

NEXT LEVEL KOREAN BBQ BURGER



INSPIRED BY TTEOKGALBI KOREAN BEEF PATTIES, THIS BURGER IS LOADED WITH LAYERS OF FLAVOUR. TO MAKE THE BURGERS, SWAP MARINATED SHORT RIB FOR GROUND BEEF MIXED WITH SESAME, SOY, HONEY AND MORE. NEXT, PILE HIGH WITH AN EASY GRILLED KIMCHI AND SLATHER WITH A GINGER GARLIC MAYO.

BACKYARD "POKE" SHACK



GRILLED TUNA & CORN "POKE" WITH LIME CREMA

THE HAWAIIAN RAW SEAFOOD SALAD, POKE, GOES FULL-ON-GRILL. SEAR FISH OR SHRIMP ALONG WITH FRESH SUMMER VEGGIES AND FRUITS FOR SMOKY FLAVOUR. THROW IN A BOWL AND MIX WITH CITRUSY, SWEET 'N SPICY DRESSINGS.



Flavour
Forecast 2017

GRILLING
EDITION

5 HOT IDEAS -FOR- SUMMER



WHITE BBQ SAUCE

WE'RE ABOUT TO BLOW THE COVER ON THE SOUTH'S TANGY LITTLE SECRET: WHITE BBQ SAUCE. IT'S A MAYO AND VINEGAR-BASED CONDIMENT (NO TOMATOES IN SIGHT!) THAT'S SPOONED OVER GRILLED OR SMOKED CHICKEN. DRIZZLE IT ON SALAD GREENS, TOO ... ITS CRAVEABLE TANG WILL LEAVE YOU WANTING MORE.



CAST IRON SPUDS

BORED WITH YOUR COLD POTATO SALAD? TURN UP THE FLAME UNDER OLD-SCHOOL CAST IRON TO CREATE INTENSE CHARRED FLAVOURS IN EVERYTHING FROM LOADED SMASHED POTATOES TO SAUSAGE AND EGG BREAKFAST HASHES.



SMOKEHOUSE MAPLE SAUSAGE & EGG HASH

PEPPERED STICKY SWEET WINGS



BLACKBERRY
PEPPER WINGS

BOLD BLACK PEPPER TEAMS UP WITH RIPE BLACKBERRIES AND PEACHES TO CREATE FINGER LICKIN' GRILLED WINGS. TOSSED IN GLAZE THEN SERVED WITH EXTRA FOR DUNKING, THIS IS ONE SWEET-HOT WAY TO GET THE BACKYARD PARTY IN FULL SWING.