A close-up photograph of various grilled items on skewers, including shrimp, onions, mushrooms, and cherry tomatoes, set against a dark background.

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How to Grill

SIMPLE RECIPES FOR GREAT FLAME-COOKED FOOD

Everything

Mark Bittman



Brussels Sprout Skewers with Green Olive Dipping Sauce

Makes: 4 to 6 servings

Time: 20 to 25 minutes



A recipe that preaches to the choir *and* makes converts: The fire crisps the outer layers of the sprouts, creating a delicious foil for the nutty, creamy insides. Try to grab small Brussels sprouts all of a similar size so they cook evenly and can be devoured in one bite. Blanching makes the sprouts easier to pierce and lets you crank up the fire to put on the perfect char. You can prepare the skewers and sauce up to several hours in advance and refrigerate; bring both to room temperature while the grill heats.

Salt

16–36 small Brussels sprouts

3 tablespoons good-quality olive oil

1 cup lightly packed fresh parsley leaves

2 tablespoons fresh lime juice

1 small clove garlic, peeled

½ cup pitted green olives

1 If you're using bamboo or wooden skewers, soak them in water for 30 minutes. Meanwhile, start the coals or heat a gas grill for hot direct cooking. Make sure the grates are clean.

2 Bring a large pot of salted water to a boil. Trim the Brussels sprouts and remove any discolored outer leaves. Add the sprouts and blanch until just soft enough to pierce with a skewer, 8 to 12 minutes. Drain, then pat dry with paper towels. Toss with 1 tablespoon of the oil in a bowl. When cool enough to handle, thread 4 to 6 sprouts on each skewer.

3 Make the dipping sauce: Put the parsley, lime juice, garlic, and remaining 2 tablespoons oil in a blender or food processor and process until chopped, stopping to scrape down the side of the container if necessary. Add the olives and pulse until the mixture is a rough purée. Taste and add a little salt if you'd like. Transfer to a small serving bowl.

4 Put the skewers on the grill directly over the fire. Close the lid and cook, turning once or more, until the Brussels sprouts are tender all the way through and browned, 3 to 5 minutes per side. Transfer to a serving plate and serve with the dipping sauce on the side.

• recipe continues →

Brussels Sprout and Soppresata Skewers

This Italian salami—or any good salami for that matter—is a nice switch from the usual bacon: You’ll need 1 thin slice soppresata for every sprout. Reduce the oil to 1 tablespoon and use it only to coat the sprouts. Omit the parsley, lime juice, garlic, and olives and skip Step 3. Skewer a sprout, then fold a slice of soppresata into quarters, and push it up against the sprout on the skewer so it fans a little. Repeat with the remaining sprouts and salami. Grill until the soppresata is crisp, even charred in spots.

Brussels Sprout Skewers with Parsley-Cilantro Pesto

A bright, herbal alternative: Omit the olives, and in Step 3, add 1 cup lightly packed fresh cilantro leaves and some salt; process until smooth.

Okra Skewers with Green Olive Dipping Sauce

In Step 1, build a medium direct fire. Substitute small okra pods for the Brussels sprouts. Trim their stems; there is no need to blanch them. Okra is easier to handle if you skewer several crosswise using two skewers, threading the tops with one and the tips with another. Or skip the skewers and put the okra right on the grill if they’re large enough. Cook, turning once or more, until they’re bright green and you can insert a knife through the center of one without resistance, 3 to 4 minutes per side. Serve with the sauce.

Smoked Cheese

Makes: as much as you'd like

Time: 30 to 45 minutes



It turns out that cheese—soft and hard—takes very well to smoke. And it's easy. No cheese takes longer than 30 minutes, and some are ready in as little as 15, depending on the cheese and how much smoke you're producing. I prefer a light touch: A short hop on the grill lightly infuses them with flavor—you want it to be about the cheese, not the smoke.

A few technical tips: Any cheese that holds its shape on a board will work, even the softer types like fresh goat cheese, feta, and paneer. Don't pat the cheese dry before putting it on the grill; the moisture helps capture the smoke. Keep the temperature in the grill at 275°F or below and position the cheese as far away from the fire as you can; at most, you want the cheese to gently warm through. No need to turn the cheese; the smoke surrounds and colors it pretty evenly.

It's your choice of cheese and quantity. Look for cheese with a higher melting point; it also helps if it is soft and/or somewhat moist/wet, as long as it will hold its shape.

1 Start the coals or heat a gas grill for medium-low indirect cooking. (Position the coals so that the smoke will be pulled over the food and out the top vent.) Make sure the grates are clean. When the grill is ready, put 1 cup wood chips in the grill (see "Smoking," pages 10–12) and close the lid.

2 If you have a large piece of cheese, cut it in half or several pieces to increase the surface area.

3 As soon as the grill fills with smoke, put the cheese on the indirect side as far away from the fire as you can. Close the lid and cook until the cheese has lightly colored, 15 to 30 minutes; you may need to add more wood to keep the smoke going. Taste occasionally; when it's as smoky as you like, transfer the cheese to a platter or board and serve right away. Or wrap tightly and refrigerate until you're ready to serve; let come back to room temperature for serving.

• recipe continues →

Provoleta

Makes: 4 to 6 servings

Time: 30 to 35 minutes, largely unattended



I love everything about this dish, starting with the name: Provoleta. Crusty bread spread with seared, melted provolone cheese is a traditional part of the Argentinian *asado* or grill meal. A cast-iron pan is a must for this, preferably small. (A 5-inch square pan is the perfect size for a ¾-inch-thick slice of cheese; a 6-inch round pan is runner-up.)

- Good-quality vegetable oil for the pan
- 1 ¾- to 1-inch-thick slice provolone cheese (about 8 ounces)
- 1 tablespoon chopped fresh oregano (optional)
- 1 teaspoon red chile flakes (optional)
- 1 baguette, sliced, for serving

1 Start the coals or heat a gas grill for hot direct cooking. Pour a little bit of oil on a paper towel and

lightly grease a small cast-iron pan. Put the pan on the grill directly over the fire, close the lid, and let it heat for 10 minutes.

2 Put the cheese in the hot pan and sprinkle with the oregano and red pepper, if you're using them. Close the lid and cook until the cheese melts to fill the pan and gets bubbly and crusty at the edges, 4 to 5 minutes. Carefully transfer the extremely hot skillet to a trivet and serve with the baguette slices.

7 OTHER CHEESES ON THE GRILL

All of these cheeses can go right on the grate, directly over the fire.

- 1. Kasseri:** A pungent and salty semihard cheese made in Greece and Turkey from unpasteurized sheep's milk
- 2. Kefalotyri:** A salty hard cheese made from sheep's or goat's milk, traditional to Greece and Cyprus
- 3. Manouri:** A semisoft goat and sheep's milk cheese from Greece made from the whey left over from making feta cheese.
- 4. Paneer:** A fresh cheese popular throughout India, Pakistan, and other South Asian countries made by curdling water buffalo's milk or buffalo's and cow's milk
- 5. Feta:** A brined white cheese made from sheep's milk or sheep's and goat's milk
- 6. Queso fresco:** A mild Mexican fresh cheese usually made from cow's milk
- 7. Bread cheese:** "Bread cheese" is the translation of this cheese's original name, *juustoleipa*; it has been made in Finland and Sweden for several hundred years, from reindeer milk. It came to this country with Scandinavian immigrants; here it is made from cow's milk and part of the cheesemaking process is baking it.

• recipe continues →



Real Grilled Cheese Bites

Makes 2 to 4 appetizer servings or 1 lunch serving

Time: 25 to 30 minutes



When something is *really* good, all you need is a bite. So like pizza or quesadillas, a well-made sandwich easily doubles as an appetizer. The most important thing is to avoid the sin of overstuffing. How much you use depends on the cheese.

- 1-2 ounces cheese, sliced
- 2 slices country-style bread
- 1 tablespoon good-quality olive oil or softened butter

turns golden brown and the cheese has melted, 3 to 5 minutes per side. Transfer to a plate and let sit for 1 or 2 minutes for the cheese to set. Cut into quarters or eighths and serve right away.

1 Start the coals or heat a gas grill for medium direct cooking. Make sure the grates are clean.

2 Put the cheese between the pieces of bread. Brush or spread the oil or butter over both sides of the sandwich.

3 Put the sandwich on the grill directly over the fire. (If you like, you can set a pan on top of the sandwich, to press the sandwich into the grate.) Close the lid and cook, turning once, until the bread

9 CHEESES TO TRY IN REAL GRILLED CHEESE BITES

- | | |
|------------------|--------------|
| 1. Mozzarella | 6. Asiago |
| 2. Fontina | 7. Gouda |
| 3. Monterey Jack | 8. Provolone |
| 4. Havarti | 9. Taleggio |
| 5. Muenster | |

Cubano Bites

Use a Swiss cheese like Gruyère, Jarlsberg, or Emmental. First layer in 1 or 2 thin slices roast pork, then the cheese, then 1 or 2 slices boiled ham, then a layer of dill pickle chips. Spread yellow mustard on the inside of the top piece of bread. Grill as directed. Try to cut the pieces so that each bite contains a full pickle chip.

Cheddar-Apple Bites

Use cheddar cheese and add thin slices of red or green apple.

Brie and Fig Bites

Brie softens on the grill rather than melts, and it's delicious this way: Use thinly sliced Brie cheese (slice it along one of the cut edges if you have a wedge) and top with thinly sliced ripe figs. Or spread the inside of one slice of bread with store-bought fig jam. Leave the sandwich on the grill for a good 5 minutes before turning it.

Cheesy Jalapeño Quesadillas

Makes: 4 appetizer servings or 2 light lunch servings

Time: 20 to 25 minutes



You have unlimited options for varying these: Try a grated Mexican-style melting cheese like Chihuahua or Oaxaca, which are now easy to find in supermarkets. Serrano or Anaheim chiles will punch up the heat, and pickled peppers are a fun twist. Once off the grill, an easy way to cut quesadillas quickly and neatly into wedges is to use a pizza cutter.

Good-quality vegetable oil for brushing

4 8-inch flour tortillas

1 cup grated Monterey Jack cheese

1 large jalapeño chile, or to taste,
seeded if you like, chopped

3 Put the quesadillas on the grill directly over the fire. Close the lid and cook, turning once, until the tortillas turn golden brown and the cheese has melted, 2 to 3 minutes per side. Transfer to a cutting board and let sit for 1 or 2 minutes to let the cheese set. Slice each quesadilla into 8 wedges and serve hot.

1 Start the coals or heat a gas grill for medium-high direct cooking. Make sure the grates are clean.

2 Lightly brush one side of 2 of the tortillas with oil. With the dry sides facing up, scatter half the cheese over each; top with the jalapeño. Cover with the remaining tortillas and brush the tops with oil.

Quesadillas with Black Beans and Fresh Tomato

Omit the jalapeño. Chop 1 medium fresh tomato. Rinse, drain, and mash one 15-ounce can black beans; season with salt and pepper and 1 teaspoon ground cumin. In Step 2, spread the dry side of the tortillas with a thin layer of the black bean mixture; refrigerate the rest for another use. Top with the cheese, then the tomato. Finish and grill the quesadillas as directed.

Quesadillas with Cheddar, Avocado, and Cilantro

Omit the jalapeño; substitute cheddar for the Monterey Jack. Pit, peel, and thinly slice 1 ripe avocado. In Step 2, divide the avocado between the quesadillas, layering it over the cheese; sprinkle each with 1 to 2 tablespoons roughly chopped fresh cilantro, and finish and grill as directed.

Hoisin Quesadillas with Scallions and Basil

Use Thai basil here if you can find it: Omit the jalapeño; substitute mozzarella or Oaxaca cheese for the Monterey Jack. For each quesadilla, brush one side of 2 of the tortillas with 1 tablespoon hoisin sauce, top with the cheese, and sprinkle with 1 thinly sliced scallion and 2 large fresh basil leaves, thinly sliced. Finish and grill the quesadillas as directed.

Pizza Bianca

Makes: 2 or more small pizzas

Time: 2 to 3 hours, largely unattended,
if making own dough

D **M** **V**

White pizza has no sauce or cheese, just a sprinkle of coarse salt and rosemary and a drizzle of good-quality olive oil. It's essentially bread—only way better. Serve this as is with dinner, as a vehicle for a spread or dip, or to make sandwiches.

3 cups all-purpose or bread flour,
plus more as needed

2 teaspoons instant yeast

2 teaspoons kosher or coarse sea salt,
plus more for sprinkling

2 tablespoons good-quality olive oil,
plus more for drizzling

1 tablespoon or more chopped fresh rosemary

1 Whisk the flour, yeast, and salt together in a large bowl. Add the oil and 1 cup water and mix with a heavy spoon. Continue to add water, 1 tablespoon at a time, until the dough forms a ball and is slightly sticky to the touch. In the unlikely event that the mixture gets too sticky, add flour 1 tablespoon at a time until you have the right consistency.

2 Lightly flour a work surface and turn out the dough onto it. Knead by hand for a minute until smooth, then form into a round ball. Put the dough in a bowl and cover with plastic wrap; let rise in a warm spot until it doubles in size, 1 to 2 hours. You can cut this rising time short if you're in a hurry, or you can let the dough rise more slowly, in the refrigerator, for up to 8 hours. You can freeze the dough at this point for up to a month: Wrap it tightly in plastic wrap or put in a zipper bag. Thaw in the refrigerator; bring to room temperature before shaping.

3 To shape, divide the dough into 2 or more pieces; roll each piece into a round ball. Put each ball on a lightly floured work surface, sprinkle lightly with flour, and cover with plastic wrap or a towel. Let rest until slightly puffed, 25 to 30 minutes.

4 Start the coals or heat a gas grill for medium direct cooking. Make sure the grates are clean.

5 Roll or lightly press each ball into a flat, round disk, lightly flouring the work surface and the dough as necessary to keep it from sticking (use only as much flour as you need). To stretch the dough, push down at the center and outward to the edge, turning the round as you do. Continue pushing down and out and turning the dough until the round is the size you want; if you're making 2 pizzas, aim for rounds 10 to 12 inches in diameter. Sprinkle the tops evenly with the rosemary and a pinch or so coarse salt, then drizzle lightly with olive oil.

6 Put the crusts on the grill directly over the fire. Close the lid and cook until the bottoms firm up and brown and the tops are cooked through, 5 to 10 minutes, depending on how hot the fire is; the top side of the dough will bubble up from the heat underneath but likely won't take on much color. Transfer to a cutting board and use a pizza cutter to slice into wedges or small pieces and serve.

• recipe continues →

D direct fire **I** indirect fire **M** make ahead **V** vegetarian option

<p>Margherita Pizza</p>	<p>So insanely good during peak tomato season; in the heat of the grill, the slices concentrate to a sauce-like consistency: Omit the rosemary, salt, and olive oil. For the two pizzas, you'll need about 8 ounces thinly sliced mozzarella cheese and 2 medium tomatoes, sliced 1/4 inch thick. Top each crust with mozzarella, then tomato. After the crust has cooked and the cheese melted, transfer to a cutting board and let cool a couple minutes. Scatter with fresh basil leaves, slice, and serve.</p>
<p>Pizza with Mozzarella and Prosciutto</p>	<p>Salty, crisp, and creamy all at the same time: Omit the rosemary, salt, and olive oil. You'll need about 8 ounces each of thinly sliced mozzarella cheese and prosciutto for 2 pizzas. Top the crusts with mozzarella, then fully cover all the way to the edge of the pie with thinly sliced prosciutto. Grill and serve as directed.</p>
<p>New Haven-Style Fresh Clam Pizza</p>	<p>Based on Frank Pepe's famous clam pizza: Omit the rosemary and salt. Shuck 32 littleneck clams, removing them from their shells (see page 76, or have your fishmonger do this). In a small bowl, mix together 3/4 cup freshly grated pecorino Romano cheese, 4 cloves garlic, minced, and 1 tablespoon minced fresh oregano; use this mixture to top the pizzas. Put the clams on top, then drizzle very lightly with olive oil. Grill as directed until the crusts brown and the clams are hot.</p>

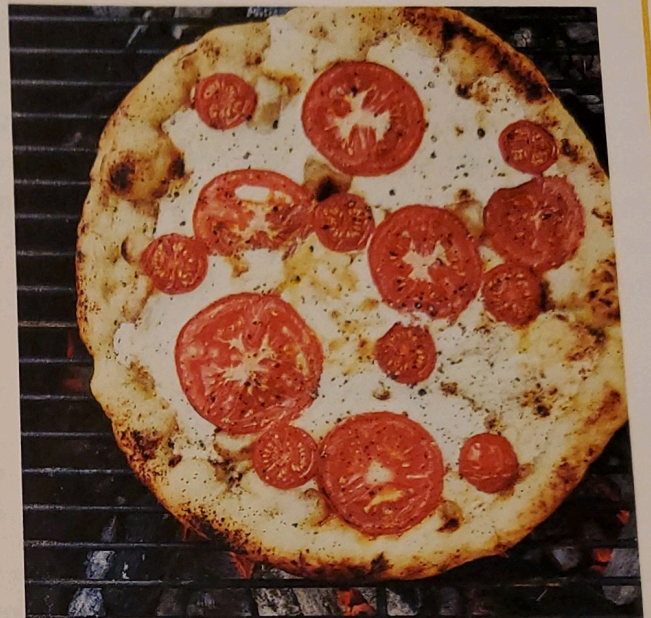
7 WAYS TO FLAVOR PIZZA DOUGH

Knead any of these ingredients into the dough in Step 2:

1. 2 tablespoons chopped or mashed Grill-Roasted Garlic (page 464)
2. 1/4 cup freshly grated Parmesan, pecorino Romano, or other hard cheese
3. 2 slices bacon, fried until crisp then chopped, or 2 ounces diced pancetta, fried until crisp
4. 1 ounce thinly sliced salami (hard, Genoa, soppressata, capicola, pepperoni), chopped
5. 2 tablespoons pesto of your choice (to make your own, see page 475) or chopped oil-packed dried tomatoes
6. 1 tablespoon chopped fresh rosemary or basil
7. 2 tablespoons chopped black olives

PIZZA ON THE GRILL

Cooking pizza this way is nothing short of a miracle. (Like: why doesn't the dough slip through the grate?) The only challenge is transferring the topped dough to the grill. If you're going to be grilling pizza frequently, think about investing in a peel. This tool makes getting the dough onto and off the grill a lot easier, especially if you get one of those stainless-steel paddles that look like a giant spatula. You can use an inverted baking sheet, or just wait to add the toppings until after the dough is on the grill and work quickly. Don't be tempted to make one large pie—it'll be too unwieldy and you'll end up with disappointing results—and go easy on the toppings. This should be about the crust.



