

FRESH-PRESSED OLIVE OIL SUMMER GRILLING GUIDE

2023 Edition



by T. J. Robinson, the Olive Oil Hunter®



THE FRESH-PRESSED OLIVE OIL SUMMER GRILLING GUIDE

Let's Get Grilling!

If you can't stand the heat, get out of the kitchen...and onto your patio or deck! It's grilling season and, as you'll see from the expanded recipe collection in this year's guide, there's no limit to what you can cook on a grill. For many, there's nothing quite like the taste of a burger with just the right amount of char; for others, it's a medley of seasonal vegetables that have been marinated in olive oil and herbs. And who doesn't enjoy grilled fruit, especially over cake slices, ice cream, or both?

Outdoor kitchens have become more and more elaborate, but all you really need is a dependable grill and the right fuel, be it gas, charcoal, or wood. With 43 of my favorite recipes, plus tips to make outdoor cooking effortless, you'll savor delicious dishes every time you light the fire!

Happy drizzling!

T. J. Robinson
The Olive Oil Hunter®

On the cover: T. J. grilling in Chile after an olive harvest



COOL TOOLS TO HAVE ON HAND

- * Basting brush
- * Chimney starter
- * Extra-wide, grill-safe spatula
- * Grill baskets for holding vegetables
- * Instant-read thermometer
- * Long-handled tongs
- * Metal skewers for shrimp, fish chunks, vegetable quarters, and fruit
- * Smoker box for wood chips
- * Timer
- * Wood planks for fish fillets (soak for 30 minutes before grilling)

OLIVE OIL DOES IT ALL

Extra virgin olive oil is the go-to ingredient for every grill master. In marinades, it not only imparts its own wonderful flavor, but also helps herbs and spices better penetrate the food. For sauces, it's a great way to emulsify all the ingredients and create a rich texture. Looking for the simplest finish? Steak and vegetables in particular benefit from a drizzle of extra virgin olive oil just before serving.

T. J. TIP

Many marinades make excellent sauces and dips. Double recipes you like and use half as a marinade and half to pass with your dish.



T. J.'S LAWS OF THE GRILL

- **Experiment with new types of grills.** Gas-fired grills are just the beginning. There are those that use lump wood charcoal (healthier than charcoal briquets), and others that run on wood pellets. If you're a fan of pulled pork and other slow-cooked meats, a smoker might be right for you. Today's equipment also offers better control over cooking temperatures, and what to grill is limited only by your imagination.

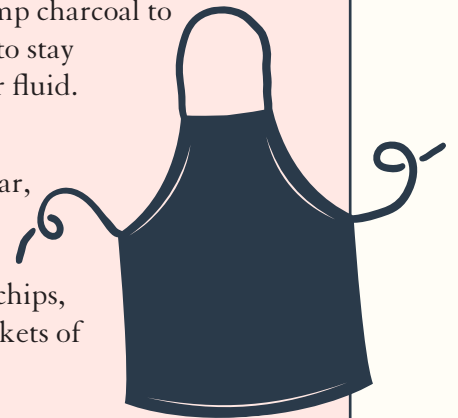
- **Always preheat your grill.** This is just as important as preheating your oven before baking. Whether gas or charcoal-fired, you want it hot before you put in the food—15 minutes on high with the lid closed should do it. Then brush or scrape the grill grate clean and oil it well.

If you use a charcoal grill, use a chimney starter, not lighter fluid, to get a fire going. This metal cylinder or box has two sections, one for the charcoal and the other for a wad of newspaper. Place the loaded chimney starter on the bottom grate of your grill, light the newspaper, and in 15 to 20 minutes, the charcoal will be ready to go. I prefer hardwood lump charcoal to briquettes because it doesn't contain any additives. Above all, you want to stay away from briquettes labeled "fast-starting" because they contain lighter fluid.

- **Add flavor with wood chips.** Fruit tree woods, like apple, peach, and pear, as well as alder provide a mild flavor, great for chicken and seafood. Hickory, oak, pecan, and maple will give meat a bold flavor, and mesquite has the strongest flavor of all. Experiment with various wood chips, but unless you're getting the wood straight from your own tree, buy packets of chips designed for a grill or smoker.

If you use a gas grill, you can still get a wonderful smoky flavor by using a smoker box loaded with wood chips or simply making a DIY aluminum foil pouch filled with chips. Place the smoker box as directed in your grill instructions (some have you put it on the grill grate, others below it). Once the chips begin smoking, move the box/pouch to the cooler side of the grill and get grilling.

