a marinade too!

Jack Daniel’s Spicy Original

Recipe The bold blend of real smoke flavor and spices is sure to heat up your grilling. Perfect for basting on chicken, beef and shrimp. Pour some on the side for an extra kick! Great as a marinade too!

Jack Daniel’s Steak-house

Slow-simmered to perfection, this savory blend delivers a full-bodied taste with an ideal balance of hickory smoke, worcestershire, onion, and authentic Jack Daniel’s flavor. Brush onto beef during grilling for mouth-watering appeal.

Steak Sauce

Jack Daniel’s Steak Sauce enjoys a distinctive character that speaks for itself. With painstaking care and the same dedication you apply when grilling, we’ve created a thick full-bodied sauce that rivals any. Every drop of our steak sauce is proudly crafted from choice ingredients, slowly simmered to unlock their bold, yet deliciously smooth, flavors.

Original and Smokey Just like Jack Daniel’s

Whiskey, our steak sauce is crafted with pride. Jack Daniel’s Steak Sauce is a smooth, mellow flavored sauce. The spices and flavorings are blended in a way that complements your meat rather than covering it up. Pour it on at the table, baste while cooking, or use it as a marinade. For a sweet, smokey flavor look for Jack Daniel’s Smokey Steak Sauce. But don’t take our word for it, try it yourself and see why we’re confident our steak sauce is deserving of your best steak.





# DON'T BURN YOURSELF



Almost everyone knows somebody who's been injured in the kitchen, and some might even be carrying around a scar of their own from an unfortunate cooking mishap. And, while almost all of these could arguably fall into the "well duh" category of injuries that should have easily been avoided, common sense doesn't always prevail. When you're scrambling around the kitchen trying to prepare a meal sometimes accidents happen. So, here are five of the most common cooking injuries and what you can do in order to avoid becoming another statistic.

## Treat Handles with Suspicion

A safety expression in cooking schools is, "Every pot handle is hot until proven otherwise." Most pots and pans designed for home use have handles that conduct heat poorly, but even those can be painfully hot if they've been left over a burner for a moment or two. Metal handles can cause blisters and serious burns, even after momentary contact. Use a pot holder to move pots and lift lids, and turn the handles so they don't project over a burner and become heated or over the edge of the stove or counter where the pan can easily be knocked over.

## Respect Heat Sources

Most burns are caused by carelessness. Taking a pan from the oven or stove and then absentmindedly handling

it with bare fingers a few minutes later is a common mistake. Leave a folded towel on a hot pan as a reminder that it's hot, and also as a safe way to grip the pan. Remember not to reach over a hot burner, especially on a gas stove, and don't lean a hand on your stovetop to balance yourself. Don't forget about steam -- you can be scalded badly while lifting the lid from a boiling pot.

## Dress Appropriately

Long sleeves help protect your arms against burns from splattering fats and hot liquids. If it's not the season to wear long sleeves, wear extra-long oven mitts to protect your arms. An apron is a layer of protection against hot spills and splatters, and it also protects your clothes against stains. To reduce the risk of your clothes igniting, avoid wearing loose clothing or dangling sleeves. Long, loose hair can also be a hazard.

## Precautions

It's not always possible to prevent burns, but a few precautions will help minimize their impact. Keep a first aid kit containing burn cream and sterile gauze pads handy. Keep a fire extinguisher in your kitchen, and make sure everyone in the household knows how to use it properly. Put 911 on your phone's speed dial, and make sure your kids know how to make a call if you're hurt.

## Deep Frying

Literally tens of homes burn

down each year from the misuse of turkey fryers. And, while it might not be as universal as burning yourself on something hot, the sheer magnitude of a flaming butterball nightmare igniting someone's home makes it well worth noting. There is no other cooking accident that manages to get a prime time news feature almost every Thanksgiving, as anchormen across the country sternly warn viewers about the very real dangers of deep fried turkey mishaps. It should also be noted that aside from burnt popcorn false alarms, this has got to be one of the most irritating cooking mishaps the fire department has to deal with. How to prevent it: Always fry outdoors and on a flat surface. Be sure not to overfill the fryer with oil, and keep an eye on the fryer at all times. Also, make sure the turkey is completely thawed before placing it in the fryer.

## Slipping on Something in the Kitchen

The floor of a kitchen can be full of hazards, and way too many people end up slipping and falling. Of all the possible ways to injure yourself while cooking, slipping on something you just spilled is easily the most embarrassing. One can only imagine the majority of these accidents go unreported. However, between all the oils, liquids, and even flour that gets tossed around in the average kitchen there's plenty of ways to create your own little skating rink... skating rink of death. Keep your floors clean and immediately wipe up any spills before they can become an issue.