Smoked Nuts

Makes: 2 cups

Time: 45 minutes, or longer to taste



No one can eat just one . . . handful. Raw nuts can go south fast, so be sure to taste them before starting. My favorite nuts for smoking are walnuts, almonds, and pecans, but pine nuts, peanuts, macadamias, and cashews are all fine. Blanched hazelnuts also work. For me, 30 minutes of smoke time is ideal for most nuts, but start tasting before that to pinpoint what you like.

- 2 cups shelled unsalted raw nuts
- 2 tablespoons good-quality vegetable oil
- 2 teaspoons salt

1 Start the coals or heat a gas grill for medium indirect cooking. Position the coals so that the smoke will be pulled over the food and out the top vent.

2 Put the nuts, oil, and salt in a disposable foil pan large enough to hold the nuts in a single layer. Toss to coat.

3 When the grill is ready, put a generous handful of wood chips in the grill (see “Smoking,” pages 10–12) and close the lid. As soon as the grill fills with smoke, put the pan of nuts on the indirect side of the grill and close the lid again.

4 Smoke the nuts, shaking the pan every 10 minutes or so, until they’re as smoky and crisp as you like, at least 20 minutes. Replenish the wood as needed to keep the grill filled with smoke. Remove the nuts from the grill and serve when they’re cool enough to handle. Or cool completely, transfer to an airtight container, and refrigerate for up to a few weeks or freeze for several months; bring to room temperature before serving.

Sweet and Salty Smoked Nuts

In Step 2, add 2 tablespoons sugar to the pan along with the nuts, oil, and salt.

Hot and Sweet Nuts

Reduce the salt to 1 teaspoon. In Step 2, add 2 tablespoons sugar and 2 teaspoons chili powder, 1 teaspoon chipotle chile powder, or 1/2 teaspoon cayenne.

Umami Nuts

Omit the salt and replace the oil with 1/4 cup tamari.

MORE SPICE MIXTURES YOU CAN USE WITH SMOKED NUTS

After tossing the nuts with the oil, toss them with 2 to 3 tablespoons of any of the spice mixes until evenly coated, then grill as directed. Or, you can toss them with $\frac{1}{4}$ cup Balsamic Syrup (page 467) or Ponzu Sauce (page 468), or any of their variations, before smoking.

- The seasoning mix from Cajun-Style Grilled Shrimp (page 63) and its variation
- Star Anise Grill Salt (page 222)
- Baharat Rub (page 254)
- Smoky Cumin Grill Salt (page 204) and its variations
- Chris's Best Ever Rub and its variations (page 455)
- Lime-Ancho Grill Salt (page 279)
- Jerk Seasoning (page 456)
- Garam masala (mix it with 2 teaspoons salt before adding)
- Curry powder (mix it with 2 teaspoons salt before adding)
- Spiced Brown Sugar Rub (page 112)
- Chipotle-Cumin Grill Salt (page 209)

Chicken Skewers with Peanut Sauce

Makes: 6 to 8 servings

Time: 30 to 35 minutes

D M V

Because the chicken is so thin, it's important to start with a clean grill. (Ditto the pork and tofu variations.) Otherwise, the chicken will form a crust on the grill, and when you try to pick it up it will stick or just shred away. Use 6-inch skewers.

- 1 pound boneless, skinless chicken thighs
- ½ cup creamy peanut butter
- ¼ cup coconut milk
- 2 tablespoons fresh lime juice
- 2 tablespoons soy sauce
- 2 tablespoons minced garlic
- 2 tablespoons minced fresh ginger
- Chopped fresh cilantro for garnish

1 Slice the chicken about ¼ inch thick (it's easier if you freeze it for 15 to 30 minutes first). Whisk the peanut butter, coconut milk, lime juice, soy sauce, garlic, and ginger together in a large bowl until smooth and fully combined. Transfer half the sauce to a small bowl. Put the chicken in the large

bowl and stir to coat evenly with the sauce. Let sit at room temperature, tossing occasionally, as the grill heats up. Or cover and refrigerate for up to 24 hours.

2 If you're using bamboo or wooden skewers, soak them in water for 30 minutes. Start the coals or heat a gas grill for hot direct cooking. Make sure the grates are clean.

3 Thread 1 or 2 slices of chicken lengthwise onto each skewer, stretching out the slices. Put the skewers on the grill directly over the fire. Close the lid and cook, turning once, until the chicken cooks all the way through, 2 to 3 minutes per side. Transfer the skewers to a platter, sprinkle with cilantro, and serve with the reserved peanut sauce for dipping.

Pork Skewers with Peanut Sauce	Substitute thinly sliced boneless pork shoulder, loin, or pounded sirloin cutlets for the chicken. Grill for 3 to 4 minutes per side.
Shrimp Skewers with Peanut Sauce	Substitute 1 pound peeled shrimp for the chicken. If you use large shrimp (31/35 count), use 3 shrimp per skewer for 10 to 11 skewers. With jumbo (21/25 count), use 2 per skewer, for 10 to 12 skewers. Grill, turning once, until the shrimp are fully opaque, 2 to 4 minutes per side.
Tofu Skewers with Peanut Sauce	Heat the grill for medium direct cooking. Substitute one 14- to 16-ounce package extra-firm tofu, cut into 12 long sticks, for the chicken. In Step 3, thread 1 stick onto each skewer. Grill, turning once, until the tofu develops a crust and releases easily from the grate, 5 to 10 minutes per side.



Sesame-Crusted Tuna Steaks with Lime Dipping Sauce

Makes: 4 servings

Time: 20 to 25 minutes



You know this tuna—seared on the outside in a screaming hot skillet. So why not take it outdoors? Cook the steaks to the doneness you like: After 1 minute on each side, the outside will be seared, the inside raw. Four to five minutes on each side should yield tuna cooked all the way through. The sesame seeds can be all black, all white, or a mixture, known as a tuxedo blend.

- 1½ pounds 1-inch-thick tuna steaks
- 1 tablespoon sesame oil
- ½ cup sesame seeds
- ¼ cup fresh lime juice
- 2 tablespoons soy sauce
- 1 tablespoon rice vinegar
- 1 tablespoon sugar
- 1 tablespoon minced fresh ginger
- 1 tablespoon minced garlic
- Chopped scallion for garnish (optional)

1 Start the coals or heat a gas grill for hot direct cooking. Make sure the grates are clean.

2 Pat the tuna steaks dry with paper towels. Brush with the oil on both sides. Put the sesame seeds on a small plate and dredge the steaks in them, coating the tuna completely, even the sides.

3 Whisk the lime juice, soy sauce, vinegar, sugar, ginger, and garlic together in a small bowl until the sugar dissolves. (You can dredge the tuna and make the dipping sauce several hours in advance, cover, and refrigerate until ready to grill.)

4 Put the steaks on the grill directly over the fire. Close the lid and cook 1 to 5 minutes per side, depending on the desired doneness (see the headnote); nick with a small knife to peek inside as necessary. Transfer the tuna to individual serving plates, garnish with scallion if you like, and serve with small bowls of dipping sauce. Or slice the tuna and serve family style, passing the sauce at the table.

• recipe continues →

9 WAYS TO FLAVOR BONELESS CHICKEN OR TURKEY

It's so easy to change up the flavors of boneless chicken breasts and thighs and turkey cutlets. Follow the directions for Salt-and-Pepper Boneless Chicken (page 157), swapping the fat and seasonings.

FLAVOR PROFILE	FAT (2 tablespoons)	SEASONING
MEDITERRANEAN	Good-quality olive oil	1 tablespoon each minced fresh rosemary, lemon zest, and garlic. Whisk with the oil before brushing.
SPICED	Good-quality olive oil	1 teaspoon each ground cumin, allspice, and ginger, ½ teaspoon ground cinnamon, ¼ teaspoon cayenne, and a pinch freshly grated nutmeg. Mix, then sprinkle over poultry after brushing with oil.
NORTH AFRICAN	Good-quality olive oil	1 tablespoon each honey, orange juice, and minced garlic, and 1 teaspoon ground cumin. Whisk with the oil before brushing.
CITRUSY	Good-quality olive oil	Grated zest and juice of 1 lemon or 2 limes. Whisk with the oil before brushing.
CURRIED	Yogurt	2 teaspoons curry powder. Whisk with the yogurt before brushing.
MIDDLE EASTERN	Yogurt	1 tablespoon each chopped fresh mint and ground sumac, and the juice and grated zest of 1 lime. Whisk with the yogurt before brushing.
THAI	Coconut milk	1 tablespoon each fish sauce, sugar, and chopped cilantro, and the juice of 1 lime. Whisk with the coconut milk before brushing.
PARMESAN	Mayonnaise	2 tablespoons each lemon juice and freshly grated Parmesan cheese, and the grated zest of 1 lemon. Whisk with the mayonnaise before brushing.
CHILE-FIRED	Mayonnaise, good-quality vegetable oil, or coconut milk	1 tablespoon or so Vietnamese chili garlic sauce, sambal oelek, or sriracha (use more or less to taste). Whisk with the fat before brushing.

Crunchy Breaded Chicken Cutlets

Makes: 4 servings

Time: 30 to 40 minutes



You'll never fry a breaded chicken cutlet again. And changing up the dipping liquid and the seasoning for the bread crumbs is a lot of fun. To make this with turkey cutlets or chicken paillards, decrease the cooking time to 2 to 5 minutes per side. To help the crumbs form a crust, be sure to oil the grates well and avoid handling the chicken too much.

Good-quality vegetable oil for the grates

1½ pounds boneless, skinless chicken breasts

Salt and pepper

1 cup dry bread crumbs or panko

¼ cup minced fresh parsley

2 egg whites

Lemon wedges for serving

1 Start the coals or heat a gas grill for medium direct cooking. Make sure the grates are clean, then rub them with vegetable oil-soaked paper towels held with long tongs.

2 Pound the chicken breasts to an even thickness if necessary and sprinkle lightly on both sides with salt and pepper. Combine the bread crumbs and parsley in a large shallow bowl, and season with

salt and pepper. Put the egg whites in another large shallow bowl; whisk briefly just to combine. Dip each breast in the egg whites, letting the excess drip off, then dredge in the bread crumb mixture until completely covered. Transfer to a rimmed baking sheet; don't let the coated breasts touch one another or the coating may come off.

3 Put the chicken on the grill directly over the fire. Close the lid and cook, carefully turning once, until the breasts are no longer pink in the center, 3 to 8 minutes per side depending on their size. (Nick with a small knife and peek inside.) If the coating seems to be browning too quickly, turn the heat down to medium-low or move the cutlets to a cooler part of the grill. Transfer to a platter, let rest 5 minutes, slice if you like, and serve with lemon wedges.

Crunchy Chicken Cutlets with Pesto

Omit the parsley and substitute 6 tablespoons Basil Pesto (page 475) for the egg whites. Brush the cutlets with the pesto, then dredge in the crumbs.

Crunchy Coconut Chicken Cutlets

Add more crunch with a bit of sweetness: Substitute unsweetened shredded coconut for ½ cup of the bread crumbs, fresh mint for the parsley, and ½ cup coconut milk for the egg whites. Dip the cutlets in the coconut milk, then dredge in the coconut crumbs. Serve with lime wedges.

Crunchy Soy-Mirin Chicken Cutlets

Use panko; substitute cilantro for the parsley and 3 tablespoons each mirin or honey and soy sauce for the egg whites. Brush the cutlets with the mirin mixture, then dredge in the panko. Serve with lime wedges.

Chicken and Vegetable Kebabs

Makes: 4 servings

Time: 25 to 30 minutes



The trick to combination kebabs is choosing vegetables that will be done in the time it takes the chicken to finish. You can also make these kebabs with boneless turkey breast or turkey tenderloins, as well as boneless turkey thigh meat. If you like, assemble the skewers several hours ahead, cover, and refrigerate until you're ready to grill.

1½ to 2 pounds boneless, skinless chicken breasts or thighs

2 cups cherry or grape tomatoes

3 tablespoons good-quality olive oil

Salt and pepper

1 If you're using bamboo or wooden skewers, soak them in water for 30 minutes. Meanwhile, start the coals or heat a gas grill for medium direct cooking. Make sure the grates are clean.

2 Cut the chicken into 1- to 1½-inch pieces, depending on the size of the tomatoes. Toss the chicken and tomatoes with the oil in a medium bowl and sprinkle with some salt and pepper. Alternate the chicken and tomatoes on the skewers.

3 Put the skewers on the grill directly over the fire. Close the lid and cook, turning the skewers several times to cook evenly, until the chicken is no longer pink in the center, 10 to 15 minutes total. (Nick with a small knife and peek inside.) Transfer to a platter and serve hot or at room temperature.

Chicken Skewers with Italian Sausage and Lemon Wedges

Makes: 4 to 6 servings

Time: 25 to 30 minutes



The perfect companions for a skewer: The fat from the sausage bastes the chicken as they grill together, leaving behind a pleasantly chewy texture and terrific flavor. Turkey thighs are a great option instead of chicken. Keep the sausage pieces to about 1 inch so they'll cook at the same pace as the chicken. Serve the skewers as is, or slide everything on top of a bed of rice or another grain, squeezing the lemon wedges over the top.

1 pound boneless, skinless chicken thighs

1 tablespoon good-quality olive oil

Salt and pepper

1 pound sweet or hot Italian sausage, cut into 1-inch pieces

2 lemons, cut into 8 wedges each

1 If you're using bamboo or wooden skewers, soak them in water for 30 minutes. Meanwhile, start the coals or heat a gas grill for medium direct cooking. Make sure the grates are clean.

2 Cut the chicken into 1-inch pieces, toss with the oil, and sprinkle with salt and pepper. Alternate the chicken, sausage, and lemon on the skewers, packing the food fairly tightly. (You can assemble the skewers several hours ahead, cover, and refrigerate until ready to grill.)

3 Put the skewers on the grill directly over the fire. Close the lid and cook, turning the skewers several times, until the chicken and sausage are no longer pink in the center, 8 to 12 minutes total. (Nick with a small knife and peek inside.) Transfer to a platter and serve.

Smoky Chicken Skewers with Chorizo and Lemon Wedges

Instead of Italian sausage, use fresh Mexican chorizo. Cured Spanish chorizo works too, and will get crisp as the chicken cooks through. Sprinkle the chicken with 1 teaspoon smoked paprika (pimentón) along with the salt and pepper before skewering.

Hoisin Chicken-Sausage Skewers with Lime Wedges

If you can find it, substitute Chinese sausage (*lap cheong*) for the Italian sausage. Toss the pieces of chicken with 2 tablespoons hoisin sauce before skewering. Substitute 3 limes for the lemons.

Za'atar Chicken Skewers with Lamb Sausage and Orange Wedges

Substitute merguez for the Italian sausage and 1 seeded orange for the lemons. Sprinkle the chicken with 1 tablespoon za'atar (page 456) before skewering.



Smoked Chicken Breasts

Makes: 4 servings

Time: 60 to 70 minutes



Juicy bone-in chicken breasts flavored with a touch of smoke are wonderful as is; just hit the chicken with salt and pepper before putting it on the grill. They also are the foundation for a fantastic chicken salad and the inspiration for two different-but-similar smoky variations.

2 pounds bone-in, skin-on chicken breasts

Salt and pepper

1 Start the coals or heat a gas grill for medium-high indirect cooking. If using charcoal, position the coals so that the smoke will be pulled over the breasts and out the top vent, and put a drip pan under the indirect side of the grill. Make sure the grates are clean. If using gas, empty, clean, and replace the fat trap. When the grill is ready, add wood to the grill (see “Smoking,” pages 10–12).

2 Trim excess fat and skin from the chicken without exposing the meat. Sprinkle the chicken with salt and pepper on both sides.