- **Go pro with grill marks.** Here's a simple trick to getting appealing crosshatches on grilled foods. Place your chosen food directly on the grill and let it sear until it lifts up on its own, usually in a few minutes. Give the food a quarter turn (think of moving from 12 to 3 on a clock). Sear that side again for a few minutes. Then flip the food and repeat the steps for grill marks on the other side. **Reminder:** Please refrain from pressing on any proteins while they are on the grill. It depletes them of their natural juices, and could create unwanted flare-ups.
- **Let it rest.** Proteins need to sit on a board or platter for 5-10 minutes before slicing to redistribute their juices. Any juices that collect can be spooned over portions or used to make a fast sauce (see the Filet Mignon with Cutting Board Sauce recipe on page 25).





MARINADES AND SAUCES

THE ULTIMATE MARINADE	6
DRY-TO-WET RUB	7
MOP SAUCE	8
PEBRE	9
PERFECT PESTO	10
ORANGE AND OLIVE OIL SAUCE WITH FRESH HERBS	11
STEVEN RAICHLEN'S ROMESCO SAUCE	12
COMPOUND BUTTER	13

FIRST COURSE PALATE PLEASERS

FETT'UNTA	14
GRILLED FLATBREADS WITH ZA'ATAR	15
GRILLED AVOCADO WITH MEXICAN CORN SALAD.....	16
GRILLED PEAR SALAD WITH STURDY GREENS AND PORT WINE VINAIGRETTE.....	17
GRILLED WATERMELON AND FETA SALAD.....	18
GRILLED HALLOUMI OVER SALAD.....	19
GRILLED SHRIMP SLIDERS WITH LOUIS SAUCE.....	20
GRILLED APRICOTS AND BURRATA	21

THE MAIN EVENT

GRILLED FRESH SALMON WITH CANARY ISLAND MOJO SAUCE	22
PEPPERED TUNA STEAKS WITH OLIVE, TOMATO, AND MOZZARELLA SALAD.....	23
HERB-CRUSTED SHRIMP ON SKEWERS	24
FILET MIGNON WITH CUTTING BOARD SAUCE	25
GRILLED FLANK STEAK WITH SALSA VERDE	26
CHACARERO CHILENO	27
ARGENTINEAN SKIRT STEAK WITH CHIMICHURRI	28
ANGUS BURGERS WITH CHIMICHURRI AIOLI	29
PORK TENDERLOIN WITH PINEAPPLE SALSA	30

CONTINUED ON NEXT PAGE



THE MAIN EVENT (CONTINUED)

LAMB LOIN CHOPS WITH LEMON-MINT GREMOLATA	31
GRILLED BUTTERFLIED LEG OF LAMB.....	32
GRILLED CHICKEN THIGHS WITH PEANUT SAUCE.....	33
GRILLED CHICKEN PAILLARDS WITH OLIVE-ORANGE SALSA.....	34
GRILLED WINGS YOUR WAY.....	35
GRILLED QUESADILLAS WITH PICO DE GALLO	36
GRILLED PIZZA	37
MIXED GRILLED VEGETABLES WITH GARLICKY MAYONNAISE.....	38
GRILLED CAULIFLOWER FAJITAS	39

SAVE ROOM FOR SIDES

ASIAN SLAW.....	40
CHILEAN SALAD.....	41
GRILLED RED POTATOES.....	42
SWEET & SPICY GRILLED JAPANESE EGGPLANT.....	43
GRILLED BROCCOLINI	44

LET'S DO DESSERT

TRIPLE CHOCOLATE SKILLET BROWNIES.....	45
PEACHES AND CREAM...AND POUND CAKE.....	46
GRILLED PINEAPPLE SUNDAES	47
GRILLED FRUIT SKEWERS	48

Follow my adventures:





THE ULTIMATE MARINADE

* **Great for:** Everything!

* **Variations:** Mince a serrano or jalapeño and add to the marinade for heat. To use this for lamb, omit the wine and add 1/4 cup each of soy sauce and lemon juice.

2 sprigs fresh thyme
1 sprig fresh rosemary
1 sprig fresh basil (stems and leaves)
1 sprig fresh sage (stems and leaves)
2 cloves garlic

1 1/2 teaspoons kosher salt
1/4 cup red wine
1 teaspoon coarsely ground black pepper
1/4 cup extra virgin olive oil

Strip the leaves from the thyme and rosemary sprigs and place on a cutting board along with the basil, sage, garlic, and salt. Coarsely chop them all together. Transfer to a mixing bowl and stir in the wine and black pepper. Then slowly whisk in the olive oil.