# INDOOR GRILLING

Firing up the grill is a great way to prepare healthy food and to add that smoky taste that only an open flame can provide. It's also a great way to entertain, with backyard barbecues being a three-season staple in the United States. Guests crack open a cold one and hang out around the grill, the aromas wafting through the air making the neighbors drool. Those are good times for sure, but what about the apartment dwellers of the world? Some apartment complexes may have a community area and grill, but good luck getting flame time on a nice summer evening. And many city dwellers don't have access at all. In this case, the only option may be the indoor grill. While it's no replacement

for the real thing, it provides a decent alternative. Here are five tips for grilling indoors.

One of the things you'll miss most of all when you move your grilled meal indoors is that great smoky flavor you get from an open flame. You can't completely replace that taste, but using liquid smoke is a great way to trick your senses into thinking that your steak was cooked over natural wood coals. You can find liquid smoke alongside the other marinades and barbecue sauces in the grocery store. The great thing about liquid smoke is that it's actually manufactured from the burning of popular barbecuing woods like mesquite and apple wood.

Add just a small amount of liquid smoke to any marinade to provide the outdoor barbecue flavor you love. One of the tricks to learning how to get the most out of your indoor grill is to expand your menu. You can always cook steaks, chicken and other grilled meats, but your indoor grill has the advantage of being able to cook hot pressed sandwiches as well.



# SIDE DISHES

Meat may be the star attraction, but what barbecue is complete without complementary side dishes? They pair exceptionally well with grilled foods, and sometimes they can even steal the show. Sides are also practical because it's a way to be sure there's something for everyone on your picnic table.

All the recipes on this list serve up a new take on traditional barbecue fare. They appeal to adults and kids alike, keep well as leftovers and most can easily withstand being left out in the sun for a while -- but chances are they'll be gobbled up too quickly for that to be a problem.

## Classic Baked Macaroni and Cheese

Give up the box mix, making Classic Baked Macaroni and Cheese from scratch is easier than you think.

Test Kitchen Tip: It's best to shred your own block of cheese, especially if using a reduced-fat product. Pre-shredded brands don't always melt as well or deliver that extra-sharp flavor. You can use a box grater or a food processor with a shredding device.

### Ingredients

- 1/2 pound elbow macaroni
- 3 tablespoons butter
- 3 tablespoons flour
- 1 tablespoon powdered mustard
- 3 cups milk
- 1/2 cup yellow onion, finely diced
- 1 bay leaf
- 1/2 teaspoon paprika
- 1 large egg

12 ounces sharp cheddar, shredded

1 teaspoon kosher salt

Fresh black pepper

### Topping:

3 tablespoons butter

1 cup panko bread crumbs

### Directions

Preheat oven to 350 degrees F.

In a large pot of boiling, salted water cook the pasta to al dente.

While the pasta is cooking, in a separate pot, melt the butter. Whisk in the flour and mustard and keep it moving for about five minutes. Make sure it's free of lumps. Stir in the milk, onion, bay leaf, and paprika. Simmer for ten minutes and remove the bay leaf.

Temper in the egg. Stir in 3/4 of the cheese. Season with salt and pepper. Fold the macaroni into the mix and pour into a 2-quart casserole dish. Top with remaining cheese.

Melt the butter in a saute pan and toss the bread crumbs to coat.



Top the macaroni with the bread crumbs. Bake for 30 minutes. Remove from oven and rest for five minutes before serving.

Remember to save leftovers for fried Macaroni and Cheese.

## The Original Potato Salad

It's made with Real Mayonnaise, just like mom always made!

### INGREDIENTS

- 2 lbs. potatoes (5 to 6 medium), peeled and cut into 3/4-inch chunks
- 1 cup Hellmann's® or Best Foods® Real Mayonnaise
- 2 Tbsp. vinegar
- 1 1/2 tsp. salt
- 1 tsp. sugar
- 1/4 tsp. ground black pepper
- 1 cup thinly sliced celery
- 1/2 cup chopped onion
- 2 hard-cooked eggs, chopped (optional)

### DIRECTIONS

Cover potatoes with water in 4-quart saucepot; bring to a boil over medium-high heat. Reduce heat to low and simmer until potatoes are tender, about 10 minutes. Drain and cool slightly.

Combine Hellmann's® or Best Foods® Real Mayonnaise, vinegar, salt, sugar and pepper in large bowl. Add potatoes, celery, onion and eggs and toss gently. Serve chilled or at room temperature.

## Southern Baked Beans

### Ingredients

- 1 large onion, diced
- 2 (16-ounce) cans pork and beans
- 3 tablespoons prepared yellow mustard
- 1/4 cup maple syrup
- 1/4 cup light brown sugar
- 4 tablespoons ketchup
- 1 tablespoon lemon juice
- 1/2 pound bacon strips, cut into 1/2-inch pieces

### Directions

Preheat oven to 350 degrees F.