3 When the grill fills with smoke, put the breasts on the indirect side of the grill, skin side up. Close the lid. Keep the grill filled with smoke for about 30 minutes, replenishing the wood as needed. (You might like more or less smokiness.) Smoke the chicken for 30 minutes, then turn and rotate the pieces 180 degrees for even browning. Cook until the meat is no longer pink at the bone, about an hour total. (Nick with a small knife and peek inside.) Transfer the chicken to a plate and serve right away, at room temperature, or cover with plastic wrap and refrigerate for up to 3 days.

Chicken Adobo

Makes: 4 servings

Time: 1¼ to 1½ hours, largely unattended



Adobo, the national dish of the Philippines, starts by simmering chicken, meat, or seafood in a vinegar-soy sauce brew, then crisps it by frying, broiling—or grilling. It's served over plain white rice with the reduced simmering liquid. For the most authentic results, use cane vinegar (available online and at specialty food stores). Sprinkling on a little sugar (as some Filipino cooks do) intensifies the glaze. This is a great choice for entertaining since you can precook the chicken on the stove up to a day before grilling.

¾ cup distilled white vinegar or rice vinegar

¼ cup soy sauce

8 cloves garlic, smashed

2 bay leaves

1 tablespoon black peppercorns

3 pounds bone-in, skin-on thighs or drumsticks, or a combination

Salt (optional)

1 to 2 tablespoons sugar (optional)

1 Put the vinegar, soy sauce, garlic, bay leaves, and peppercorns in a skillet or pot large enough to hold the chicken in a single layer; bring to a boil. Trim excess fat and skin from the chicken and add it to the liquid. Reduce the heat to low, cover, and cook, turning once or twice, until the chicken is cooked through and tender, 50 to 55 minutes. (At this point, you can let the chicken cool, then refrigerate it in the liquid for up to a day; skim the fat from the liquid before proceeding. The chicken will take longer to heat through on the grill.)

2 Start the coals or heat a gas grill for medium direct cooking. Make sure the grates are clean.

3 Remove the chicken from the cooking liquid. Return the pot to the stove over medium heat and let the liquid bubble and reduce until it's as thick and intense as you like, 10 to 15 minutes; taste and adjust the seasoning with salt if necessary.

4 While the liquid simmers, sprinkle the chicken on both sides with the sugar, if you're using it. Put the chicken skin side up on the grill directly over the fire. Close the lid and cook, turning once, until the chicken is browned and crisp in places, 5 to 8 minutes per side.

5 Return the chicken to the simmering liquid, turn several times to coat well, and serve with the sauce.

• recipe continues →

Tandoori Chicken

Makes: 4 servings

Time: 40 to 70 minutes, plus marinating time, largely unattended



A tandoor is a cylindrical wood- or charcoal-fired oven common in India. Since it's unlikely that you have access to one, you can get very good results on the grill. Tandoor cooking is extremely fast and hot (900°F), but for tender and juicy chicken without the special oven, I start with indirect heat and finish over direct heat to char the outside. Leaving the skin on helps protect the meat as it cooks.

- 1 cup yogurt
- ¼ cup fresh lemon juice
- 1 tablespoon minced garlic
- 1 tablespoon minced fresh ginger
- 1 tablespoon ground cumin
- 1 tablespoon ground coriander
- 2 teaspoons smoked paprika (pimentón)
- 2 teaspoons salt
- 1 whole chicken (3–4 pounds), cut into pieces, or 3 pounds bone-in, skin-on chicken parts
- 1 medium onion, cut into wedges
- Good-quality olive oil for brushing
- 1 lemon, halved

1 Whisk the yogurt, lemon juice, garlic, ginger, cumin, coriander, paprika, and salt together in a large bowl to combine. Trim excess fat and skin from the chicken without exposing the meat. Add the chicken pieces to the marinade, turning to coat them completely. Cover with plastic wrap and refrigerate for 2 to 4 hours.

2 If you're using bamboo or wooden skewers, soak them in water for 30 minutes. Meanwhile, start the coals or heat a gas grill for medium-high indirect cooking (see "Cooking Bone-In Poultry Parts," page 155). Make sure the grates are clean. If using charcoal, put a drip pan under the indirect side of the grill; for gas, empty, clean, and replace the fat trap.

3 Thread the onion wedges onto 2 skewers, then brush with oil. Remove the chicken from the marinade, letting any excess drip off.

4 Put the chicken on the indirect side of the grill, skin side up, so the dark meat pieces are as close to the fire as possible without any danger of fat dripping onto the flames or pilot lights. Put the breasts farther away from the fire. Close the lid and cook, turning the pieces and rotating them 180 degrees for even browning after 15 to 20 minutes (breasts) and 20 to 25 minutes (dark meat). When you turn the chicken, put the onion skewers on the indirect side. Cook the chicken until the meat is no longer pink at the bone; depending on the size of the pieces, this can take 25 to 40 minutes total for the breasts and 40 to 50 minutes for the dark meat. (Nick with a small knife and peek inside.)

5 When the chicken is done, move everything skin side up directly over the fire and cook, turning once, 1 to 3 minutes per side to crisp up; if using gas, first turn the heat down to medium. At the same time, put the lemon halves cut side down directly over the fire. As the chicken and onions char, transfer them to a platter, squeeze the lemon halves over all, and serve.

• recipe continues →

Tandoori Cornish Hens

Substitute four 1- to 1½-pound Cornish hens for the chicken; spatch-cock them (see page 196). In Step 2, make a medium direct fire. Put the birds, breast up on the grill directly over the fire. Close the lid and cook until the meat is no longer pink at the bone at the breast and thigh/drumstick joint, 20 to 30 minutes. Turn the birds over and crisp the skin even more, 2 to 3 minutes.

Persian-Style Saffron Chicken

Loosely based on the Iranian dish *jujeh kebabs*: Substitute ½ cup lime juice for the lemon juice. Omit the ginger, coriander, and paprika. Add 2 tablespoons good-quality olive oil, the grated zest of 1 large orange, 2 teaspoons black pepper, and 1 teaspoon crushed saffron threads to the marinade. Put some of the marinade in a small bowl for the onion and the rest in a larger bowl for the chicken. Slice the onion across into rings instead of into wedges and add it to the marinade in the small bowl. Marinate the chicken in the larger bowl. Grill the chicken and onion separately as described. In Step 4, thread 16–20 cherry tomatoes onto skewers, brush them with olive oil, and cook directly over the fire until charred in spots and beginning to collapse, turning several times. Substitute 1 lime for the lemon.

Greek-Style Yogurt Chicken with Lemon and Oregano

Increase the garlic to 2 tablespoons and substitute 2 tablespoons chopped fresh oregano for the cumin, coriander, and paprika.

GETTING MORE FLAVOR FROM YOUR MARINADE

When you order tandoori chicken in an Indian restaurant, the skin is usually removed and the flesh is slashed in places. These cuts are made to increase the surface area of the meat before marinating and to deliver more flavor. Whether you leave the skin on or not—I like to leave it on to protect the surface

from overcooking and getting chewy—this technique gives marinades, glazes, and flavor pastes better coverage, so go ahead and try it sometime. Scoring like this can decrease the cooking time a bit, so check on the progress 5 to 10 minutes earlier than you normally would.

Huli Huli Chicken

Makes: 4 servings

Time: 70 to 80 minutes, largely unattended



The inspiration for huli huli chicken is the somewhat tamer teriyaki; I've been making this popular Hawaiian marinade different ways for decades (and so have others!). All versions share the umami of soy sauce offset by sweetness from some combination of sugar, ketchup, pineapple, and maybe some honey. In Hawaiian, *huli* means "to turn"—that should remind you to check on the chicken occasionally as it cooks to make sure it's not scorching. The main recipe and the variations are fantastic with pork—try it with ribs, chops, tenderloin, or belly. And all meats huli huli style are good candidates for grilling on the warming rack; if you have one, see "Top Shelf Grilling," page 194.

½ cup soy sauce

6 tablespoons sugar

3 cloves garlic, chopped

2 tablespoons chopped fresh ginger

1 teaspoon sesame oil

Salt and pepper (optional)

1 whole chicken (3–4 pounds), cut into 8 pieces or spatchcocked (see page 196)

2 tablespoons or more chopped fresh cilantro

1 Whisk the soy sauce, sugar, garlic, ginger, and oil together in a large bowl until the sugar dissolves. Taste and add salt and pepper if you like.

2 Trim excess fat and skin from the chicken without exposing the meat. Add the chicken to the marinade and turn the pieces to coat. Let sit at room temperature while you prepare the grill. Or cover and refrigerate for up to 4 hours.

3 Start the coals or heat a gas grill for medium-high indirect cooking (see "Cooking Bone-In Poultry Parts," page 155). Make sure the grates are clean. If using charcoal, put a drip pan under the indirect portion of the grill; for gas, empty, clean, and replace the fat trap.

4 Put the chicken on the indirect side of the grill skin side up, so the dark meat is as close to the fire as possible without any danger of fat dripping onto the flames or pilot lights. Put the breasts farther from the fire. Close the lid and cook, turning the pieces and rotating them 180 degrees for even browning after 15 to 20 minutes for breasts, 20 to 30 minutes for dark meat. Cook until the meat is no longer pink at the bone; depending on the size of the pieces, this can take 25 to 40 minutes total for the breasts and 40 to 50 minutes for dark meat. (Nick with a small knife and peek inside.)

5 Move the chicken directly over the fire, skin side down, to crisp up for 1 to 3 minutes; if using gas, first turn the heat down to medium. Transfer the chicken to a platter, sprinkle with the cilantro, and serve.

• recipe continues →

**Huli Huli Chicken
with Hawaiian
Potato Mac Sa
(page 432)**



Huli Huli Chicken with Pineapple and Honey

Sweeter and tangier, with a little heat: Omit the sugar and reduce the soy sauce to ¼ cup. Add ¼ cup ketchup, 2 tablespoons each pineapple juice and rice vinegar, 1 tablespoon honey, 1 teaspoon Worcestershire sauce, and as much sriracha or other hot sauce to the marinade as you like.

Sesame Huli Huli Chicken

For a richer, nuttier marinade: Whisk 3 tablespoons tahini into the marinade.

Teriyaki Chicken

Also delicious with beef and pork sirloin: Instead of making the huli huli marinade, put ¼ cup each soy sauce and mirin (or 2 tablespoons each honey and water) in a small saucepan over medium-low heat and warm until bubbling, 3 to 4 minutes. Remove from the heat and stir in 2 scallions, chopped, and 2 teaspoons each minced garlic and ginger. Don't marinate the chicken in the mixture; instead, in Step 4 brush the chicken with the sauce just before moving it over direct heat. Warm the remaining sauce to pass at the table.

TOP-SHELF GRILLING

Many charcoal and gas grills include a removable top warming rack that extends partway over the cooking grates. It's intended for keeping cooked food warm, or gently heating or toasting things like bread, but I've discovered this rack is even more useful for cooking, especially finicky poultry. Lots of slow-grilled chicken is traditionally put as much as a foot away from direct fire. So "long-distance grilling" lets you develop that same deep charred flavor while keeping the meat safe from flare-ups.

Cooking on the warming rack is also a real boon to gas grillers in search of extra smokiness. I've had exceptional results with chicken and turkey parts (try Caveman Turkey Legs, page 203). Even spatchcocked chicken (see page 196) can work; if your rack is a tad

shallow, it's fine for the legs to extend out over the edge. Closer to the fire, they'll cook faster than the breasts, and leave you with perfectly cooked white and dark meat at about the same time.

5 OTHER RECIPES TO TRY ON THE WARMING RACK

1. Jerk Chicken (page 183)
2. Piri-Piri Chicken (page 181)
3. North Alabama Chicken with White BBQ Sauce (page 189)
4. Rosemary-Garlic Spatchcocked Chicken (page 217)
5. Salt-and-Pepper Duck Breasts (page 208); you'll have less worries about flare-ups!

Grill-Roasted Chicken with Classic BBQ Sauce

Makes: 4 servings

Time: 1¼ to 1½ hours, largely unattended



Praise for spatchcocking aside (see page 196), a grilled whole chicken also makes a beautiful presentation when it's done right. The secret to keeping it juicy is cooking over indirect heat with the breast up most of the time and the back end closest to the fire. That way the dark meat will cook faster than the white meat. The simple ketchup-based sauce is sweet and tangy, and easy to change up (see variations opposite). It also pairs well with pork.

- 1 whole chicken (3–4 pounds)
- Salt and pepper
- 1 tablespoon butter
- 2 tablespoons minced onion
- 1 tablespoon minced garlic
- ½ cup ketchup (to make your own, see page 462)
- 2 tablespoons cider vinegar
- 2 tablespoons brown sugar
- 1½ teaspoons Worcestershire or soy sauce

1 Start the coals or heat a gas grill for medium-high indirect cooking, preferably a three-zone fire (see “Cooking Whole Birds,” page 155). Make sure the grates are clean. If using charcoal, put a drip pan under the indirect side of the grill; for gas, empty, clean, and replace the fat trap.

2 Trim excess fat and skin from the chicken without exposing the meat. Pat the chicken dry with paper towels, then season on all sides with salt and pepper.

3 Put the chicken on the indirect side of the grill, breast up, so the thighs are as close to the fire as possible without any danger of fat dripping onto the flames or pilot lights. Close the lid and cook until

the internal temperature at the thigh, away from the bone, is 165°–170°F, 1 to 1½ hours, depending on the size of the bird. Also check the temperature at the breast; if it's below 155°F, you can turn the chicken breast down, move it closer to the fire, or if cooking with gas, turn up the heat on the closest burner.

4 While the chicken cooks, make the barbecue sauce: Melt the butter in a small saucepan over medium heat. Add the onion and garlic and cook, stirring a few times, until softened, 2 to 3 minutes. Add the ketchup, vinegar, brown sugar, and Worcestershire; whisk to combine. Simmer over low heat for 10 minutes to let the flavors develop. Taste and adjust the seasoning, adding salt and pepper if necessary. Remove from the heat and set aside until the chicken

4 OTHER BARBECUE SAUCES FOR GRILL-ROASTED CHICKEN

1. Char Siu (see Char Siu Baby Back Ribs, page 291)
2. Lexington-Style BBQ Sauce (see Pulled Pork with Lexington-Style BBQ Sauce, page 288)
3. Kansas City-Style BBQ Sauce (page 457)
4. Cola Barbecue Sauce (page 459)

is ready. (You can make it up to a day ahead and refrigerate until ready to use.)

5 When the breast is at about 150°F, brush the bird all over with the barbecue sauce. Brush again when it is at 155°F. Move the chicken directly over the fire and close the lid; if using gas, first turn the heat down to medium or medium-low. Roll the bird

over direct heat on one side for a couple minutes to char the skin in places and repeat with the other side. Keep a close eye on it, moving it to the cooler side if the sauce starts to color too much. Transfer the chicken to a cutting board and let it rest for 5 to 10 minutes, until the internal temperature at the breast comes up to 160°F. Cut into pieces and serve.

**Grill-Roasted Chicken
with Fired-Up BBQ Sauce**

Add ½ teaspoon ground chipotle or other hot dried chile powder (or more to taste) to the sauce.

**Grill-Roasted Chicken
with Pomegranate
BBQ Sauce**

Omit the brown sugar and Worcestershire, substitute red wine vinegar for the cider vinegar, and add 1 tablespoon pomegranate molasses.

**Grill-Roasted Chicken
with Hoisin BBQ Sauce**

Use soy sauce, not Worcestershire. Substitute hoisin sauce for ¼ cup of the ketchup, rice vinegar for the cider vinegar, and omit the brown sugar. Add 1 tablespoon minced fresh ginger to the onion and garlic as they soften.

Cornish Hens, Yucatan Style

Makes: 4 servings

Time: 65 to 85 minutes, largely unattended

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The diminutive size of Cornish hens makes them ideal for grilling over moderate direct heat. Just like chicken over indirect fire, they cook breast up and then are turned to crisp the skin. For hens 2 pounds and up, plan on two servings per hen; figure smaller birds serve one. In many supermarkets, Cornish hens are only available frozen. If that's the case, make sure they have thawed entirely before grilling.

- 6 cloves garlic, peeled
- 1 medium onion, quartered
- 1 tablespoon chopped fresh oregano or 1 teaspoon dried oregano
- 2 teaspoons ground cumin
- 2 teaspoons ancho chile powder
- Pinch ground cloves
- 2 tablespoons good-quality vegetable oil
- Salt and pepper
- ¼ cup orange juice (preferably fresh)
- 2 tablespoons fresh lime juice
- 2 or 4 Cornish hens, spatchcocked (see page 196)
- 2 limes, halved

1 Make the marinade: Put the garlic, onion, oregano, cumin, ancho, cloves, and oil in a blender or food processor with some salt and pepper and pulse until chopped and combined. Add the orange and lime juices; purée. Taste and adjust the flavors as you like.

2 Put the hens in a large baking dish and rub the marinade all over them, working it under the skin where you can. Let sit at room temperature as you heat the grill. (Or marinate in the refrigerator for up to several hours.)