Yields about 2/3 cup



DRY-TO-WET RUB

This is a great way to infuse smoky, garlicky flavor in meat and prep it for the grill.

- 2 tablespoons brown sugar
- 1 tablespoon kosher salt
- 2 tablespoons freshly cracked black pepper
- 2 tablespoons pimentón (Spanish smoked paprika)
- 1 tablespoon garlic powder
- 1 tablespoon onion powder
- 1 teaspoon dry yellow (ground) mustard
- 1/2 teaspoon cayenne pepper
- 2 tablespoons extra virgin olive oil

Mix all the ingredients together. Spread liberally over pork or beef and let marinate for 3 hours or longer before grilling.

Yields about 3/4 cup



MOP SAUCE

Whether you want a great finishing sauce for grilled ribs or a layer of BBQ flavor on chicken, pulled pork, or even vegetables, this recipe will see you through all your summer cooking. For ease when grilling, use a sauce “mop” to spread it on meat for the last few minutes of cooking; because of the sugar content, it shouldn’t be used as a marinade or baste. Be sure to pass extra on the side!

2 cups best-quality ketchup
1/4 cup brown sugar
1/4 cup water
4 tablespoons red wine vinegar
2 tablespoons extra virgin olive oil
One 6-ounce can tomato paste
1 tablespoon ground yellow mustard

1 tablespoon ancho chile powder
1/2 tablespoon freshly ground black pepper
1/2 teaspoon sea salt
1 teaspoon onion powder
1 teaspoon garlic powder
1/2 teaspoon ground (powdered) ginger

Combine all the ingredients in a large saucepan and stir to mix. Bring to a boil, then lower the heat and simmer for 30 minutes, stirring occasionally. Let cool to room temperature, then store in the fridge.

Yields about 3 cups



PEBRE

This spicy and herbaceous salsa is one of the most popular condiments in Chile.

- * **Great for:** Spreading on grilled bread as a twist on Italian bruschetta (see the Fett'unta recipe on page 14) and on all grilled meats.
- * **Variations:** Nearly every Chilean cook has their own version, so feel free to adapt it to your tastes, like using scallions in place of the onions.
- * **Note:** Merquén is made from Chile's indigenous goat horn pepper and can be purchased online. Or you can substitute pimentón (Spanish smoked paprika).

1 large ripe red tomato peeled, seeded, and diced
1 small sweet onion, diced
1 jalapeño pepper, seeded and minced
1/4 cup fresh cilantro, leaves and tender stems, chopped
1 clove garlic, peeled and finely minced
1 teaspoon merquén

2 tablespoons extra virgin olive oil
1 tablespoon fresh lemon juice or red wine vinegar, or more to taste
1 tablespoon water
Kosher salt to taste
Freshly ground black pepper to taste

Combine all the ingredients in a medium bowl, adding salt and pepper to taste. Mix gently. Cover and refrigerate if not using immediately. Best when made within 2 hours of serving.

Yields about 1 1/4 cups



PERFECT PESTO

- * **Great for:** Use as a condiment for cooked steak, burgers, chicken, shrimp, salmon, or vegetables; a marinade for chicken or shrimp; a unique addition to compound butter. For a thinner sauce, whisk in additional extra virgin olive oil.
- * **Variations:** Use a variety of herbs, such as thyme, flat-leaf parsley, and rosemary, in addition to the basil. Substitute pistachios, walnuts, or almonds for the pine nuts.
- * **Do ahead:** Freeze pesto in an ice cube tray and transfer cubes to a freezer bag when firm.

1 cup of loosely packed basil leaves
3 cloves garlic, peeled and coarsely chopped
1 tablespoon lemon zest
2 tablespoons lemon juice
2 tablespoons pine nuts

2 tablespoons freshly grated Parmesan cheese
1/3 cup extra virgin olive oil
Kosher salt to taste
Freshly ground black pepper to taste

Place the basil, garlic, lemon zest and juice, pine nuts, and cheese in a blender or food processor and pulse until mixture is finely chopped. With the machine running, slowly add the olive oil and process until the pesto is emulsified. Season with salt and pepper to taste.

Yields about 2/3 cup



ORANGE AND OLIVE OIL SAUCE WITH FRESH HERBS

* **Great for:** Marinating and/or saucing grilled seafood and chicken.