In a Dutch oven, mix onion, pork and beans, mustard, maple syrup, light brown sugar, ketchup, and lemon juice. Top with the bacon pieces. Bake, covered, for 45 to 60 minutes.



salted water. Cover the pot and let the water return to a boil again, then turn off the heat and keep the pot covered. After about 5 minutes, remove enough ears for a first serving. You can keep the remaining corn warm in the water for another 10 minutes without its becoming tough. Serve with lots of butter and salt.

## Corn on the Cob

There is nothing like fresh corn on the cob, quickly boiled, spread with lots of sweet butter, and sprinkled with salt. Two ears per person may seem like a proper serving, but appetites run high when corn is in season and freshly picked.

### preparation

Just before cooking, husk the corn, pull off the silky threads, and cut out any blemishes with a pointed knife. Drop the corn into a large pot filled with boiling





### Green Beans

Fresh, vibrant green beans are nutritious and can be super-delicious. Our most popular green bean recipes will help build your recipe box with side dishes you'll savor.

Read more at: <http://www.foodnetwork.com/recipe-collections/green-bean/index.html?oc=linkback>

#### Ingredients

**2 pounds green beans, ends trimmed**

**1 tablespoon extra-virgin olive oil**

**3 tablespoons butter**

**2 large garlic cloves, minced**

**1 teaspoon red pepper flakes**

**1 tablespoon lemon zest**

**Salt and freshly ground black pepper**

#### Directions

Blanch green beans in a large stock pot of well salted boiling water until bright green in color and tender crisp, roughly 2 minutes. Drain and shock in a bowl of ice water to stop from cooking.

Heat a large heavy skillet over medium heat. Add the oil and the butter. Add the garlic and red pepper flakes and saute until fragrant, about 30 seconds. Add the beans and continue to saute until coated in the butter and heated through, about 5 minutes. Add lemon zest and season with salt and pepper.

### Spicy Black-Eyed Peas

#### Ingredients

**Original recipe makes 10 servings**

**6 cups water**

**1 cube chicken bouillon**

**1 pound dried black-eyed peas, sorted and rinsed**

**1 onion, diced**

**2 cloves garlic, diced**

**1 red bell pepper, stemmed, seeded, and diced**

**1 jalapeno chile, seeded and minced**

**8 ounces diced ham**

**4 slices bacon, chopped**

**1/2 teaspoon cayenne pepper**

**1 1/2 teaspoons cumin salt, to taste**

**1 teaspoon ground black pepper**

#### Directions

In a large saucepan, cook the bacon until crisp. Remove the bacon, crumble, and set aside to use as a topping for the peas. Saute the onion in the bacon drippings until tender. Add the peas, diced tomatoes and green chiles, salt, chili powder, pepper and water. Cover and cook over medium heat for 45 minutes to 1 hour, or until the peas are tender. Add additional water, if necessary. Serve garnished with crumbled bacon.

### Fruit Salad

Fresh fruit is colorful and nutritious. Made into one of our most popular fruit salads and given a creative twist, it becomes the perfect take-along recipe for parties, picnics and potlucks.

#### Ingredients

**2 cups plain yogurt**

**2 tablespoons good honey**

**1/2 teaspoon pure vanilla**

**extract**

**Seeds scraped from 1/2 vanilla bean, optional**

**1/2 orange, juiced**

**1 banana, sliced**

**1/2 pint fresh blueberries**

**1/2 pint fresh raspberries**

**1 pint fresh strawberries, hulled and cut in half**

**1 bunch seedless green grapes, halved**

#### Directions

Combine the yogurt, honey, vanilla extract, and vanilla bean seeds in a bowl and set aside. Combine the orange juice and banana slices in a separate bowl. Add the berries and grapes and gently mix the fruit mixture together. Spoon the fruit into serving bowls and top with the yogurt.

Per Serving (based on a 4-serving yield): Calories: 193; Total Fat: 0.5 grams; Saturated Fat: 0 grams; Protein: 7 grams; Total carbohydrates: 46 grams; Sugar: 32 grams; Fiber: 5 grams; Cholesterol: 3 milligrams; Sodium: 70 milligrams

# BERRY PICKING





# BEERY PICKING COMBINATIONS

## Best Strawberry Daiquiri

“A frosty blender full of strawberry-citrus slush. You will enjoy this with or without the rum!”

*Original recipe makes 8 servings*

- 6 cups ice
- 1/2 cup white sugar
- 4 ounces frozen strawberries
- 1/8 cup lime juice
- 1/2 cup lemon juice
- 3/4 cup rum
- 1/4 cup lemon-lime flavored carbonated beverage

In a blender, combine ice, sugar and strawberries. Pour in lime juice, lemon juice, rum and lemon-lime soda. Blend until smooth. Pour into glasses and serve.