3 Start the coals or heat a gas grill for medium direct cooking. Make sure the grates are clean.

4 Coat the hens once more with the marinade and put on the grill directly over the fire, skin side up. Close the lid and cook until the meat is no longer pink at the bone at the breast and thigh/drumstick joint, 20 to 40 minutes, depending on the size of the birds. (Nick with a small knife and peek inside.) When the birds are just done, turn them to crisp the skin, watching closely, for a minute or 2.

5 Transfer the hens skin side up to a cutting board and let rest for 5 minutes. Put the lime halves on the grill, cut side down. Cut the birds in half and serve on a platter, with the grilled lime halves to squeeze over them.

**Cornish Hens
Peruvian Style**

This is usually prepared with chicken but works wonderfully with Cornish hens: For the marinade, mash 2 tablespoons minced garlic in a bowl with $\frac{1}{4}$ cup each fresh lime juice and soy sauce, 1 teaspoon each ground cumin and paprika, and salt and pepper to taste. Or use a mini processor if you've got one.

**Cornish Hens with
Cilantro and Scallions**

This marinade is often used in Colombia with roast chicken: For the marinade, put 6 cloves garlic, peeled; 4 scallions, trimmed and chopped; $\frac{1}{4}$ cup roughly chopped fresh cilantro; 2 tablespoons fresh lime juice; 1 tablespoon chopped fresh oregano or 1 teaspoon dried; 2 teaspoons ground cumin; 1 tablespoon chopped fresh thyme or 1 teaspoon dried; and salt and pepper in a food processor and pulse to a purée.

**Cornish Hens with
Gingery Honey Glaze**

Omit the marinade ingredients. Put 2 tablespoons each minced fresh ginger, fish sauce, and honey in a small bowl with a pinch salt and mash until combined; stir in $\frac{1}{4}$ cup fresh lime juice. Or use a mini processor if you've got one. Since the honey can burn, instead of using this paste as a marinade, brush it on the hens for the last 5 to 10 minutes of cooking, and don't turn them skin side down over the fire.

Carne Asada Tacos

Makes: 4 servings

Time: 20 to 30 minutes



Carne asada translates simply to “grilled meat” in Spanish, but when uttered with tacos you’re probably talking about skirt steak. It’s a chewy cut and must be cooked quickly and sliced across the grain to guarantee tenderness, but the evenly distributed fat makes for rich and satisfying eating. You don’t have to season the meat much but you can; feel free to tinker with the spices and herbs according to what you like and what you have: Ground cumin, chili powder, ground coriander, and/or dried thyme are all good.

Corn tortillas are traditional for tacos, as is serving the tortillas doubled up. If you like flour tortillas, go for it; the same goes for using one tortilla per taco instead of two.

- 1 teaspoon salt
- 2 teaspoons dried oregano (preferably Mexican)
- ½ teaspoon chipotle chile powder
- ½ teaspoon ancho chile powder
- 1½ pounds skirt steak
- 1 large ripe avocado
- 2 or 3 limes
- Hot sauce of your choice
- 1 small red onion, halved, thinly sliced, and separated
- ½ cup chopped fresh cilantro
- ½ cup sour cream or Mexican *crema*
- 2 cups salsa of your choice (see list on page 96)
- 12-18 6-inch corn tortillas for serving

1 Combine the salt, oregano, and chipotle and ancho powders in a small bowl. Pat the steak dry with paper towels, then sprinkle the rub evenly over both sides, gently patting to help it stick.

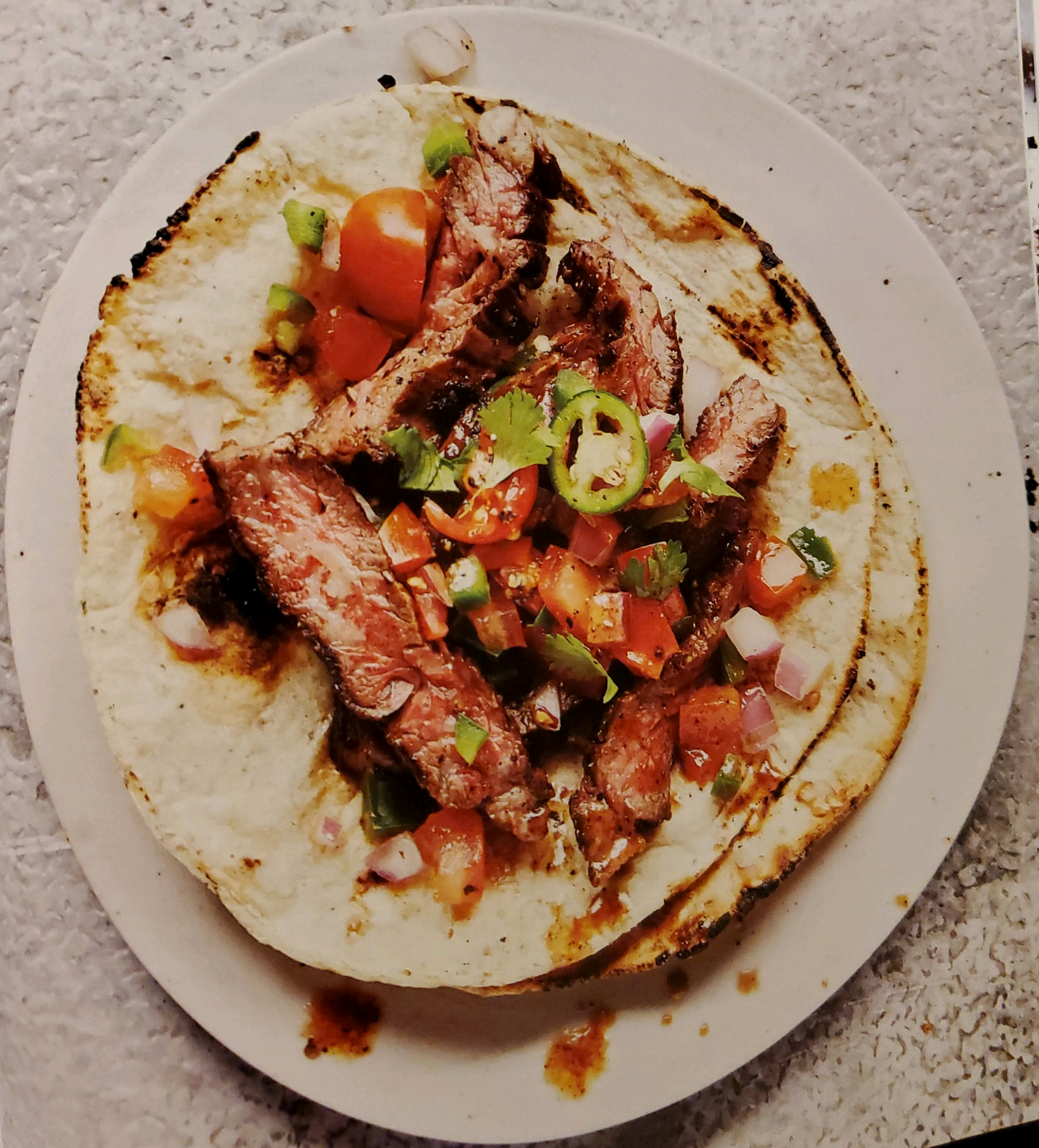
2 Start the coals or heat a gas grill for hot direct cooking. Make sure the grates are clean.

3 While the grill is heating, halve the avocado and remove the pit; scoop the flesh into a bowl and mash, leaving it a bit chunky. Squeeze in the juice of 1 of the limes (or more or less to taste) and add a few dashes hot sauce. Stir gently to combine. Cut the remaining lime(s) into 8 wedges. Put the onion, cilantro, sour cream, and salsa into small serving bowls.

4 Put the steak on the grill directly over the fire. Close the lid and cook, turning once, until medium-rare, 2 to 3 minutes per side. (Nick with a small knife and peek inside.)

5 Transfer to a cutting board, let rest 5 minutes, and slice thinly across the grain (or chop it if you like). Transfer to a platter and pour over any accumulated juices. Quickly heat the tortillas on the grill (see “Heating Tortillas,” page 100), then put the steak, tortillas, and accompaniments on the table for everyone to assemble their own tacos.

• recipe continues →



Carne Asada Quesadillas

These are great for lunch, dinner, appetizers: Grate 8 ounces queso asadero, Chihuahua, or Oaxaca. Use eight 8-inch flour tortillas. Brush one side of each tortilla with a good-quality vegetable oil. After cooking the meat, adjust the grill to a medium direct fire (for charcoal, wait for the coals to die down to medium or work on the outer edges of the fire). Spread the guacamole on the dry side of 4 of the tortillas, then sprinkle with the cheese, onion, and cilantro. Top with the steak and the remaining tortillas, oiled side up. Put the quesadillas directly over the fire, close the lid, and cook, carefully turning once until the bottoms are golden brown and the cheese has melted, 3 to 4 minutes per side. Transfer to a cutting board and let sit 1 to 2 minutes before slicing each into wedges. Serve with the sour cream and salsa.

Carne Asada Tlayuda

Open-face quesadillas to fold and hold or eat with a knife and fork: Drain and rinse a 15-ounce can black beans. Put the beans in a blender or food processor with 2 tablespoons chopped garlic and some salt and pepper and purée, adding a small amount of water to get the machine going. Heat in a small saucepan until bubbling. Grate 8 ounces queso asadero, Chihuahua, or Oaxaca. Dice 2 avocados and toss with the lime juice. Chop 2 fresh tomatoes. Brush one side of 6 to 8 corn tortillas with a good-quality vegetable oil. Turn and spread with the bean purée and top with cheese. After cooking the meat, adjust the grill to a medium direct fire (for charcoal, wait for the coals to die down to medium or work on the outer edges of the fire). Grill the tortillas with the lid closed until the cheese has melted, 1 to 2 minutes. Transfer to a large platter and top with the diced avocado, tomatoes, red onion, and cilantro. Pass the salsa at the table.

Carne Asada Fries

You'll never go back to nachos: Omit the onion and cilantro. Make a half-recipe of Grill Fries (page 427); if you like, add some chili powder to the seasoning. Grate 8 ounces queso asadero, Chihuahua, or Oaxaca. Turn on the broiler and move the rack about 4 inches from the heat. Chop the grilled steak. Put the fries in a 10-inch cast-iron skillet, followed by the steak and cheese. Broil until the cheese is completely melted and browned in spots. Serve this as a communal appetizer or dinner. Dollop with the sour cream and guacamole and pass the salsa on the side.

Ham Steak with Spicy Pineapple Glaze

Makes: 4 to 6 servings

Time: 30 to 40 minutes



Ham steak takes ham from special occasion to weekday cooking. Work it on the grill with a sweet-and-hot glaze and it'll deliciously caramelize, just like the tastiest bits on a full-size ham but in a fraction of the time. I like sriracha or something similarly garlicky here, but use what you like—smoky or habanero sauces are good, too. You can make the glaze earlier in the day.

- ¼ cup pineapple preserves
- 2 tablespoons brown sugar
- 1 tablespoon hot sauce, or to taste
- 1 or 2 center-cut bone-in ham steaks (1-1½ inches thick; about 2 pounds)

1 Start the coals or heat a gas grill for medium direct cooking. Make sure the grates are clean.

2 To make the glaze, stir the preserves, brown sugar, and hot sauce together in a small bowl.

3 Put the ham steak(s) on the grill directly over the fire. Close the lid, cook for 5 minutes, then turn. Close the lid and cook for another 5 minutes. Brush the top with the glaze and turn again; brush the top with glaze as well. Cook until the glaze on the bottom starts to brown (this will only take a minute or 2, depending on how hot the fire is), then turn. Brush the top with glaze again and cook until the other side starts to brown. Continue building up the glaze until the steak is hot throughout and browned and crusted on both sides.

4 Transfer to a cutting board, slice, and serve.

Ham Steak with Marmalade-Mustard Glaze

For the glaze, whisk together 6 tablespoons marmalade and 2 tablespoons each brown sugar and Dijon mustard.

Ham Steak with Maple-Mustard Glaze

For the glaze, whisk together ¼ cup each maple syrup and Dijon mustard.

Ham Steak with Hoisin-Ginger Glaze

For the glaze, put ¼ cup hoisin sauce, 2 tablespoons soy sauce, 1 inch sliced peeled fresh ginger, 1 tablespoon fresh lime juice, and 1 teaspoon sesame oil in a mini food processor and process until smooth.

Tofu Steaks

Makes: 2 to 4 servings

Time: 20 to 30 minutes



Tofu is transformed on the grill—and there's no need to freeze or press it first to get that pleasant chew. The outside develops a crust and chars in spots while the inside becomes warm and custardy. For center-of-the-plate steaks, figure one block per two people; as part of a larger meal, one can stretch into more servings. You can also cook tofu kebabs the same way, cutting the steaks into 24 or so 1- to 1½-inch cubes, then threading them on skewers. (To minimize spinning, use flat metal skewer.) The cook time will be about the same.

1 block firm or extra-firm tofu (14–16 ounces)

Good-quality olive oil for brushing

Salt

Pepper (optional)

1 Start the coals or heat a gas grill for medium direct cooking. Make sure the grates are clean.

2 Cut the tofu across into 1-inch-thick steaks. Pat dry with paper towels, then brush with oil and sprinkle with salt on both sides.

3 Put the tofu on the grill directly over the fire. Close the lid and cook, turning once, until the slices develop a crust and release easily from the grate, about 5 minutes per side. Sprinkle with more salt and some pepper if you like and serve.

Miso Tofu Steaks

You can use any miso, but robust red or brown miso are the best: Warm ½ cup red miso and 2 tablespoons each sake or white wine and mirin in a small saucepan over low heat. Whisk until smooth; taste and add a little sugar if you like. Once the first side has released from the grate, brush the tofu liberally with the miso glaze and continue to cook, turning and basting, until the tofu is dark brown.

Crisp and Chewy Tofu Steaks

For a steak with a denser texture and some crunch, or for cottage fry-like sticks, you've got two options: Cut the tofu into thinner pieces, about ½ inch thick, or keep the slices 1 inch thick but cook them longer over a medium-low fire, until they dry out a little more and become mostly crust, 10 to 20 minutes total, turning them several times.

Marinated Tofu Steaks

Marinating can also add flavor to tofu's crust during grilling. Let it go anywhere from 30 minutes to overnight; refrigerate if it's any longer than an hour: Put ¼ cup good-quality olive oil in a shallow baking dish with 3 tablespoons fresh lemon juice, 2 tablespoons minced onion, 1 tablespoon minced garlic, and some salt and pepper. Add the tofu steaks, turning them to coat and continue to turn them occasionally as they marinate.



Spaghetti Squash with Fresh Tomato Sauce

Makes: 4 servings

Time: 75 to 80 minutes, largely unattended

D M V

A vegetable-forward, gluten-free alternative to pasta that hails from the '70s when none of that stuff mattered. Grilling the squash brings the idea into the twenty-first century. The strands inside this squash are fibrous and wrap from side to side, not top to bottom, so if you cut through the equator, you'll end up with longer strands. To make this when good tomatoes aren't in season, use Romas or one 28-ounce cans diced tomatoes with their juice. Hearty enough for a meal, but also a fantastic side dish.

- 1 large spaghetti squash (3½–4 pounds)
- 2 tablespoons good-quality olive oil, plus more for brushing the squash
- Salt and pepper
- 2 tablespoons chopped garlic
- 2 pounds fresh tomatoes, chopped
- ¼ cup chopped fresh basil
- Freshly grated Parmesan for serving (optional)

1 Start the coals or heat a gas grill for medium direct cooking. Make sure the grates are clean.

2 Cut the squash in half through the equator (not end to end). Remove the seeds with a spoon. Brush the cut sides and interior with oil and sprinkle with salt and pepper.

3 Put the squash on the grill directly over the fire, skin side down. Close the lid and cook, turning the squash every 10 minutes or so for even cooking, until the flesh is fork-tender, 40 to 50 minutes total; start checking it for doneness at 30 minutes. Turn the halves cut side down until browned, 5 to 10 minutes. Transfer to a plate. (The squash will stay hot in the skin for about 15 minutes.)

4 While the squash is on the grill, make the tomato sauce. Put the 2 tablespoons oil and the garlic in a large skillet over medium heat and cook until the garlic is fragrant and gently sizzling. Add the tomatoes, sprinkle with salt and pepper, and adjust the heat to a gentle bubble. Cook, stirring occasionally, until they cook down into a thickened sauce, 25 to 35 minutes; increase the heat to medium-high if your tomatoes throw off a lot of liquid. Taste and adjust the seasoning and keep warm. (Or you can make the tomato sauce up to a day or two ahead and gently reheat it when the squash goes on the grill.)

5 Stir the basil into the tomato sauce. Scrape a fork over the interior of the squash from bottom to top to remove the flesh from the skin and tease it apart into long strands. Put in a large serving bowl and toss with the tomato sauce to evenly coat the strands. Taste and adjust the seasoning. Serve hot, with Parmesan for sprinkling if you like.