- 1/4 cup fresh orange juice
- 2 tablespoons fresh lemon juice
- 1 tablespoon Dijon-style mustard
- Kosher salt to taste
- Freshly ground black pepper to taste
- 1/2 cup extra virgin olive oil
- 1 tablespoon chopped fresh herbs such as basil, oregano, or tarragon, or a combination
- 1 teaspoon finely grated orange zest

In a nonreactive bowl, whisk together the orange and lemon juices, mustard, and salt and pepper to taste. Pour the olive oil into the mixture in a thin stream, whisking constantly, until the sauce is emulsified. Fold in the herbs and zest. Re-whisk before serving if the sauce separates.

Yields about 1 cup



STEVEN RAICHLEN'S ROMESCO SAUCE

One of the world's classic sauces, romesco sauce complements a variety of foods, and grillmaster Steven Raichlen's take is superb. Ñora chiles are available online (you can also substitute dried cascabel chiles).

* **Great for:** Serving with grilled vegetables like asparagus, and all meats.

8 to 10 dried ñora chile peppers
4 ripe Roma tomatoes, halved lengthwise
1 tablespoon plus 1/4 cup extra virgin olive oil
1 large slice bread, crust removed
3 cloves garlic, roughly chopped
1/4 cup skinned hazelnuts, toasted

1/4 cup Marcona almonds, toasted
1 teaspoon pimentón dulce (smoked
sweet Spanish paprika)
2 tablespoons sherry vinegar
Kosher salt to taste

1. Stem and seed the dried peppers, then cover with boiling water and allow to soak for 30 minutes. Drain, reserving some of the soaking liquid separately, and set both aside. In the meantime, set up your grill and preheat to medium-high. Brush the cut sides of the tomatoes with the tablespoon of olive oil, then arrange, cut sides down, on the grill grate. Grill for 6 to 8 minutes. Toast the bread on the grill at the same time, watching carefully and turning as needed.
2. When cool enough to handle, tear the bread into coarse pieces and peel, core, and roughly chop the tomatoes. Put the tomatoes and bread, along with the garlic and nuts, in a food processor and pulse to coarsely chop. Add the reserved peppers, pimentón dulce, and the vinegar, and process to a rough paste. While the machine is running, slowly add the remaining 1/4 cup of olive oil in a steady stream and process until the mixture is quite smooth. If it seems too thick, add the reserved pepper soaking liquid, one tablespoon at a time. Taste for seasoning, adding salt if needed. Transfer to a serving bowl.

Yields about 1 1/2 cups



COMPOUND BUTTER

- * **Great for:** Finishing grilled beef or seafood (it's also great on any cooked vegetables, pasta, rice, and potatoes).
- * **Variations:** Substitute half the butter with a batch of Perfect Pesto (see page 10).
- * **Do ahead:** Make a batch in advance and store in the freezer for up to 6 months.

1 pound unsalted butter
1/3 cup extra virgin olive oil
1 tablespoon finely chopped fresh rosemary
1 tablespoon finely chopped fresh thyme
1 tablespoon finely chopped fresh basil
1 tablespoon finely chopped chives
Kosher salt to taste
Freshly ground black pepper to taste

Cut the butter into large uniform cubes and allow to come to room temperature. Add to a large mixing bowl or the bowl of a stand mixer and beat until light and fluffy, about 3 minutes. Add the olive oil and continue to mix until well incorporated. Add the herbs and the salt and pepper to taste, and mix until well combined. Use a spatula to transfer the mixture to the center of a large piece of parchment paper. Fold the long side of the parchment paper over the compound butter, forming a log shape. Roll up the paper and place in a resealable freezer bag and chill until firm. Slice off medallions as needed.

Yields 16 servings



FETT'UNTA

Italians celebrate the annual olive harvest with garlicky fett'unta, or "oiled slice," but it's delish year-round. Perfect on its own or as a base for bruschetta.

- 1 loaf rustic bread, white or multigrain
- 2 to 3 large cloves garlic, peeled and sliced in half
- Extra virgin olive oil
- Flaky sea salt, such as Maldon, to taste

Cut the bread into 3/4-inch-thick slices. Toast both sides on a medium-hot grill, watching carefully as bread can burn easily. Off the grill, arrange the bread on a platter and rub one side of each slice with a piece of garlic. Drizzle with olive oil, then sprinkle lightly with the salt.

