FLAVORS TO WATCH
According to the experts at McCormick, these are the top seven flavors expected to play a starring role on grills all across America this season:

SWEET TEA
Sweet tea isn’t just for sipping. The refreshing flavor of this classic warm-weather beverage gives marinades and sauces a touch of the South, offering hints of bitter and sweet for a deeper flavor experience.

SMOKED TOMATO
The technique of smoking brings out the rich, intense note of summer tomatoes, making them a great ingredient for DIY condiments or a flavorful addition to grilled meats, pizza, salads and sandwiches.

OREGANO
This bold, aromatic herb brings a taste of the Mediterranean to the backyard grill, recreating authentic brick-oven flavors in grilled breads, pizzas, meats and more.

WHITE PEACH
Eagerly awaited, white peaches are one of summer’s greatest undiscovered pleasures. Grilling enthusiasts are now seeking out this fruit for its delicate, fragrant flavor perfect for salads, salsas, beverages, and simply sliced alongside flame-kissed meats.

PECAN WOOD
Grillers everywhere are discovering the sweet, nutty flavor of pecan wood, which brings a smoother taste than hickory to chicken and pork.

GINGER
The warm, intense flavor of ginger is being celebrated for its versatility, bringing Asian flare to spice rubs, marinades, fruits and desserts on the grill.

WHISKEY
With hints of smoke and spice, whiskey is the perfect complement for slow & low grilling, offering bold flavor that can stand up to strong marinades and sauces for smoked meats.
# DIY Condiments

Customize basic condiments foramped-up burgers, hot dogs and sausages.

<table>
<thead>
<tr>
<th>Southwest Mayo</th>
<th>Smokehouse Maple Mayo</th>
<th>Lemony Herb Mayo</th>
</tr>
</thead>
<tbody>
<tr>
<td>1/2 cup mayo + 1-2 tbsp lime juice + 1 tsp chili powder + 1 tsp ground cumin</td>
<td>1/2 cup mayo + 1 tsp grill mates smokehouse maple seasoning</td>
<td>1/2 cup mayo + 1 tsp basil + 1/2 tsp oregano + 1/2 tsp lemon juice + 1 tsp garlic powder</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Honey Mustard</th>
<th>Herbed Mustard</th>
<th>Worcestershire Pub Mustard</th>
</tr>
</thead>
<tbody>
<tr>
<td>1/2 cup mayo + 2 tbsp ground mustard + 1 tsp honey + 1 tsp water</td>
<td>1/2 cup aijon mustard + 1 tsp dill weed</td>
<td>1/2 cup aijon mustard + 1 tsp grill mates worcestershire pub burger seasoning</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Asian Spiced Ketchup</th>
<th>Cajun Spiced Ketchup</th>
<th>Jerk Ketchup</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 cup ketchup + 1 tsp soy sauce + 1/2 tsp garlic powder + 1/2 tsp ground ginger</td>
<td>1 cup ketchup + 1 tbsp perfect pinch cajun seasoning</td>
<td>1 cup ketchup + 1 tbsp perfect pinch caribbean jerk seasoning</td>
</tr>
</tbody>
</table>
5-MINUTE MARINATING

Adding this speedy technique to your toolbox will change your grilling game, slashing prep time and amping up the flavor of favorite recipes.

1. Place chicken, pork or steak with your marinade of choice in a resealable plastic bag.

2. Push air out of the bag and seal tightly.

3. Massage the meat for 5 minutes, turning the bag often so meat absorbs most of the marinade. Remove the meat and grill. Discard remaining marinade.
Charring fruit imparts a sweet, smoky flavor and rich color, offering a twist to drinks like sangria, lemonade and iced tea. Grill fruit on medium heat, turning halfway through cooking time. It's best to use varieties that are slightly under-ripe so they maintain their firmness and texture.

<table>
<thead>
<tr>
<th>Time Range</th>
<th>Fruit Varieties</th>
</tr>
</thead>
<tbody>
<tr>
<td>4-5 minutes</td>
<td>strawberries on skewers, apples, cut into 1/2 inch thick slices, watermelon, cut into 3/4 inch thick slices, figs, halved lengthwise</td>
</tr>
<tr>
<td>6-8 minutes</td>
<td>apricots, halved, bananas, halved lengthwise, cantaloupes, cut into wedges, kiwis, halved</td>
</tr>
<tr>
<td>8-10 minutes</td>
<td>papaya, cut into 1/2-inch slices, mangoes, cut into 1/2-inch slices, citrus fruit, cut into 1/2-inch slices or 1-inch wedges, pineapple, peeled, cored and cut into 1/2-inch rings or 1-inch wedges*</td>
</tr>
</tbody>
</table>

*may need up to 10 minutes

Grapefruit, halved, pears, halved, peaches, halved, nectarines, halved
### SOCIAL S’MORES

At your next BBQ, create a build-your-own s’mores “bar” where guests can customize the base and toppings for their very own s’mores-inspired layered desserts.