• recipe continues →

Spaghetti Squash with Tomato Sauce and Snow Peas	So fresh tasting! Tossing the snow peas with the hot squash and sauce is enough to take the "raw" off: Trim 8 ounces snow peas and slice at an angle. Toss with the squash along with the tomato sauce. If you like, substitute mint for the basil.
Spaghetti Squash with Tempeh-Tomato Sauce	Grill 8 ounces tempeh (page 330) along with the squash, then crumble it into the cooked tomato sauce.
Spaghetti Squash with Parmesan and Butter	Omit the oil, garlic, tomatoes, and basil for the tomato sauce. Instead, toss the hot squash strands with 4 tablespoons (1/2 stick) melted butter and 1 cup freshly grated Parmesan. Season generously with black pepper. If you like, you can also add 1 cup cooked peas.

Savory Applesauce on the Grill

Makes 1½ to 2 cups

Time: 40 to 45 minutes



It turns out that the grill is a very efficient way to cook an apple, its skin serving as its own cooking vessel. In a matter of minutes, the apple's juices simmer and soon the fruit is soft all the way through. No need for fancy equipment—just cut the apple away from the core and use a food processor, blender, or immersion blender. The skins will disintegrate into—and intensify—the sauce. Sweetened only by the apple's natural sugars and cooked over fire, I consider this a savory side dish rather than a sauce; pick a variety of apple that has a pleasing balance of sweet to tart, or use a mix of apples.

1½ pounds whole apples

Salt

1 Start the coals or heat a gas grill for medium direct cooking. Make sure the grates are clean.

2 Put the apples on the grill directly over the fire. Close the lid and cook until the fruit feels soft when gently squeezed with tongs, 10 to 20 minutes total, depending on their size. Transfer to a cutting board and let sit until cool enough to touch.

3 Cut the flesh from around the core of each apple; discard the cores. Put the chunks in a blender or food processor and process until smooth, or put them in a bowl and purée with an immersion blender until as chunky or smooth as you like. Add a generous pinch of salt, then taste and adjust the seasoning. Serve or refrigerate in an airtight container for up to 3 days.

Applesauce with Ginger

You can add either fresh ginger or candied—both will give the sauce a nice kick, the latter also brings some sweetness: Add 2 tablespoons chopped fresh or candied ginger (or to taste) to the blender along with the apples.

Spicy Applesauce

Brings the heat in a different way from the first variation: Add part or all of a seeded jalapeño or other hot fresh chile to the blender along with the apples. Or add some ground dried chiles or cayenne to the sauce.

Pear Applesauce with Fresh Rosemary

A delicious partner for pork: Reduce the apples to 1 pound and add 8 ounces ripe pears. If the pears are still a little firm, they may take a bit longer to soften, 25 to 30 minutes total. Before or after puréeing, add 1 tablespoon chopped fresh rosemary.

Avocado with Lemon

Makes 4 servings

Time: 20 to 25 minutes



Don't relegate avocados to guacamole; half an avocado warmed on the grill is a rich, cooling side.

2 ripe avocados

Good-quality olive oil for brushing

1 lemon, halved

Salt and pepper

1 Start the coals or heat a gas grill for medium direct cooking. Make sure the grates are clean.

2 Cut the avocados in half lengthwise. Carefully strike a chef's knife into the pit, then wiggle it a bit to lift and remove it. Insert a spoon underneath the flesh against the skin and run it all the way around

to separate the entire half of the avocado. Repeat with the other avocado. Brush with oil, then squeeze one of the lemon halves over them thoroughly on both sides so they don't discolor. Cut the other lemon half into 4 wedges.

3 Put the avocados on the grill directly over the fire, cut side down. Close the lid and cook, turning once, until browned in places, 5 to 10 minutes total. Serve the halved avocados as is, or slice and fan them for a prettier presentation. Sprinkle with salt and pepper and garnish with the lemon wedges.

Avocado with Chile and Cilantro

Add some flavorful confetti: Substitute 2 limes for the lemon; halve one to rub the avocado and cut the other into 4 wedges. Seed and chop a serrano chile; chop several sprigs cilantro. After sprinkling the avocados with salt and pepper, scatter the chiles and cilantro on top and serve with the lime wedges.

Sesame-Soy Avocado

Substitute sesame oil for the olive oil and a lime for the lemon. To serve, put the avocados cut side up, pour a bit of soy sauce into the "bowl," and sprinkle with toasted sesame seeds.

Avocado with Dijon-Orange Vinaigrette and Watercress

Substitute a small orange for the lemon. Juice the second orange half. Whisk it with 1/4 cup good-quality olive oil, 1 teaspoon Dijon mustard, and a little salt and pepper. Top each avocado half with a small handful of watercress sprigs and drizzle with the dressing.



Simplest Grilled Asparagus

Makes: 4 servings

Time: 20 to 25 minutes



If you've never tried asparagus blasted with high heat, you're in for a treat.

- 1½–2 pounds asparagus
- 1–2 tablespoons good-quality olive oil or melted butter
- Salt

1 Start the coals or heat a gas grill for hot direct cooking. Make sure the grates are clean.

2 Cut the tough bottoms from the asparagus. If they're thick, trim the ends with a vegetable peeler. Toss with the oil and sprinkle with salt.

3 Put the asparagus on the grill directly over the fire, perpendicular to the grates so they don't fall through. Close the lid and cook, turning once, until the thick part of the stalks can barely be pierced with a skewer or thin knife, 5 to 10 minutes total. Transfer to a platter and serve.

Asparagus with Shaved Parmesan

Such a lovely presentation: Use a vegetable peeler to shave about 2 ounces Parmesan cheese into thin ribbons; you should have about ½ cup. Scatter over the asparagus when it's hot off the grill.

Asparagus and Green Beans with Lemon

Substitute ¾–1 pound green beans for half the asparagus; try to select beans about the same length and thickness as the asparagus. Trim the beans. If the beans are a bit thinner than the asparagus, wait a minute or 2 before putting them on the grill with the spears. They should cook in about the same amount of time. Serve with lemon wedges.

Asparagus with Sumac and Basil

When you toss the asparagus with the oil, add 1 teaspoon ground sumac. Sprinkle the grilled asparagus with 2 tablespoons chopped fresh basil.

6 CLASSIC WAYS TO SERVE SIMPLEST GRILLED ASPARAGUS

Finish grilled asparagus with any of these toppers. Many are good in combination.

1. Drizzle with more good-quality olive oil or melted butter—Beurre Blanc (page 132) is super—or top with several pats of your choice of Compound Butter (page 466)
2. Serve with lemon or lime wedges or a few drops of vinegar
3. Put a dollop of plain or flavored mayonnaise alongside for dipping
4. Top with minced or chopped hard-boiled eggs.
5. Garnish with chopped roasted red peppers (page 34)
6. Sprinkle with fresh herbs, especially tarragon

Green Beans with Sliced Garlic

Makes: 4 servings

Time: 35 to 40 minutes



Two components—garlic sautéed in oil and beans charred on the grill—come together on the plate. I like to sauté the garlic before heating the grill so the oil has time to absorb the flavor; you can even do it earlier in the day, which will also save you time at the end. Try to select beans that are about the same size and no more than medium thickness—any thicker and the texture tends to be a bit woody and bland. A perforated grill pan makes this a snap.

3 tablespoons good-quality olive oil

4 cloves garlic, or more to taste, thinly sliced

Salt and pepper

1½ pounds green beans, trimmed

1 Put the oil and garlic in a large skillet over the lowest heat possible. Cook, shaking the pan occasionally and adjusting the heat if necessary, until the garlic is sizzling steadily. Keep a close eye on the garlic; it shouldn't color at all, but will puff and become quite fragrant. Remove from the heat, sprinkle with salt and pepper, and let sit at room temperature while you prepare the fire.

2 Start the coals or heat a gas grill for hot direct cooking. Make sure the grates are clean.

3 Put the green beans on the grill directly over the fire, perpendicular to the grates if you're not using a grill pan. Close the lid and cook until charred in places and a knife inserted into the center of a bean goes in without any resistance, 3 to 5 minutes depending on their thickness.

4 If the oil is no longer warm, while the beans are on the grill, put the skillet back over low to medium heat. Warm the oil just until the garlic starts to sizzle again, then remove from the heat. Transfer the beans directly to the skillet, toss to coat well, taste and adjust the seasoning, and serve.

**Green Beans with
Cherry Tomatoes,
Garlic, and Basil**

Cut fresh basil leaves across into thin ribbons; you want about $\frac{1}{4}$ cup. Skewer 16 to 20 cherry tomatoes and put them on the grill with the green beans. When they start to char and pucker, transfer them to the skillet. Add the beans, toss, and serve.

**Sugar Snap Peas or
Snow Peas with Sliced
Garlic and Mint**

The taste of springtime: Substitute sugar snap or snow peas for the green beans; trim them to remove the strings. Grill just until the peas turn bright green, 1 to 3 minutes. Add $\frac{1}{4}$ cup fresh mint leaves cut across into thin ribbons, toss with the oil and garlic, and serve.

**Fava Beans with Sliced
Garlic, Dill, and Lemon**

No need to shell and peel fresh favas; every bit of them is edible after grilling, even the pods, though the smaller they are the less starchy they'll be: Substitute in-shell fava beans for the green beans. Grill as directed. Before you add them to the garlic oil, chop the beans across into pieces about $\frac{1}{2}$ inch wide. Add 2 tablespoons chopped fresh dill, and the juice of $\frac{1}{2}$ lemon (or more).

Baby Bok Choy with Lime-Miso Vinaigrette

Makes: 4 servings

Time: 30 to 35 minutes

D M V

These bright green heads are a fraction of the heft of full-grown bok choy and have a mellower, sweeter taste. The resulting side dish is lovely with salmon or other full-flavored fatty fish. The size of baby bok choy can vary significantly. To ensure they're all the same size, leave the smallest whole, quarter the largest lengthwise, and halve the ones in between. You can cut the bok choy and make the vinaigrette several hours ahead; refrigerate until you're ready to grill.

- ¼ cup good-quality vegetable oil
- Grated zest of 1 lime
- 2 tablespoons fresh lime juice
- 2 tablespoons white or light miso
- 1 tablespoon rice vinegar
- Salt and pepper
- 1½ pounds baby bok choy

1 Start the coals or heat a gas grill for medium direct cooking. Make sure the grates are clean.

2 Whisk the oil, lime zest and juice, miso, and vinegar together in a small bowl until combined and

thickened. Taste and adjust the seasoning with salt and pepper.

3 Trim the bottoms from the bok choy and cut into halves or quarters as needed. Pour half the vinaigrette into a large baking dish. Add the bok choy and turn in the vinaigrette until completely coated.

4 Put the bok choy on the grill directly over the fire. Close the lid and cook, turning once, until the leaves brown and you can insert a knife through the core with no resistance, 5 to 10 minutes per side, depending on their size. Transfer to a platter, drizzle with the reserved vinaigrette, and serve warm or at room temperature.

Baby Bok Choy with Sesame-Miso Vinaigrette

Omit the lime zest and add 1 teaspoon each sesame oil and red chile flakes.

Baby Bok Choy with Coconut-Chile Sauce

Omit the vinaigrette. Seed and chop 1 or more small red chiles (like Thai); whisk it together with ¼ cup coconut milk, 1 tablespoon each rice vinegar and fish sauce, the grated zest of 1 lime, and some salt and pepper. Use as directed for the vinaigrette.

Ginger-Garlic Baby Bok Choy with Black Vinegar

Sweet and smoky, Chinese black vinegar is available at most Asian markets; if you can't find it, balsamic vinegar approximates its flavor though it won't be the same: For the vinaigrette, whisk together ¼ cup good-quality vegetable oil, 3 tablespoons black vinegar, 1 tablespoon each minced fresh ginger and garlic, and 1 teaspoon soy sauce.



Crisp Broccoli

Makes: 4 servings

Time: 25 to 30 minutes



If you like roasting broccoli in a hot oven until it's browned and super-crunchy, you're going to love this. To make it with florets instead of large spears, you need a perforated grill pan to keep from losing them to the fire. (See the photo on page 272.)

- 1½ pounds broccoli
- 2 tablespoons good-quality olive oil
- Salt and pepper

- 1 Start the coals or heat a gas grill for medium-high direct cooking. Make sure the grates are clean.
- 2 Cut the broccoli into florets or spears, as you like. Put on a baking sheet, pour over the oil, sprinkle with salt and pepper, and toss until the broccoli

is evenly coated. If grilling florets, transfer to a perforated grill pan right before you take them out to the grill.

- 3 Put the broccoli on the grill directly over the fire. Close the lid and cook, turning often, until crisp tender, 5 to 15 minutes total, depending on how crunchy or charred you want it. Transfer to a platter, taste and adjust the seasoning, and serve.

Crisp Broccoli with Za'atar

When the broccoli comes off the grill, toss it with 1 tablespoon good-quality olive oil and 1 teaspoon za'atar (page 456), or more to taste. Serve with lemon wedges.

Crisp Broccoli with Orange-Mint-Ginger Gremolata

When the broccoli comes off the grill, toss it with 1 tablespoon good-quality olive oil and ¼ cup Orange-Mint-Ginger Gremolata (page 476).

Thai-Style Crisp Broccoli

When the broccoli comes off the grill, toss it with a mixture of 2 tablespoons each fresh lime juice and fish sauce, 2 teaspoons sugar, 1 teaspoon minced garlic (or more to taste), and ¼ teaspoon red chile flakes whisked together.

Brussels Sprouts with Thyme

Makes: 4 servings

Time: 30 to 50 minutes



Since they're relatively dense, Brussels sprouts should be cooked over indirect heat, then finished over direct fire for additional browning if you like. Try to get sprouts of about the same size so they cook evenly. You shouldn't have any problem grilling large Brussels sprouts directly on the grate, but for ease of turning—or if you prefer smaller sprouts or like to cut the larger ones in half—use a perforated grill pan.

1½ pounds Brussels sprouts, trimmed and any discolored leaves removed

2 tablespoons good-quality olive oil

Salt and pepper

1 tablespoon fresh thyme leaves

toss to coat the sprouts evenly with the oil. Sprinkle with salt and pepper to taste and toss again.

3 Put the sprouts on the indirect side of the grill. Close the lid and cook, turning them once, or shaking the grill pan, until they're tender enough for a fork or skewer to pierce the stem, 15 to 35 minutes, depending on how hot the fire is. If you want deeper color and a little char, move them directly over the fire, turning them frequently, for 2 to 3 minutes. Transfer to a serving dish, add the thyme, toss to coat evenly, and serve.

1 Start the coals or heat a gas grill for medium to medium-high indirect cooking. Make sure the grates are clean.

2 If the Brussels sprouts are large, cut them in half through the stem. Put the sprouts and oil in a bowl;

Sweet-and-Sour Brussels Sprouts

Before placing on the grill, toss the sprouts in a mixture of 1 tablespoon each good-quality olive oil, turbinado sugar, and cider vinegar, and lots of pepper.

Mustardy Brussels Sprouts with Walnuts

Walnuts are a perfect complement to the sprouts: Toast ½ cup or more walnut halves in a 350°F oven until fragrant, 10 to 12 minutes; chop. Before grilling, toss the sprouts with a mixture of 1 tablespoon each mayonnaise, Dijon mustard, and good-quality olive oil, and some salt and pepper. When the sprouts come off the grill, sprinkle with the toasted walnuts.

Brussels Sprouts with Pine Nuts, Dried Cranberries, and Sherry Vinaigrette

Colorful and so delicious: Toast ¼ cup or more pine nuts in a small dry skillet over medium-low heat, shaking and watching them carefully, until fragrant, 5 to 10 minutes. Whisk together ¼ cup good-quality olive oil, and 1 tablespoon (or more) sherry vinegar; add 1 teaspoon each Dijon mustard and smoked paprika (pimentón), and some salt and pepper. Toss the sprouts with 2 tablespoons of the vinaigrette before grilling. When they come off the grill, toss them with the remainder of it, along with the pine nuts and ½ cup dried cranberries.

Grill-Baked Potatoes

Makes: 4 servings

Time: 60 to 90 minutes



Here are the best ways *not* to bake a potato or sweet potato: Put it directly on the fire (you'll incinerate the skin) or wrap it in foil (it'll steam, resulting in soggy skin and a mushy interior). For fluffy insides and a crisp skin, indirect heat is the way to go, then finish with a little time directly over the fire. If you like, add some smoking wood for the first half hour or so, or try rubbing the skin with different seasonings—but just salt and pepper is always fine, too.

4 baking potatoes or sweet potatoes

Good-quality olive oil for brushing

Salt and pepper

1 Start the coals or heat a gas grill for medium indirect cooking.

2 Prick the potatoes in several spots with a knife or fork. Brush them all over with oil and sprinkle with salt and pepper.

3 Put the potatoes on the indirect side of the grill, with the long sides parallel to the fire. Close the lid and cook until you can insert a skewer through the thickest part with no resistance, 60 to 90 minutes, depending on their size. Turn, move, and rotate the potatoes every 30 minutes for even cooking.

4 To crisp the skins, move them directly over the fire until they brown, turning a few times, 2 to 3 minutes per side. Transfer to a plate and serve.