Yields 6 to 8 servings



GRILLED FLATBREADS WITH ZA'ATAR

When you're feeding a crowd at a barbecue or family dinner, flatbread is always a crowd pleaser, and fresh olive oil and za'atar really makes it sing. This Middle Eastern spice blend is a far healthier way to season food than salt. Once you mix up a batch, try it on grilled chicken and vegetables, too.

* **Variations:** Experiment with pita, naan, focaccia, and crusty breads.

For the za'atar:

- 1 tablespoon white sesame seeds
- 2 tablespoons oregano
- 1 tablespoon sumac or black lime
- 2 tablespoons dried thyme
- 1 teaspoon coarse sea salt

For the flatbreads:

- 6 individual or 2 large flatbreads
- Extra virgin olive oil as needed
- 2 tablespoons fresh flat-leaf parsley, chopped
- Accompaniments such as hummus, baba ghanoush, olives, and yogurt

1. To make the za'atar: Toast the sesame seeds in a small pan over medium heat for about 3 minutes, watching closely so they don't burn. Turn off the heat and let them cool. Using a small food processor or a coffee bean grinder (you may need to work in batches), pulse the sesame seeds along with the other spices until they're mixed, but stop well before they turn into a powder—there should be some texture to them. You can also do this by hand with a mortar and pestle.
2. Preheat your grill to medium. Grill 2 or 3 flatbreads at a time, for 2 to 3 minutes on one side until grill marks appear, then flip, and repeat on the other side. Transfer the bread to a serving platter and drizzle liberally with olive oil, brushing it across the surface of each piece. Sprinkle generously with za'atar and the parsley. If desired, cut into large wedges and serve with the accompaniments of your choosing.

Yields 4 to 6 servings



GRILLED AVOCADO WITH MEXICAN CORN SALAD

Take avocados to a new level by giving them a good sear on the grill and filling them with this zesty fresh corn salad.

- | | |
|--|--|
| 4 ounces feta cheese | 2 garlic cloves, minced |
| 4 tablespoons extra virgin olive oil, divided | 1 teaspoon ancho chile powder, or more to taste |
| 1 small red onion, diced | 1 lime, halved |
| 4 scallions, sliced into small pieces | 2 large ears of corn, husks removed and cleaned |
| 1 jalapeño, deveined, seeds removed, and diced | Coarse salt and freshly ground black pepper to taste |
| 1/2 cup cilantro, chopped | 3 ripe avocados, halved and pits removed |

1. Crumble the feta in a large bowl and add 2 tablespoons olive oil, the red onion, scallions, jalapeño, cilantro, garlic, chile powder, and the juice of one lime half. Stir to combine and set aside.
2. Preheat your grill to medium-high. Brush the corn with olive oil, season lightly with salt and pepper, and char on all sides. Remove from the grill and, when cool enough to handle, slice off the kernels. Immediately add them to the bowl with the feta mixture; the heat of the corn should melt the cheese. (If you prefer, you can cut the kernels from the raw ears and char them in 2 additional tablespoons of olive oil in a wok or skillet.) Taste and adjust the seasonings. Set aside.
3. Squeeze the juice from the other lime half over the avocados, brush them with olive oil, and grill, cut side down, for 2 to 3 minutes, or until you see grill marks. Transfer to a platter and stuff each one with the corn salad, mounding it high.

Yields 6 servings



GRILLED PEAR SALAD WITH STURDY GREENS AND PORT WINE VINAIGRETTE

* **Variations:** Peaches or apricots are delicious alternatives to the pears.

3/4 cup extra virgin olive oil
1/4 cup good-quality red wine vinegar
2 tablespoons port wine (or more vinegar)
1 tablespoon honey, preferably eucalyptus
1/2 teaspoon kosher salt, or more to taste
1/2 teaspoon coarsely ground black pepper

8 cups torn, chopped, or sliced mixed greens, such as
romaine lettuce, endive, radicchio, and arugula
3 ripe pears, Bosc, Bartlett, d'Anjou, or another variety
3 tablespoons mascarpone or other soft, creamy cheese
1/2 cup chopped toasted macadamia nuts
1/2 cup pomegranate seeds for garnish (optional)

1. Make the vinaigrette: In a jar with a tight-fitting lid, combine the olive oil, red wine vinegar, port, honey, salt, and black pepper, and shake vigorously until emulsified. Taste for seasoning, adding more salt if needed. Pour 3 tablespoons of the vinaigrette onto a shallow plate and reserve the remainder. Divide the salad greens among six plates.
2. Cut each pear in half and remove the core. Dip the cut sides in the plated vinaigrette. Set up your grill for direct grilling. Grill the pears, cut sides down, until light grill marks form, about 5 minutes. While the pears are still warm, arrange a pear half on each salad plate and put a dollop of mascarpone in its cavity. Drizzle with the reserved vinaigrette (shake the jar again if necessary), and top with the toasted macadamia nuts and pomegranate seeds, if using.