## Cherry Pie

- 4 cups fresh or frozen tart cherries
- 1 to 1 1/2 cups granulated sugar
- 4 tablespoons cornstarch
- 1/8 tablespoon almond extract (optional)

Your favorite pie crust or pie dough recipe for 2 crust pie

- 1 1/2 tablespoons butter, to dot
- 1 tablespoon granulated sugar, to sprinkle

Place cherries in medium saucepan and place over heat. Cover. After the cherries lose considerable juice, which may take a few minutes, remove from heat. In a small bowl, mix the sugar and cornstarch together. Pour this



mixture into the hot cherries and mix well. Add the almond extract, if desired, and mix. Return the mixture to the stove and cook over low heat until thickened, stirring frequently. Remove from the heat and let cool. If the filling is too thick, add a little water, too thin, add a little more cornstarch.

Preheat the oven to 375 degrees F.

Use your favorite pie dough recipe. Prepare your crust. Divide in half. Roll out each piece large enough to fit into an 8 to 9-inch pan. Pour cooled cherry mixture into the crust. Dot with butter. Moisten edge of bottom crust. Place top crust on and flute the edge of the pie. Make a slit in the middle of the crust for steam to escape. Sprinkle with sugar.

Bake for about 50 minutes. Remove from the oven and place on a rack to cool.

## Ciroc: Red Berry

Like original CÎROC® vodka, CÎROC® RED BERRY is made using fine French grapes that are cold fermented (not unlike fine wines) and distilled five times – the fifth distillation in a pot still, a process normally reserved for the creation of fine whiskey or brandy. The vodka is then carefully blended with all-natural ingredients – a unique balance of fresh wild raspberry and luscious ripe strawberry essences – to create an exceptionally smooth new liquid.

**TASTING NOTES:** NOSE: Impactful bouquet of berries with a hint of jam. **TASTE:** Ripe and juicy with berry flavors. **FINISH:** Refreshingly sweet.



## Easy Mixed Berry Smoothie

**1 cup Frozen Berry Medley (I use the one from Trader Joe's that has Blueberries, Blackberries, Strawberries, and Raspberries), but you can also just use frozen Strawberries, frozen Blueberries, etc. – pretty much any combination of berries that you like.**

**1/2 cup Unsweetened Vanilla SoyMilk: you can use any brand you like, but just make sure it's unsweetened – and has only 0-1g sugar and 100 calories for 1 cup. For a creamier smoothie with more protein, use 1 cup soy milk.**

**Stevia or Agave sweetener, to taste (optional)**

Puree the berries and soy milk in a blender. You can also use a hand blender if you have one at home. Add Agave or Stevia to taste (once the smoothie has been prepared)

Note: If you don't like Soy Milk, you can use 1 cup unsweetened vanilla almond milk (40 calories for 1 cup), or even regular 1% organic milk (100 calories for 1 cup). Using regular organic 1% milk makes this drink even sweeter and tastes just like a milkshake!

## Strawberry Swirl Cheesecake

What you'll need

**Crust**

**6 chocolate or plain graham crackers**

**4 tablespoons butter, melted**

**Cake**

**3 8-oz. pkgs. cream cheese,**

**softened**

**1 cup sugar**

**3 eggs**

**1 egg yolk**

**3 tablespoons all-purpose flour**

**3 tablespoons heavy cream**

**1 teaspoon vanilla extract**

**8 strawberries**

**Notes:**

**Makes 8 to 10 servings.**

Preheat the oven to 400° F. To make the crust, crush the graham crackers in a blender or food processor, then add the melted butter. Press the mixture firmly and evenly into the bottom of an 8-inch springform pan. Tightly line the outside of the bottom of the pan with tinfoil.

In the bowl of an electric mixer, whip the cream cheese until it's smooth and fluffy. Add the sugar and blend well. Add the eggs and the yolk, one at a time, mixing well with each addition. Blend in the flour, vanilla extract, and cream, then mix until smooth. Pour the batter evenly over the crust.

Puree the strawberries and dot the mixture over the top. Using a small rubber spatula, gently swirl the puree into the batter.

Place the pan in a large baking dish. Fill the baking dish with warm water halfway to the top of the cheesecake pan and place in the oven. Bake for 10 minutes, then reduce the heat to 250° F. Bake for an additional hour and 30 minutes or until a knife inserted into the middle comes out clean. Once the cheesecake is cooled, refrigerate it covered overnight.





VODKA MADE DIFFERENT SO YOU CAN  
STAND OUT



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