6 IDEAS FOR TWICE-GRILLED POTATOES

- 1.** Before adding the cheese, mash the potato with coconut milk until smooth, then add curry powder or garam masala to taste; use a fresh cheese, like mozzarella or paneer.
- 2.** Mash $\frac{1}{2}$ cup crumbled goat cheese with the potato and stir in 2 chopped cloves garlic and 1 tablespoon minced fresh oregano.
- 3.** Use Parmesan and stir in $\frac{1}{2}$ cup chopped pitted olives.
- 4.** Mash in $\frac{1}{2}$ cup or more Baba Ghanoush (page 23).
- 5.** Mash the potatoes with $\frac{1}{2}$ cup or more chopped Smoked Cauliflower (page 402) or Easy Onion Jam (page 433).
- 6.** Add 1 cup chopped Grill-Roasted Plum Tomatoes (page 444).

Quicker Grill Baked Potatoes

You can cut the grill time in half by pricking the potatoes with a fork in a few places and cooking them first in the microwave for 5 minutes or so. Then oil, season, and grill them—only for less time.

Twice Grilled Potatoes

If you grill the potatoes ahead of time, this becomes so fast and easy: When the potatoes are tender, cut them in half lengthwise and scoop the flesh into a bowl, leaving about 1/4-inch layer of potato on the skin. Add 1 cup grated cheddar or Gruyère cheese, salt and pepper, and any seasoning you like (see “6 Ideas for Twice-Grilled Potatoes,” opposite). Mash with the potato until combined. Refill the skins, put the potatoes back on the indirect side of the grill, close the lid, and cook until the filling is almost hot, then move them directly over the fire for the bottoms to get brown and crisp, 5 to 10 minutes.

Grilled Potato Skins

Always a crowd-pleasing appetizer; again, you can prep the potatoes for these the day before. Cook, drain, and crumble 4 slices bacon, grate 1 1/2 cups cheddar cheese (about 6 ounces), and chop 1–2 scallions to make 1/4 cup. Remove the flesh from the potatoes as directed for Twice-Grilled Potatoes; you can save it for another use. Brush the skins inside and out with 6 tablespoons melted butter or good-quality olive oil. Sprinkle the insides with salt and pepper. Put the potatoes directly over the fire, skin side down, close the lid, and cook until brown and crisp, 5 to 10 minutes. Transfer to a platter, top with the bacon and cheese, and return to the grill, on the indirect side this time. Close the lid and cook until the cheese has fully melted. Transfer to a cutting board, sprinkle with the scallions, cut the skins into wedges, and serve with sour cream.

Fingerling or Baby Potatoes with Sea Salt

Makes: 4 servings

Time: 25 to 30 minutes



Toss fingerling potatoes with a little olive oil, then toss again with a generous amount of coarse sea salt and grill until tender, and you've got a crunchy, creamy, salty treat reminiscent of salt potatoes—the waxy potatoes boiled with lots of salt that are a longtime New York State specialty. For even cooking, get potatoes that are roughly the same size; the times here are based on potatoes that are 1 inch wide.

1½ pounds fingerling or baby potatoes

3 tablespoons good-quality olive oil

1 tablespoon coarse sea salt

1 Start the coals or heat a gas grill for medium direct cooking. Make sure the grates are clean.

2 Put the potatoes in a large bowl. Drizzle them with the oil and toss to coat completely. Sprinkle with the salt and toss again.

3 Put the potatoes on the grill directly over the fire. Close the lid and cook, turning them once or twice, until a knife inserted in the center of a potato goes through without any resistance, 10 to 20 minutes total. Transfer to a platter and serve.

Fingerling or Baby Potatoes with Rosemary and Lemon Zest

I love lemon with potatoes: When you season the potatoes, add pepper. Toss the grilled potatoes with 1 tablespoon chopped fresh rosemary and the grated zest of 1 lemon before serving.

Fingerling or Baby Potatoes with Oregano and Garlic

The perfect side for grilled steak or chicken: When you season the potatoes, add pepper. Toss the grilled potatoes with 1 tablespoon chopped fresh oregano and 2 teaspoons minced garlic before serving.

Fingerling or Baby Potatoes with Grill-Roasted Garlic

For a mellow garlic flavor: When you season the potatoes, add pepper. Toss the grilled potatoes with 2 tablespoons mashed Grill-Roasted Garlic (page 464), or more to taste, before serving.

Grill Fries

Makes: 4 servings

Time: 25 to 30 minutes



You may never bother with deep-fried potatoes again. The biggest problem is fitting them all on the grill. Use starchy potatoes (called baking, russet, or Idaho); waxy ones and even all-purpose Yukon Golds won't work as well. The skins crisp up nicely so don't bother to peel them. Serve the fries with a flavored mayonnaise (see page 169 for a list) or plain old ketchup.

2 pounds starchy potatoes, peels on and scrubbed well

About 2 tablespoons good-quality olive oil

Salt

Pepper (optional)

1 Start the coals or heat a gas grill for medium direct cooking. Make sure the grates are clean.

2 Fill a large bowl halfway with cold water. Cut the potatoes lengthwise into sticks $\frac{1}{4}$ to $\frac{1}{2}$ inch thick, $\frac{1}{2}$ inch wide, and 3 inches long. (Or for steak fries, go to 1 inch wide.) As you cut the potatoes, put them in the water to keep them from discoloring; if they're not entirely covered by water, add more as needed. (You can do this several hours ahead; leave the potatoes in the water at room temperature.)

3 When you're ready to grill, drain the potatoes and pat them thoroughly dry with paper towels. Rinse and dry the bowl, then use it to toss the potatoes gently with the oil; add more oil if necessary to make the fries shiny. Sprinkle generously with salt and toss again.

4 Put the fries on the grill in a single layer directly over the fire, perpendicular to the grates. Close the grill and cook, turning as needed, until they develop grill marks and a knife inserted in the center of a fry goes through without resistance, 8 to 10 minutes total. Stay by the grill while these are cooking; you'll need to move and rotate them to cook evenly. Transfer to a dish or platter, sprinkle with more salt and some pepper if you like, and serve hot.

Cottage Fries

Cut the potatoes across into rounds instead of lengthwise into fries; if you've got a mandoline with a waffle-cut blade or an adjustable slicing blade on a food processor, use it, but set it no thinner than $\frac{1}{4}$ inch.

Smoky Grill Fries

When they're just about ready, sprinkle the fries evenly with 2 teaspoons smoked paprika (pimentón).

Sweet Potato Fries with Garlic and Cumin

Use sweet potatoes, and peel them before cutting. Check on them early and often; sweet potatoes cook faster than regular potatoes. When they're just about ready, sprinkle them evenly with a mixture of 1 teaspoon each ground cumin and garlic powder.

Buttery Butternut Squash

Makes: 4 servings

Time: About 1½ hours, largely unattended



Since roasting butternut squash caramelizes and intensifies its flavor, it was a no-brainer to realize grilling with butter brings it to a whole other level. Make this using a small butternut squash or the already-cleaned pieces available in the supermarket. No need to peel the squash before putting it on the grill; it's simple to slice away the skin with a paring knife afterward. Be careful not to let the squash get too soft, or the cubes will mash together when you toss them with the butter and seasoning. And of course this treatment is also delicious with Hubbard squash, kabocha squash, and sugar pumpkins.

2 pounds butternut squash,
cut into large pieces and seeded

4 tablespoons (½ stick) butter, melted

Salt and pepper

1 Start the coals or heat a gas grill for medium-high direct cooking. Make sure the grates are clean.

2 Brush the cut sides of the squash with about half of the melted butter, then sprinkle with salt and pepper.

3 Put the squash on the grill directly over the fire, skin side down. Close the lid and cook until a skewer can be inserted through the center of each chunk without resistance, about 1 hour depending on their thickness. Transfer to a cutting board.

4 When cool enough to handle, slice away the blackened skin, then cut the squash into bite-sized cubes. Put in a serving bowl and drizzle with the remaining melted butter. Taste and adjust the seasoning, toss to combine, and serve.

Summer Squash with Sea Salt

Makes: 4 servings

Time: 25 to 30 minutes



Summer squash—like zucchini, yellow summer squash, and pattypan—require almost zero preparation for the grill and make for a tasty and colorful side. Select medium to small squash for the best texture. I prefer to grill them cut in half lengthwise, but you can cut them into long slices or rounds.

1½ pounds summer squash or zucchini

Good-quality olive oil for brushing

Salt

1 Start the coals or heat a gas grill for medium direct cooking. Make sure the grates are clean.

2 Trim the ends from the squash and cut in half lengthwise, or through the equator if using

pattypan. Brush with oil on all sides, and sprinkle the cut sides with salt.

3 Put the squash on the grill directly over the fire. Close the lid and cook, turning once, until fork-tender, 3 to 5 minutes per side. Transfer to a platter and serve.

Baby Summer Squash with Lemon and Fresh Herbs

Supermarkets sometimes sell these in mixes; otherwise, look to farmers' markets or your garden. And if they've got the blossoms attached, all the better. This side is a stunner, no matter what: Toss the whole baby squash in a large bowl with 2 tablespoons good-quality olive oil and some salt. Grill as directed, turning them to cook evenly; they'll take 5 to 10 minutes total. If using large squash, cut them into bite-sized pieces. Transfer to a serving bowl, toss with the juice of 1 lemon, and sprinkle with ½ cup mixed torn fresh herbs like basil, cilantro, and/or parsley.

Summer Squash with Pesto

Brush the squash with oil, sprinkle with salt and pepper, and grill as directed. Transfer to a platter, brush them with any pesto (page 475), and serve.

Summer Squash, Tomato, and Corn Salad with Lime Vinaigrette

Before you start, boil or steam 4 ears corn until tender, 2 to 3 minutes. (You could grill them if you prefer, but then the smoke flavor of the salad might end up being a bit much.) Remove from the water to let cool. Whisk together ¼ cup fresh lime juice, ⅓ cup good-quality olive oil, 1 teaspoon minced garlic, and some salt and pepper in a large serving bowl. Skewer a basket of grape or cherry tomatoes and brush with oil. Grill the squash as directed. Grill the tomatoes directly over the fire, turning once, just until they start to blister, about 2 minutes per side. Add the tomatoes to the dressing. When the squash come off the grill, cut them into bite-sized pieces, and add to the dressing. Cut the corn kernels from the cobs and add them, too. Toss the salad and serve warm or at room temperature.

Smoked Mac and Cheese

Makes: 4 servings

Time: 50 to 60 minutes



Mac and cheese is a no-brainer for any barbecue. So why bother to grill it? The fat in the cheese and milk absorbs the smokiness from the fire like a sponge. To maximize the exposure to the grill, use a broad pan and don't bother with bread crumbs on the top; you want the cheese sauce naked. And generate lots of smoke right from the get-go. Finally, stir the pasta several times while it cooks—quickly, to keep too much smoke from escaping from the grill—so every noodle gets a dose of it. Other cheeses to try: goat cheese, smoked (or not) Gouda, even mascarpone. All other add-ins apply—bacon, anyone?—but no more than ½ cup.

3 tablespoons butter, plus more for the pan

Salt and pepper

2 cups elbow macaroni or other small cut pasta

3 tablespoons all-purpose flour

2½ cups milk (low-fat is fine)

2 bay leaves

1½ cups grated cheese (like sharp cheddar or Emmental)

½ cup freshly grated Parmesan cheese

1 Generously butter the bottom and sides of a 9-×12-inch disposable foil pan; put it in another pan for more stability if you like. Bring a large pot of water to a boil and salt it. Add the pasta. Stir occasionally, until the pasta is at the point where it is almost done but you would still think it needed another minute or 2 to become tender. Drain, rinse with cold water, and put it in the prepared pan.

2 Put the 3 tablespoons butter in a medium saucepan over medium-low heat; when it melts, add the flour and stir until completely mixed with the butter to make a roux. Cook for another minute or 2, but don't let it brown. Add a few tablespoons of the milk, stirring until smooth. Continue to add the milk at little at a time, stirring constantly, until the mixture is more liquid than paste. Add the

bay leaves, sprinkle with pepper, raise the heat to medium, and cook until small bubbles form around the edge of the pan. Remove from the heat and discard the bay leaves. Add the cheeses and gently stir until the mixture is smooth. Pour the sauce over the pasta and stir to combine; taste and adjust the seasoning if you like. Let sit at room temperature while you prepare the fire, or cover and refrigerate until you're ready to grill. (You can make the recipe up to several hours in advance and refrigerate; the cook time will be 10 to 20 minutes longer.)

3 Start the coals or heat a gas grill for medium indirect cooking. If using charcoal, position the coals so that the smoke will be pulled over the pan and out the top vent. When the grill is ready, add wood to the fire (see "Smoking," pages 10–12).

4 When the grill fills with smoke, put the mac and cheese on the indirect side of the grill. Close the lid and cook until the sauce is bubbling around the edges, 20 to 30 minutes. About halfway through, rotate the pan for even cooking and quickly stir the pasta then and every 5 minutes thereafter. Be sure to keep the grill filled with smoke; you may need to add more wood. Transfer the pan to a rack and let cool for 5 to 10 minutes before serving.

• recipe continues →

Fresh Mango Salsa with Basil

Makes: 2½ cups

Time: 10 to 15 minutes



This is the height of simplicity, and the flavors couldn't be more vibrant. The combination of fruit and herbs makes this a natural companion for fish and chicken, and a surprising one for pork. Be sure to use ripe fruit in good condition and fresh herbs with no signs of wilting. This salsa doesn't benefit from refrigeration. Make it right before you start the fire and let it sit out on the counter until it's time to eat.

2 or 3 ripe mangoes, peeled, pitted, and cut into ½- to ¾-inch dice (about 2 cups)

½ cup chopped fresh basil

Juice of 1 lime

Salt and pepper

Put the mango, basil, and lime juice in a small bowl with some salt and pepper. Toss to combine; taste and adjust the seasoning. Leave at room temperature for up to an hour until you're ready to serve.

Papaya-Cilantro Salsa

Substitute ripe papaya for the mango and cilantro for the basil. If you like, add ¼ cup chopped red onion. Another option is to substitute papaya for half the mango.

Green Melon Salsa with Mint

So incredibly refreshing, and pairs nicely with pork: Substitute peeled and seeded honeydew melon for the mango and mint for the basil.

Five-Spice Peach Salsa with Thai Basil

Save this for when tree-ripened peaches are in season: Substitute peaches for the mango and 2 tablespoons orange juice for the lime juice. Use Thai basil; if you can't find it, use regular basil or cilantro. Add ½ teaspoon five-spice powder.

Basil Pesto

Makes: About 1 cup

Time: 10 minutes



In addition to its classic use on pasta, pesto is an essential addition to the griller's sauce repertoire. Spread it on bruschetta, drizzle it over vegetables, brush it on pork or chicken cutlets or paillards, or fish fillets for that matter before putting them on the fire. Toss shrimp in pesto after coming off the grill, use it as a dunk for grilled artichokes, mash a couple of tablespoons of it with butter for a pungent compound butter . . . the list could go on and on. Pesto will keep in an airtight container in the refrigerator for a day or so. Or freeze it, leaving the Parmesan out until you're ready to use it; it will keep for several months.

- 2 cups packed fresh basil leaves
- ½ clove garlic, or more to taste, peeled
- 2 tablespoons pine nuts or chopped walnuts
- ½ cup good-quality olive oil, or more as desired
- Salt
- ½ cup freshly grated Parmesan or pecorino Romano (optional)

Put the basil, garlic, nuts, and about ¼ cup oil in a blender or food processor with a pinch of salt. Pulse until finely chopped, stopping to scrape down the side of the container if necessary. Add the rest of the oil gradually while still pulsing. Add more oil if you prefer a thinner mixture. Stir in the cheese by hand just before serving.

Mint or Dill Pesto

Super on grilled fish, chicken, or vegetables: Substitute mint or dill for the basil. The garlic is still optional, or try replacing it with a 1-inch piece of ginger. Use a good-quality vegetable oil instead of olive oil, omit the cheese, and add another 2 tablespoons walnuts. Finish, if you like, with a squeeze of lemon juice. Use within a day.

Dried Tomato Pesto

Delicious on bruschetta and grilled potatoes: Decrease the basil to 1 cup. Omit the nuts. Drain the oil from one 8-ounce jar dried tomatoes packed in olive oil into a measuring cup. Add more olive oil if needed to measure ½ cup. Add the tomatoes and oil to the blender with the basil and garlic and process. The Parmesan is optional.

Salsa Verde

Another Italian fresh herb sauce that is absolutely amazing with grilled meat: Omit the nuts and cheese. Substitute parsley for the basil; increase the olive oil to ¾ cup and the garlic to 4 cloves; and add ¼ cup fresh lemon juice and 2 oil-packed anchovy fillets.

Apple Butter

Makes: ½ cup

Time: 2¼ to 2¾ hours, largely unattended



Like the applesauce on page 381, this is another no-work recipe. Only you'll have a thick apple butter to spread on the morning toast, with a hint of smokiness and nary a pot to wash in sight. Throw the apples on a dying charcoal fire and put the lid back on the grill, or adjust the heat on a gas grill if necessary. You can also make this with pears or a mix of pears and apples.