Yields 6 servings



GRILLED WATERMELON AND FETA SALAD

Grilling watermelon slices elevates this popular summer staple. You can plate them with the rind on or off, or cut the melon into medium cubes for a more elegant look before placing them on the greens.

- 3 tablespoons extra virgin olive oil, divided
- 8 watermelon wedges, each about 1-inch thick
- 4 ounces fresh feta cheese, cubed or crumbled
- 1 small red onion, thinly sliced and cut into half-moons
- 6 cups baby arugula, rinsed and patted dry
- 2 tablespoons chopped fresh mint (optional)
- Sherry vinegar to taste
- Freshly ground black pepper to taste

Preheat your grill to medium-high. Lightly brush both cut sides of the watermelon with about 1 tablespoon of the oil. Grill for 3 minutes per side or until grill marks appear, and then transfer to a platter. Divide the arugula evenly among four large salad plates. Place two watermelon wedges on each plate and top with equal amounts of feta, red onion, and mint if using. Drizzle on the rest of the olive oil, and add a splash of vinegar and a sprinkle of black pepper.

Yields 4 servings



GRILLED HALLOUMI OVER SALAD

Halloumi, a brined goat's milk cheese from Cyprus, is having a moment. Because it has a high melting point, this firm, somewhat salty cheese can be grilled without losing its shape.

4 tablespoons extra virgin olive oil, divided
1 tablespoon lemon juice or good-quality red wine vinegar
1/2 teaspoon dried oregano
Kosher salt to taste
Freshly ground black pepper to taste
8 ounces baby heirloom tomatoes, halved
1/2 hothouse cucumber, diced
One head romaine lettuce, washed, dried, and torn
12 brined Kalamata olives, drained, pitted, and halved
1/2 cup loosely packed flat-leaf parsley
12 ounces of halloumi, cut crosswise into 1/3-inch-thick slices
4 tablespoons Greek yogurt, (optional)

1. Make the salad: In a bowl, combine 2 tablespoons of olive oil, lemon juice, oregano, salt, and pepper. Whisk to combine. Add the tomatoes, cucumber, lettuce, olives, and parsley. Toss gently to coat the vegetables with the dressing and divide evenly on four plates.
2. Pour the rest of the olive oil on a rimmed sheet pan and gently coat both sides of each cheese slice. On a medium-hot grill, grill the cheese for 1 to 2 minutes per side, turning with tongs or a thin-bladed spatula. (Work in batches if needed.)
3. Top each salad plate with equal amounts of the grilled cheese and add a dollop of yogurt, if desired. Serve immediately.

Yields 4 servings



GRILLED SHRIMP SLIDERS WITH LOUIS SAUCE

Many claim credit for inventing Louis sauce, a piquant salad dressing dating as far back as the late 1800s and created to enhance the local crabmeat readily available in the Pacific Northwest. In a traditional crab Louis, lump crab is served on a bed of lettuce along with tomatoes and hard-boiled eggs. Louis sauce is equally delicious with shrimp and makes a great condiment for these little sandwiches.

For the Louis sauce:

1/2 cup best-quality mayonnaise
1 tablespoon extra virgin olive oil
1 tablespoon ketchup
1 tablespoon Chinese chili garlic sauce
or 1/4 teaspoon chili powder
1 tablespoon chopped pickles
1 tablespoon fresh lemon juice
1 garlic clove, minced
1/2 teaspoon Worcestershire sauce
1/4 teaspoon sweet paprika
Coarse salt and freshly ground
black pepper, to taste

For the grilled shrimp:

1 tablespoon extra virgin olive oil
1/2 teaspoon each coarse salt and freshly ground black pepper
1 pound jumbo shrimp (21 to 25 count), peeled
Grill basket or 4 long metal skewers or 8 bamboo skewers
presoaked in water

For the sliders:

8 mini brioche (or other soft) buns, sliced horizontally
1 small head butter lettuce
1 red onion, sliced
2 beefsteak tomatoes, sliced

1. Make the Louis sauce: Place all the ingredients in a small bowl and whisk to combine; set aside (refrigerate if preparing more than 30 minutes in advance).
2. Make the shrimp: In a medium bowl, coat the shrimp in the olive oil and toss with salt and pepper. Place in a grill basket or on the skewers. Grill until pink on both sides, about 4 minutes in all.
3. To assemble the sliders, generously spread both sides of each bun with Louis sauce and fill with equal amounts of shrimp, lettuce, red onion, and tomato slices.