<table>
<thead>
<tr>
<th>Chocolate Pretzel S’mores</th>
<th>Peach Melba S’mores</th>
<th>Banana Split S’mores</th>
<th>Peanut Brittle S’mores</th>
<th>Raspberry Lemon Bar S’mores</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chocolate covered pretzels</td>
<td>Shortbread cookies</td>
<td>Vanilla wafers</td>
<td>Peanut butter cookies</td>
<td>Sugar cookies</td>
</tr>
<tr>
<td>Vanilla marshmallow creme</td>
<td>Vanilla marshmallow creme</td>
<td>Vanilla marshmallow creme</td>
<td>Vanilla marshmallow creme</td>
<td>Vanilla marshmallow creme</td>
</tr>
<tr>
<td>Caramel sauce</td>
<td>Raspberry jam</td>
<td>Chocolate sauce</td>
<td>Caramel sauce</td>
<td>Lemon curd</td>
</tr>
<tr>
<td>Chopped grilled peaches</td>
<td></td>
<td></td>
<td>Toffee bits &amp; chopped peanuts</td>
<td>Raspberry halves</td>
</tr>
</tbody>
</table>

![Image of s'mores bar]
**SMOKE & SPICE PAIRINGS**
Paired with the right ingredients, wood smoke elevates grilling to new heights.

<table>
<thead>
<tr>
<th>WOOD CHIPS</th>
<th>FLAVOR IMPARTED</th>
<th>FOOD PAIRING</th>
<th>SPICE PAIRING</th>
</tr>
</thead>
<tbody>
<tr>
<td>pecan</td>
<td>sweet, nutty, mild intensity</td>
<td>all meats &amp; seafood</td>
<td>Grill Mates® Fiery Five Pepper Seasoning</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>Lawry’s® Mediterranean Herb &amp; Wine Marinade</td>
</tr>
<tr>
<td>hickory</td>
<td>assertive, smoky, high intensity</td>
<td>all meats</td>
<td>Grill Mates® Slow &amp; Low Memphis Pit BBQ Rub</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>Lawry’s® Baja Chipotle Marinade</td>
</tr>
<tr>
<td>oak</td>
<td>versatile, moderate intensity</td>
<td>all meats</td>
<td>Grill Mates® Montreal Steak Seasoning</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>Lawry’s® Steak &amp; Chop Marinade</td>
</tr>
<tr>
<td>mesquite</td>
<td>hearty, savory, high intensity</td>
<td>beef</td>
<td>Grill Mates® Slow &amp; Low Smokin’ Texas BBQ Rub</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>Lawry’s® Mesquite Marinade</td>
</tr>
<tr>
<td>maple</td>
<td>sweet, subtle, mild intensity</td>
<td>pork, chicken &amp; vegetables</td>
<td>Grill Mates® Smokehouse Maple Seasoning</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>Lawry’s® Original Seasoned Salt Spice Blend</td>
</tr>
<tr>
<td>apple</td>
<td>light, fruity, mild intensity</td>
<td>pork &amp; chicken</td>
<td>Grill Mates® Montreal Chicken Seasoning</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>Lawry’s® Hawaiian Marinade</td>
</tr>
<tr>
<td>cherry</td>
<td>subtle, fruity, mild intensity</td>
<td>chicken</td>
<td>Grill Mates® Slow &amp; Low Tennessee Smokehouse BBQ Rub</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>Lawry’s® Teriyaki Marinade</td>
</tr>
<tr>
<td>alder</td>
<td>musky, sweet, mild intensity</td>
<td>seafood</td>
<td>Grill Mates® Backyard Brick Oven Seasoning</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>Lawry’s® Herb &amp; Garlic Marinade</td>
</tr>
</tbody>
</table>
TURN YOUR GAS GRILL INTO A SMOKER

1. Soak wood chips in water for at least 30 minutes.

2. Place 1 cup of wood chips in a smoke box or a makeshift foil pouch punctured with a fork.

3. Place smoker box or pouch under the grate and over one of the burners, away from the center of the grill.

4. Heat the grill on high until the wood chips start smoking, then reduce heat to the desired temperature.

5. Place food on the center of the grill, away from the smoker box or pouch.

6. Cover and grill as you normally would, refilling the smoker box or replacing the pouch as needed.
TURN YOUR CHARCOAL GRILL INTO A SMOKER

1. Soak wood chips in water for at least 30 minutes.

2. Nestle an aluminum drip pan filled with water between two piles of charcoal.

3. Light charcoal and allow to heat until a subtle coating of grey ash forms.

4. Sprinkle soaked wood chips directly onto coals, and allow them to start smoking before placing the food directly over the drip pan.

5. Cover and grill as you normally would, adding more wood chips as needed until flavorful smoke has permeated the food.
BREADS ON THE GRILL

A variety of grilled breads are playing a starring role in warm-weather meals with these mouthwatering flavors and dips.

- **Naan**
  - Serve with Arugula & Pine Nut Pesto

- **Biscuits**
  - Serve with Peach, Sweet Onion & Whiskey Chutney

- **Ciabatta**
  - Brush with olive oil mixed with Lawry’s® Mediterranean Herb Seasoned Salt before grilling

- **Pita**
  - Serve with Classic Hummus

- **Olives Bread**
  - Serve with Mediterranean Salsa

- **Flour Tortillas**
  - Brush with vegetable oil mixed with Grill Mates® Fiery 5 Pepper Seasoning before grilling. Also try this with lavash or chapati bread