1½ pounds any apples

1-2 tablespoons sugar, to taste

½ teaspoon ground cinnamon

⅛ teaspoon ground cloves

⅛ teaspoon freshly grated nutmeg

Salt

1 Start the coals or heat a gas grill for medium indirect cooking. Make sure the grates are clean.

2 Put the apples on the indirect side of the grill. Close the lid and cook until they're super soft and

have noticeably shrunk down; the skins may burst open at some point. Depending on the size and variety of the apple, this can take anywhere from 2 to 2½ hours. Transfer the apples to a platter.

3 When the apples are cool enough to handle, scrape the thickened, soft flesh from the skins and from around the core with a spoon. Put the flesh in a small bowl. Add the sugar, cinnamon, cloves, nutmeg, and a pinch salt and vigorously mix together with a fork until puréed. (This will keep in an airtight container in the refrigerator for 4 to 5 days.)

Maple or Honey Apple Butter

Substitute maple syrup or honey for the sugar.

Five-Spice Apple Butter

An unconventional alternative for your morning toast: Substitute ½ teaspoon five-spice powder or more to taste for the cinnamon, cloves, and nutmeg.

Pumpkin Butter

The flavors of pumpkin pie: Substitute seeded pumpkin pieces (or any kind of winter squash other than spaghetti) for the apples; don't bother to peel them. Taste after adding the sugar and spices; you may need to add more sugar.

Buttermilk Angel Biscuits

Makes: 12 to 14 biscuits

Time: 45 to 55 minutes, plus rising time



A welcome addition to any barbecue. Since the dough needs to rise for 1 to 1½ hours, have the biscuits cut and in the pan well in advance, ready to go onto the grill as the rest of the meal is coming off. (See the photo on page 190.)

- 2½ cups all-purpose flour, plus more for kneading
- 2¼ teaspoons (1 package) instant yeast
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1 teaspoon salt
- 8 tablespoons (1 stick) butter, melted, plus softened butter for the pans
- 1 cup buttermilk

1 Whisk the flour, yeast, baking powder and soda, and salt together in a large bowl. Stir the melted butter into the buttermilk, then add to the flour and stir it in. With your hands, gather the dough into a ball and transfer to a lightly floured work surface. Knead the dough until smooth, 1 to 2 minutes, then pat it down to a ½- to ¾-inch thickness. Cut the biscuits using a 2½-inch cutter. Pat the scraps together, flatten again, and cut more biscuits.

2 Coat the insides of two 12-inch cast-iron skillets with softened butter. Put the biscuits in the pans, not touching. Cover with plastic wrap and let rise until doubled, 1 to 1½ hours.

3 Start the coals or heat a gas grill for medium-high direct cooking. The grill temperature should be between 500° and 600°F; if using gas, all your burners might be on medium or medium-low, depending on your particular grill. (See “High-Temperature Baking on the Grill,” page 500.)

4 Put the skillets on the grill directly over the fire. Close the lid and grill-bake, rotating the pans for even cooking, until the bottoms of the biscuits release easily and are golden brown and the tops have browned in spots, 10 to 15 minutes; start checking the bottoms and rotating the pans after 5 minutes. The biscuits should be springy to the touch, and a toothpick inserted in the center should come out clean. Transfer the biscuits to a clean dish towel or napkin, wrap loosely, and serve warm.

Cheddar-Chive Angel Biscuits

Toss ¾ cup shredded cheddar cheese and ¼ cup minced fresh chives with the dry ingredients before adding the buttermilk mixture.

Sweet Orange Angel Biscuits

Perfect to split and serve like shortcakes with fresh fruit for dessert: Add 2 tablespoons sugar and 1 tablespoon grated orange zest to the dry ingredients before adding the buttermilk mixture. After the biscuits rise, brush the tops with melted butter, and sprinkle lightly with sugar.

Pancetta Angel Biscuits

Finely dice 2 ounces pancetta and cook over medium heat in a small skillet until the fat renders and the meat is crisp. Add the pancetta and rendered fat to the buttermilk along with the butter.

Southern-Style Mini Corn Muffins

Makes: 24 mini muffins (8 to 12 servings)

Time: 20 to 25 minutes



It's hard to imagine a cookout without cornbread. And when you bake it in a mini muffin pan, the little morsels are hot off the grill in only minutes. Just have the batter ready in the pan when you pull the meat off.

2 tablespoons butter, melted, or good-quality olive oil, plus softened butter for the pan

1½ cups cornmeal

½ cup all-purpose flour

1 teaspoon baking soda

1 teaspoon salt

1 egg

1½ cups buttermilk or yogurt, plus more as needed

1 Start the coals or heat a gas grill for medium-high direct cooking. The grill temperature should be between 500° and 600°F; if using gas, all your burners might be on medium or medium-low, depending on your particular grill. (See “High-Temperature Baking on the Grill,” page 500.) Coat the insides of a 24-cup heavy-duty mini muffin pan with softened butter.

2 Combine the cornmeal, flour, baking soda, and salt in a large bowl. Whisk the egg into the butter-milk. Stir the buttermilk mixture into the dry ingredients just enough to eliminate streaks; lumps are okay. Add the melted butter and stir until just incorporated; avoid overmixing. Spoon or pour the batter into the muffin cups, almost to the top.

3 Put the pan on the grill directly over the fire. Close the lid and grill-bake until the muffins have domed and a skewer inserted in the center comes out clean, 5 to 10 minutes; don't walk away from the grill. Transfer the pan to a rack to cool for a few minutes, then transfer the muffins to a clean dish towel or napkin, wrap loosely, and serve warm.

Corny Corn Muffins

Stir 1 cup corn kernels, fresh or frozen, into the buttermilk mixture.

Jalapeño-Cheddar Corn Muffins

Stir ½ cup grated cheddar cheese and 1 tablespoon minced seeded jalapeño chile (or more to taste) into the dry ingredients after combining.

Cast-Iron Corn Bread

For thick wedges, use this technique for the main recipe or the variations: Coat the inside of a 9- or 10-inch cast-iron skillet with butter. Pour the batter into the pan and bake as directed. Grill time might not change much; start checking after 5 minutes. Let cool for 5 minutes, run a knife around the edge to loosen it, and either invert onto a plate or serve from the pan, cut into 8 or 12 wedges.

Naan

Makes: 8 to 12 naan (4 to 6 servings)

Time: 2 to 2½ hours, largely unattended



This Indian flatbread is traditionally cooked in a blazing hot clay tandoor oven. The process translates perfectly to the grill. Using a little whole wheat flour results in a slightly warmer, more savory flavor, but you can also use only all-purpose flour.

- ¼ cup yogurt
- 2 tablespoons good-quality vegetable oil, plus more for the bowl
- 1 tablespoon sugar
- 2¼ teaspoons (1 package) instant yeast
- 3½ cups all-purpose flour, plus more as needed
- ½ cup whole wheat flour
- 2 teaspoons salt
- 1½ cups warm water, plus more as needed
- 6 tablespoons (¾ stick) butter, melted and still warm

1 Whisk the yogurt, oil, sugar, and yeast together. Stir the flours and salt together in a large bowl. Add the yogurt mixture and combine. Add the water ½ cup at a time, stirring until the mixture comes together in a cohesive but sticky dough; you may need to add another tablespoon or 2 water.

2 Turn the dough out onto a floured work surface and knead by hand for a minute or so to form a smooth dough. Shape into a round ball, put in a lightly oiled bowl, and cover with plastic wrap. Let rise until doubled in size, 1 to 2 hours. Or you can let the dough rise in the refrigerator for up to 8 hours.

3 Punch the dough down. Using as much flour as necessary to keep the dough from sticking to the work surface or your hands, roll it into a snake about 2 inches in diameter, then tear into 12 equal-sized balls. Space the balls out on the work surface. Cover with plastic wrap or a clean, damp dish towel and let rest for 10 minutes. Roll each dough ball into an oval roughly 6 to 8 inches long and 3 to 4 inches wide.

4 Start the coals or heat a gas grill for hot direct cooking. Make sure the grates are clean. Have the melted butter handy.

5 Working in batches, put the naan on the grill directly over the fire. Quickly close the lid. Don't walk away: If the grill temperature is 600°F or above, it will only take 20 to 30 seconds for the first side to brown. It should smell toasty, not burning. Open the lid; the visible side should be bubbled. Quickly turn with tongs, then close the lid. The other side will take about the same time or a little less to cook. When you grab it with tongs, the bread should feel firm and springy, and both sides should be browned in spots, with a little charring. Transfer to a platter and immediately brush with the butter. Repeat with the remaining naan and butter and serve as soon as possible.

Garlic Naan

In Step 2, knead 2 tablespoons minced garlic into the dough.

Scallion Naan

In Step 2, knead ¼–½ cup minced scallions into the dough.

Sesame Naan with Chiles

Stir 2 tablespoons sesame seeds and 1 teaspoon ground cumin with the flour and salt. In Step 3, knead 1 minced hot green chile (like jalapeño or Thai) into the dough.



Pita

Makes 6 to 12 pitas

Time: About 2 hours, largely unattended



You can buy pitas everywhere, though most are more “flat” than “bread,” and the so-called pockets can be a joke. Unless you have access to a specialty bakery, it’s tough to find the chewy, slightly puffed rounds that are ubiquitous in the eastern Mediterranean. But they bake up fast on the grill. Make them fresh and cut into wedges for a dip, or serve them whole to wrap around—or, if pockets form, stuff with—grilled kebabs.

3 cups all-purpose or bread flour,
plus more as needed

2 teaspoons instant yeast

2 teaspoons salt

$\frac{1}{2}$ teaspoon sugar

3 tablespoons good-quality olive oil

1 cup warm water, plus more as needed

Melted butter for brushing (optional)

1 Whisk the flour, yeast, salt, and sugar together in a large bowl. Add the oil and water and mix with a heavy spoon. Continue to add water 1 tablespoon at a time, until the dough forms a ball and is slightly sticky; in the unlikely event that the mixture gets too sticky, add flour 1 tablespoon at a time.

2 Turn the dough onto a lightly floured work surface and knead for a minute to form a smooth, round ball. Put the dough in a bowl and cover with plastic wrap; let rise in a warm spot until it doubles in size, 1 to 2 hours. Or you can let the dough rise more slowly, in the refrigerator, for up to 8 hours.

3 Divide the dough into 6 to 12 even-sized pieces; roll each into a ball. Put each ball on a lightly floured surface and cover with plastic wrap or a clean dish towel. Let rest until they puff slightly, about 20 minutes.

4 On a lightly floured surface, roll each ball out to about $\frac{1}{8}$ inch thick. Cover and let rest while you prepare the fire.

5 Start the coals or heat a gas grill for medium-high direct cooking. Make sure the grates are clean.

6 Working in batches, put the breads on the grill directly over the fire. Close the lid and cook, turning once, until they’re slightly colored and puffed, 4 to 8 minutes per side. Don’t walk away from the grill. To use the pitas folded over fillings, cook them only until soft and pliable, then remove from the fire. If you’re going to cut the pita in wedges for a dip or spread, you can grill them longer; move and rotate them for even cooking. Transfer to a platter, brush with melted butter if you like, and serve.

Rosemary Olive Oil Bread

Makes: One 6- to 7-inch boule

Time: 4 to 5 hours, largely unattended



This dough is incredibly easy to mix, and the directions for shaping will ensure success. The seasonings are simple but pronounced: The salt is pleasantly prominent, so use a flavorful sea salt if you can, and the rosemary perfumes the whole loaf.

3 cups all-purpose or bread flour,
plus more as needed

2¼ teaspoons (1 package) instant yeast

2 teaspoons salt

½ cup plus 1 teaspoon good-quality olive oil

1 tablespoon fresh rosemary leaves

1 Whisk the flour, yeast, and salt together in a large bowl to combine. Add the ½ cup oil and ¾ cup water and mix with a heavy spoon. Add more water, 1 tablespoon at a time, until the mixture forms a ball and is slightly sticky.

2 Turn the dough onto a lightly floured work surface and knead in the rosemary until the dough feels smooth and the rosemary is distributed throughout. Put the remaining 1 teaspoon oil in a medium-sized bowl, then add the dough, turning it over until it is coated with oil. Cover with plastic wrap and let rise until the dough doubles in size, about 2 hours. Or you can let the dough rise more slowly in the refrigerator, for up to 8 hours.

3 Lightly dust your hands with flour and shape the dough into a ball. Holding the dough with both hands, work around the outside of the ball,

stretching and tucking the edges toward the center at the bottom. Pinch together the seam created underneath the loaf. (This will stretch the top slightly and improve the way the bread rises and forms a crust.) Line a colander or large bowl with a well-floured kitchen towel, set the dough in it, and cover with the ends of the towel (this keeps the dough from spreading too much). Let the dough rise for at least an hour and preferably up to 2 hours, until doubled.

4 When the dough is almost ready, start the coals or heat a gas grill for medium-high indirect cooking. Put a 9-inch cast-iron skillet directly over the heat, close the lid, and let heat for 15 minutes.

5 When you're ready to bake, use a sharp knife or razor blade to make an X in the top of the loaf. Move the skillet to the indirect side of the grill. Pick up the loaf with your hand and carefully put it in the middle of the skillet. Close the lid and bake until the crust is golden brown, the bottom sounds hollow when tapped, and the internal temperature registers 190°F on an instant-read thermometer, 30 to 40 minutes. Transfer to a rack to cool to barely warm or room temperature before slicing.

• recipe continues →

**Rosemary Olive
Oil Rolls**

Put these on the grill to bake before your entrée and you'll be enjoying warm crusty rolls with dinner: In Step 3, take handfuls of the risen dough and shape them into 2-inch rolls in the same way you would shape a boule, pinching the seams closed underneath with your fingers. Put the rolls in an oiled 10-inch cast-iron skillet (it's fine if they touch), cover with plastic wrap, and let rise at least 1 hour and up to 2 hours. Prepare a medium-high direct fire. When you're ready to bake, cut slashes into the tops of the rolls, then put the skillet directly over the fire. Close the lid and grill-bake as directed. Baking time will be 8 to 15 minutes; start checking after 5 minutes. Let cool for at least 10 minutes before serving. Makes about 10 rolls.

**Rosemary Olive Oil
Bread with Olives**

Decrease the salt to 1 teaspoon. In Step 2, knead ½ cup thinly sliced pitted oil-cured olives into the dough along with the rosemary.

**Rosemary Olive Oil
Bread with Walnuts**

In Step 2, knead ½ cup chopped walnuts into the dough along with the rosemary.

Chocolate Panini

Makes: 4 servings

Time: 15 to 20 minutes



S'mores go uptown. You can make these crisp and gooey dessert sandwiches with any kind of bread as long as it's fairly sturdy and sliceable. I like to keep it simple with Italian peasant bread, crusty on the outside with a chewy, open crumb on the inside; baguettes cut at a slight angle are nice, too. For the chocolate, choose what you like to eat, which for me is bittersweet. Serve with a scoop of ice cream if you like.

- 4 large or 8 small slices bread ($\frac{1}{2}$ to $\frac{3}{4}$ inch thick)
- 8 ounces chocolate, chopped
- 2 tablespoons butter, softened
- 1 tablespoon sugar

Spread both sides of each sandwich with the butter; sprinkle with the sugar. (You can do this earlier in the day if you like; wrap the panini in plastic to keep the bread from drying out.)

1 If using a gas grill, heat it for medium direct cooking. If using a charcoal grill, after taking off dinner, add more coals if necessary and close the lid until ready to cook. In either case, clean the grates.

3 Put the panini on the grill directly over the fire. Close the lid and cook, turning once, until the bread develops grill marks and the chocolate has melted, 2 to 4 minutes per side. Transfer to a plate. Let cool for a minute or 2; cut large sandwiches in halves, quarters, or sticks if you like and serve.

2 Put half of the bread slices on a baking sheet. Divide the chocolate evenly on top, spreading almost to the edges. Top with the remaining bread.

Chocolate-Almond or Other Nut Panini	Before adding the chocolate, spread the bread with almond butter or other nut butter. You'll need $\frac{1}{4}$ to $\frac{1}{3}$ cup.
Chocolate-Strawberry Panini	Put a layer of strawberry slices over the chocolate before topping with the bread. Depending on the size of your bread slices and the size of the berries, you'll need 1 to 2 strawberries per sandwich.
Peanut Butter, Banana, and Chocolate Panini	Ooey gooey good: Spread creamy or crunchy peanut butter on the bread before adding the chocolate; you'll need $\frac{1}{4}$ to $\frac{1}{3}$ cup. Then put a layer of thinly sliced banana over the chocolate before topping with the bread. One large banana is usually enough.

• recipe continues →

Piña Colada Tacos

Makes: 4 servings

Time: 35 to 45 minutes, plus macerating time



The fire concentrates pineapple's sweetness, while the toasted coconut adds crunch. This is also delicious made with cubes of fresh mango. You'll need 6-inch skewers.

- ½ ripe pineapple, peeled, cored, and cut into 1-inch cubes
- ¼ cup dark rum
- ¼ cup coconut milk
- 4 tablespoons (½ stick) butter, softened
- 4 7-inch flour tortillas
- 1 tablespoon sugar, or as needed
- Lime wedges for serving (optional)
- ½ cup shredded coconut, toasted (see below)

1 Put the pineapple, rum, and coconut milk in a bowl and toss to combine. Let the fruit macerate for at least 20 minutes, or up to several hours in the refrigerator.