Yields 8 appetizer or 4 main dish servings



GRILLED APRICOTS AND BURRATA

A summer dream on a plate! Beautifully grilled, sweet apricots are perfect when served with creamy burrata, salty prosciutto, and a mix of greens. A generous splash of fresh-pressed extra virgin olive oil ties it all together. You'll want a little bit of every ingredient in each bite!

6 fresh, ripe apricots, halved and pitted
4 tablespoons extra virgin olive oil, divided, plus more for drizzling
2 tablespoons sherry vinegar
4 cups arugula or frisée
6 thin slices of prosciutto di Parma, each torn into thirds
8-ounce ball of burrata cheese at room temperature
Freshly ground black pepper
Maldon salt

1. Preheat your grill to high. Brush the apricots lightly with about 1 tablespoon of olive oil and grill, cut sides down, until grill marks appear, 2 to 3 minutes. Let cool to room temperature while you prep the plates.
2. In a large bowl, whisk the 3 remaining tablespoons of olive oil with the vinegar and add the greens, tossing to coat. Mound equal amounts in the center of 6 dinner plates. Arrange 2 apricot halves and 3 strands of prosciutto on each plate. Carefully slice the burrata into 6 pieces and use a spatula to transfer one to each plate, taking care not to lose any of the runny interior. Garnish each dish with a drizzle of olive oil, a few grinds of black pepper, and a few flakes of the Maldon.

Yields 6 servings



GRILLED FRESH SALMON WITH CANARY ISLAND MOJO SAUCE

* **Variations:** Tuna, swordfish, sea bass, and monkfish are also terrific seafood options.

- | | |
|--|---|
| 2 red bell peppers | 1 cup extra virgin olive oil, plus more for prepping the fish |
| 1 dried chile pepper, such as ancho | 1 to 2 pieces crustless white bread, torn into chunks |
| 8 sprigs fresh cilantro, leaves only | 6 center-cut salmon fillets, each about 6 ounces, skin on |
| 2 garlic cloves, coarsely chopped | Freshly ground coarse black pepper |
| 2 to 3 tablespoons white wine vinegar | |
| 2 teaspoons pimentón (Spanish smoked paprika) | |
| 1 teaspoon ground cumin, or more to taste | |
| 1/2 teaspoon kosher salt, plus more for the salmon | |

1. Make the mojo sauce: Set up your grill for indirect grilling and preheat to medium-high. Roast the peppers directly over the heat, turning with tongs to expose all surfaces, until the skin blackens. Grill the chile pepper for 30 seconds to 1 minute, turning once. Let all the peppers cool for several minutes, then peel and core them, discarding the skin, stems, and seeds. Coarsely chop both bell peppers and half the ancho (reserving the other half) and add to the jar of a blender. Add the cilantro, garlic, vinegar, pimentón, cumin, and salt, and pulse/blend until fairly smooth.
2. Slowly add the oil through the hole in the blender lid with the machine running (if your blender has a removable cap, put a kitchen funnel in it before adding the oil to keep splatters to a minimum) and process until the oil is incorporated. Add the bread as needed to adjust the texture. You want a thick but pourable sauce. If the sauce is too thick, add water by the tablespoonful until you reach the desired consistency. Taste for seasoning, adding more of the ancho chile, vinegar, and/or cumin as desired. Set aside.
3. Run your fingers over the salmon fillets to check for bones. If you find any, pull them out with kitchen tweezers or needle-nose pliers. Lightly oil the salmon fillets on both sides and season them generously with salt and black pepper. For a charcoal grill, rake the coals to one side of the grill pan. For a gas grill, light the outer burners but leave the middle burner(s) unlit. Brush and oil the grill grate. Arrange the salmon fillets skin side down on the grill grate (but not directly over any coals). Put on the lid. Cook the salmon fillets for 12 to 15 minutes or until the flesh is opaque and flakes easily when pressed with a fork. Use a thin spatula to transfer the fillets to a platter or plates (you can leave the skin behind on the grill grate). Drizzle some of the mojo sauce over the fillets and pass the rest.