2 If using a gas grill, heat it for medium direct cooking. If using a charcoal grill, after taking dinner off, add more coals and close the lid until you're ready to cook. In either case, clean the grates. If you're using bamboo or wooden skewers, soak them in water for 30 minutes.

3 Spread the butter on both sides of the tortillas, then sprinkle with the sugar. Thread the pineapple cubes onto 4 skewers, letting excess marinade drip back in the bowl.

4 Put the skewers on the grill directly over the fire. Close the lid and cook until the pineapple is caramelized, 5 to 10 minutes per side, depending on how hot the fire is. Transfer the skewers to a platter. Put the tortillas on the grill directly over the fire, close the lid, and cook, turning once, until they lightly brown, 1 to 2 minutes per side.

5 To serve, put a skewer on top of each tortilla, squeeze with some lime if you like, and sprinkle with toasted coconut. To eat, pull out the skewer.

TOASTING COCONUT

Put shredded coconut in a dry skillet over medium-low heat and cook, shaking the pan several times, until golden brown, 5 to 10 minutes; keep an eye on it, as it can burn quickly.



Pain Perdu with Balsamic Strawberries

Makes: 4 servings

Time: 15 to 20 minutes

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Breakfast for dessert. Be sure to use sturdy slices of rich bread like challah or brioche, or a relatively tight-crumbed crusty country-style bread. Don't let the bread sit long in the egg mixture—get it in, get it out, and get it on the grill. The combination of strawberries, balsamic vinegar, and black pepper is classically Italian and is a nice foil to the rich, sweet bread.

3 cups sliced hulled strawberries
(about 1½ pounds)

2–3 tablespoons sugar

1 tablespoon balsamic vinegar

2 eggs

½ cup milk

1 teaspoon vanilla extract

Pinch salt

4 slices bread

Black pepper (optional)

1 Put the strawberries in a bowl, sprinkle with 1 to 2 tablespoons of the sugar (depending on their sweetness), and toss gently to coat. Add the vinegar and toss again. Let macerate at room temperature until you're ready for dessert, up to several hours.

2 Beat the eggs lightly in a large shallow bowl, then beat in the milk, the remaining 1 tablespoon sugar, vanilla, and salt. Refrigerate until you're ready to use it (or up to several hours).

3 If using a gas grill, heat it for medium direct cooking. If using a charcoal grill, after taking dinner off, add more coals if necessary and close the lid until you're ready to cook. In either case, clean the grates.

4 Give each slice of bread a quick dip in the egg wash on both sides, put on a large plate, and immediately take out them to the grill. Put the bread on the grill directly over the fire. Close the lid and cook until the bread develops grill marks, 2 to 3 minutes per side. Transfer to a clean platter. To serve, top each grilled toast with a spoonful of the balsamic strawberries. Let diners add freshly ground black pepper to their strawberries, if they like.

Pain Perdu with Butter Pecan Ice Cream and Maple Syrup

Even quicker. A delicious mash-up of hot and cold: Omit the strawberries and vinegar. Top each grilled slice of bread with a scoop of butter pecan ice cream and a generous drizzle of maple syrup.

Pain Perdu with Apricot Preserves and Toasted Hazelnuts

Any jam-nut combo works: Omit the strawberries and vinegar. Top each grilled slice of bread with 1–2 tablespoons apricot preserves and 2 tablespoons chopped toasted hazelnuts.

Pain Perdu with Peaches and Blueberries

Replace the strawberries with 3 ripe peaches, peeled and sliced, and 1 cup blueberries; replace the vinegar and sugar for macerating with 2 tablespoons Grand Marnier or other liqueur (grappa is amazing if you like it). Garnish each serving with chopped fresh mint.

Molten Chocolate Cake

Makes: 8 to 10 servings

Time: 25 to 30 minutes, plus cooling time



Molten chocolate cake has become a classic restaurant dessert, and it's an even bigger hit at home and on the grill—super-easy, fast, dramatic, and loved by all. This is a simplified adaptation of my friend Jean-Georges Vongerichten's recipe. Have ice cream handy to melt over the tops of the slices at the table.

½ pound (2 sticks) butter, plus softened butter for the pan

8 ounces dark chocolate, chopped

4 eggs

4 egg yolks

½ cup sugar

4 teaspoons all-purpose flour

½ teaspoon salt

1 Generously coat the inside of a 9- or 10-inch cast-iron skillet with softened butter; make sure not to miss any spots, or the cake will stick.

2 Put the ½ pound butter in a heatproof bowl and melt it in the microwave or over hot water in a double boiler. Add the chocolate to the hot butter and stir until it's melted.

3 Put the whole eggs and egg yolks in another bowl. Add the sugar and beat with an electric mixer on high speed (or enthusiastically with a whisk) until light and thick, about 1 minute. On low speed (or

whisking) beat the egg mixture, flour, and salt into the melted chocolate and butter until combined. Pour the batter into the prepared pan. (At this point you can refrigerate the batter for up to 3 hours; take the pan out of the refrigerator 30 minutes before you intend to bake it.)

4 If using a gas grill, heat for medium direct cooking. The grill temperature should be 500° to 600°F; it could mean all the burners are on medium or medium-low, depending on your particular grill. (See "High-Temperature Baking on the Grill," page 500.) If using a charcoal grill, after taking off dinner, add more coals if necessary and close the lid until you're ready to bake.

5 Put the pan on the grill directly over the fire. Close the lid and grill-bake until the cake puffs up around the edge but the center still jiggles slightly when shaken, 5 to 15 minutes. (It's better to underbake than to overbake the cake; start checking it after 3 minutes.) Let sit for at least 10 minutes before slicing, or the insides will ooze all over the pan.

**Molten Chocolate-
Raspberry Cake**

Mash 1/2 cup raspberry preserves with 1 cup fresh raspberries. Pour two-thirds of the cake batter into the skillet, dollop the raspberry mash over the top, then cover with the remaining chocolate batter. Bake as directed.

**Molten Chocolate-
Peanut Butter Cake**

Like a luxurious molten peanut butter cup: Combine 2 tablespoons melted butter with 1/2 cup peanut butter. Stir in 1/2 cup confectioners' sugar to combine. Pour two-thirds of the cake batter into the skillet, dollop the peanut butter filling over the top, then cover with the remaining batter. Bake as directed.

**Molten Chocolate-
Marshmallow Cake**

S'mores without the graham cracker; if you've got leftover marshmallows from the recipe on page 512, all you need to do is chop them into small pieces: Pour two-thirds of the cake batter into the skillet, sprinkle with 1 1/2 cups miniature marshmallows, then cover with the remaining batter. Bake as directed.

Apple Crisp

Makes: 6 to 8 servings

Time: 25 to 30 minutes



You can make a crisp with any kind of fruit; apple is the default and perfect for fall. Prepare the crumble topping in advance and keep it in the refrigerator. Have the fruit ready, then assemble the dessert in the pan right before putting it on the grill.

- 5 tablespoons cold butter, cut into bits, plus softened butter for the pan
- $\frac{2}{3}$ cup brown sugar
- $\frac{1}{2}$ cup rolled oats (not instant)
- $\frac{1}{2}$ cup all-purpose flour
- Pinch salt
- 6 cups sliced cored apples (2 to 2 $\frac{1}{4}$ pounds; peeling is optional)
- Juice of $\frac{1}{2}$ lemon

1 Put the cold butter, all but 1 tablespoon of the brown sugar, the oats, flour, and salt in a food processor and pulse a few times, until everything is combined but not too finely ground. (To mix by hand, mash it together between your fingers.) Transfer the topping to a bowl and refrigerate until you're ready to use it.

2 Generously coat the inside of a 10-inch cast-iron skillet with softened butter. Toss the apples with the lemon juice and remaining tablespoon brown sugar

in a large bowl. When you're ready to grill, spread them out in the prepared pan in an even layer. (You can leave them in the bowl, cover, and refrigerate until you're ready to bake.)

3 If using a gas grill, heat it for medium direct cooking. If using a charcoal grill, after taking dinner off, add more coals if necessary and close the lid until you're ready to bake.

4 When you're ready for dessert, crumble the topping evenly over the apples. Put the skillet on the grill directly over the fire. Close the lid and bake for 5 minutes, then check. If the topping seems to be browning too fast, turn the heat off under the pan and turn it up on the other burners for a gas grill, or move the pan to a cooler part of the charcoal grill. Bake, checking every few minutes, until the topping is browned and the apples are tender, 5 to 20 minutes more. Carefully transfer to a rack and let cool until you are ready to serve.



Banana with Chocolate and Crushed Peanut Brittle

Makes: 1 serving

Time: 10 to 15 minutes



The banana peel becomes a cooking vessel on the grill. Slit it lengthwise down one side, then all kinds of sweet things can happen inside. The whole package goes over direct heat—you can even put it on a piece of foil set right on top of coals, if you like. Eat it straight from the peel, or spoon it out as a ready-made topping over ice cream. You can have the banana stuffed and ready to go before lighting the fire.

- 1 tablespoon butter, softened
- 2 tablespoons crushed or chopped peanut brittle
- 2 tablespoons chopped dark chocolate
- 1 ripe banana (you want a yellow or darker banana)
- Ice cream of your choice (optional)

1 If using a gas grill, heat it for medium direct cooking. If using a charcoal grill, after taking dinner off, add more coals if necessary and close the lid until you're ready to cook. In either case, clean the grates.

2 Put the butter, peanut brittle, and chocolate in a small bowl and mash together. Slit the banana from top to bottom along one side, through the top peel but not the bottom peel. Pull the banana open enough so you can push the filling into the slit.

3 Put the banana on the grill directly over the fire, slit side up. Close the lid and cook until the peel turns black, about 5 minutes. Transfer to a plate.

4 To serve, eat right from the peel or spoon over ice cream, angel food cake, or vanilla pudding.

Banana with Brown Sugar and Toasted Pecans

The taste of pralines: Substitute chopped toasted pecans for the peanut brittle and brown sugar for the chocolate. For a double dose of pecan, serve over butter pecan ice cream.

Banana with Marshmallow, Chocolate, and Toasted Walnuts

Banana rocky road: Substitute chopped toasted walnuts for the peanut brittle and add 2 tablespoons chopped or mini marshmallows. One regular-sized marshmallow should be enough for each banana. Kitchen shears making "chopping" it easy; oil the blades, then snip it into small pieces.

Plantain with Honey, Toasted Coconut, and Cashews

Substitute 1 very ripe plantain (the skin should be black) for the banana, chopped cashews for the peanut brittle, and toasted shredded coconut for the chocolate; add 1 tablespoon honey. Grill until fork-tender, about 8 minutes.

Sugared Peaches with Candied Ginger Ice Cream

Makes: 4 servings

Time: 30 to 40 minutes

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A quick brush with butter and a dredge in sugar turns into a light burnt-caramel crust on the grill. Top each peach half with vanilla ice cream studded with candied ginger bits and you've got something simple but special. The size of the peaches will determine how many you need. For peaches weighing in at 8 ounces each or less, figure 1 peach per person; for peaches 12 ounces or more, one peach half makes for a generous dessert serving.

- 1 pint vanilla ice cream, softened just a bit
- ¼ cup chopped candied ginger
- 2 or 4 ripe peaches, depending on their size
- 4 tablespoons (½ stick) butter, melted
- ¼ cup Demerara sugar, or more as needed
- Fresh mint sprigs for garnish

1 Put the ice cream and ginger in a bowl and mash together with a wooden spoon until the ginger is mixed throughout the ice cream. This can be done several days ahead; put it back in the ice cream container and freeze at least a couple hours.

2 If using a gas grill, heat it for medium direct cooking. If using a charcoal grill, after taking dinner off, add more coals if necessary and close the lid until you're ready to cook. In either case, clean the grates.

3 When you're ready for dessert, cut the peaches in half through the stem end and remove the pits. Brush with the melted butter. Put the sugar on a plate and dredge the cut side of each peach in it.

4 Put the peaches on the grill directly over the fire, cut side up. Close the lid and cook until they soften, 10 to 15 minutes depending on their size and ripeness. Turn them cut side down and cook until the sugar caramelizes to a golden brown, 2 to 5 minutes. Transfer to a platter. To serve, put the warm peaches on plates or in dessert bowls, cut side up. Divide the ice cream between them, or pass the ice cream at the table. Garnish with the mint.

• recipe continues →



Butter-Rum Pineapple Rings

Makes: 6 to 8 servings

Time: 25 to 30 minutes



Because of pineapple's high sugar content, you can get delicious browning and a little crust simply by giving the rings a turn on the grill in their natural state. Brush them with a spiked butter or dredge them in flavored sugar before putting them on the fire to take them to dessert status. Serve these rings as is, with ice cream or plain cake, or cut into chunks and add to a dessert fruit salad or a sundae. Or grill them earlier in the meal and serve alongside the entrée as whole rings or chopped into a salsa topping. Pineapple is a traditional partner for pork, but I also love it with chicken and turkey.

- 1 pineapple
- 8 tablespoons (1 stick) butter
- 2 tablespoons spiced or dark rum
- 2 tablespoons coconut milk

1 Cut the top and bottom off the pineapple, then remove the peel by standing the pineapple upright and running the knife down from top to bottom, working all around, without taking much of the flesh. Lay the pineapple on its side and cut it across into 1- to 1½-inch rings. Cut the core out of each ring. (An easy way to do this is to use a small cookie cutter or swivel peeler, or with a paring knife.) If not using immediately, put the rings in an airtight container; they will keep in the refrigerator for up to 2 days.

2 Melt the butter in a small saucepan over medium heat. When it foams, add the rum and coconut milk and bring to a gentle bubble. Cook without boiling, stirring occasionally, until the mixture reduces a bit and gets syrupy, 4 to 5 minutes. Remove from the heat. Brush the pineapple rings on both sides with the glaze; reserve the remaining glaze.

3 If using a gas grill, heat it for medium direct cooking. If using a charcoal grill, after taking dinner off, add more coals if necessary and close the lid until you're ready to cook. In either case, clean the grates.

4 Put the pineapple rings on the grill directly over the fire. Close the lid and cook, turning once, until they develop grill marks and are heated all the way through, 4 to 8 minutes per side, depending on how hot the fire is. Transfer to a plate and serve drizzled with the remaining glaze (reheat it if necessary).

6 GLAZES TO USE FOR SWEET OR SAVORY GRILLED PINEAPPLE RINGS

1. Maple-Mustard Glaze (page 300)
2. Sherry-Honey Glaze (page 215)
3. Maple-Orange Glaze (page 128)
4. Sweet Rosemary-Orange Glaze (page 179)
5. Spicy Miso Glaze (page 126)
6. Balsamic-Honey Glaze (page 279)

Maple-Bourbon Pineapple Rings	Substitute bourbon for the rum and maple syrup for the coconut milk.
Cardamom Pineapple Rings	Replace the butter, rum, and coconut milk with $\frac{3}{4}$ cup sugar mixed with 1 teaspoon ground cardamom in a shallow bowl. Dredge both sides of the rings in this before grilling.
Cinnamon-Orange Pineapple Rings	Replace the butter, rum, and coconut milk with $\frac{1}{2}$ cup sugar, 1 teaspoon ground cinnamon, and the grated zest of 1 large navel orange, mixed together in a shallow bowl. Dredge both sides of the rings in this before grilling.

Grill-Baked Apple

Makes: 1 serving

Time: 25 to 30 minutes



A party planner's dream. You can have as many apples as you need, stuffed and ready to go before the first guests arrive. Since they cook fast, there's no excuse not to eat them warm. Or just enjoy one yourself as a treat at the end of a long day.

- 1 apple
- 1 tablespoon butter, softened
- 1 tablespoon brown sugar
- $\frac{1}{8}$ teaspoon ground cinnamon, or more to taste

1 Remove the core of the apple carefully, without puncturing the bottom or side. (A swivel vegetable peeler does an excellent job, or use a paring knife.) Mash the butter, brown sugar, and cinnamon with the back of a fork until thoroughly mixed. Stuff the mixture into the cavity of the apple.

2 If using a gas grill, heat it for medium direct cooking. If using a charcoal grill, after taking dinner off, add more coals if necessary and close the lid until you're ready to cook. In either case, clean the grates.

3 Put the apple on the grill directly over the fire. Close the lid and cook until it feels soft when gently squeezed and the filling is melted, 8 to 10 minutes, depending on its size. Transfer to plate and let cool a few minutes before serving.

Grill-Baked Apple à la Mode

Everything but the crust: After coring the apple, widen the opening at the top so that you will be able to fit a small scoop of vanilla ice cream inside after the apple comes off the grill without it spilling over the side. It will melt and mingle with the spices and juices inside the apple.

Grill-Baked Apple with Honey and Nuts

Add some crunch: Omit the cinnamon, butter, and brown sugar. Stuff the cavity of the apple with 2 tablespoons chopped nuts of your choice, then pour in 1 to 2 tablespoons honey to fill the nooks and crannies.

Grill-Baked Apple with Coconut and Dried Cranberries

Sweet and tart: Omit the cinnamon and add 1 to 2 tablespoons each shredded coconut and dried cranberries.