Yields 6 servings



PEPPERED TUNA STEAKS WITH OLIVE, TOMATO, AND MOZZARELLA SALAD

* **Variations:** Replace the olives with 1/4 cup brined capers, drained.

4 center-cut tuna steaks, 6 to 8 ounces each
1/2 cup extra virgin olive oil
Coarsely cracked or ground black pepper
2 tablespoons red wine vinegar, or more to taste
1 clove garlic, minced
1 cup pitted, brine-cured olives, such as red and/or green Cerignola, coarsely chopped

2 cups red and yellow grape tomatoes, washed and halved lengthwise
4 ounces fresh mozzarella, drained and diced
6 large leaves fresh basil, chopped, plus extra sprigs for garnish
Lemon wedges for serving

Lightly oil both sides of each tuna steak and generously season with black pepper. Put the vinegar in a medium bowl. Whisk in the remaining olive oil. Stir in the garlic, olives, tomatoes, mozzarella, and basil. Set aside. Set up your grill for direct grilling and preheat to medium-high. Arrange the tuna steaks on the grill grate and grill, turning once, until the steaks are marked on the outside and the desired degree of doneness is reached, 3 to 4 minutes per side for medium-rare. Transfer the tuna steaks to plates and divide the salad among them. Garnish with fresh sprigs of basil. Serve with lemon wedges for squeezing.

Yields 4 servings



HERB-CRUSTED SHRIMP ON SKEWERS

* **Variations:** Press the herb mixture on a salmon fillet or salmon steaks before grilling.

- 2 cups mixed fresh herbs such as basil, parsley, oregano, and thyme
- 6 cloves garlic
- 1/3 cup extra virgin olive oil
- 2 tablespoons salted butter, melted
- 1 pound jumbo shrimp (21 to 25 count), peeled
- 4 long metal skewers

Puree the herbs, garlic, oil, and butter in a food processor. Transfer to a bowl and add the shrimp, coating liberally. Marinate for 20 minutes, and then thread the shrimp on the skewers. Grill until pink on both sides, about 4 minutes in all.

Yields 4 servings



FILET MIGNON WITH CUTTING BOARD SAUCE

This recipe is adapted from Project Fire by Steven Raichlen. You can use the same directions for making cutting board sauce with almost any grilled protein.

For the meat:

4 filet mignon steaks, each 6 to 8 ounces and about 2-inches thick
Kosher salt
1/2 cup freshly cracked black peppercorns

For the cutting board sauce:

1 clove garlic, peeled	1 red jalapeño or serrano pepper
1/2 cup flat-leaf parsley or other fresh herbs, stemmed	Kosher salt to taste
2 scallions, trimmed	Freshly ground black pepper to taste
	1/3 cup extra virgin olive oil

1. Arrange the filets in a baking dish. Generously salt both sides of each steak. Dry-brine them in the refrigerator for at least 1 hour, uncovered, turning them once. Set up your grill for direct grilling and heat to medium-high. Spread out the cracked black pepper in a shallow bowl and dip in both sides of each filet mignon to form a crust on the top and bottom. Arrange the steaks on the grill grate. Grill for 1 1/2 minutes, then give each steak a quarter turn to lay on a crosshatch of grill marks. When the bottom is sizzling and browned (you may see beads of blood start to form on the top), turn the steaks and grill the same way. Grill the steaks on the sides, too, to expose all surfaces to the heat. You'll need about 3 minutes per side for rare (120° to 125°F), 4 minutes per side for medium-rare (130° to 135°F), and 5 minutes per side for medium (140° to 145°F). Use an instant-read thermometer inserted through the side of the steak to check for doneness.
2. To make the cutting board sauce: Working on a large cutting board with a juice-catching groove or well around the periphery, finely chop the garlic and parsley. Thinly slice the scallions (both white and green parts) and the pepper crosswise. Season generously with salt and pepper and pour half the olive oil on top. Mix with the blade of your knife.
3. Remove the hot filets from the grill and lay them directly on top of the ingredients on the cutting board. Cut each steak with downward strokes of the knife into 1/4-inch-thick slices—with this technique, there's no need to let the meat rest. Pour the remaining olive oil over the sliced steaks and toss on the board with a spoon and the blade of the knife. The idea is to coat the steak slices with herbs and oil and mix them with the meat juices. The whole process should take less than a minute. Add salt and pepper to taste. Transfer to a platter or plates and serve at once.

Yields 4 servings



GRILLED FLANK STEAK WITH SALSA VERDE

The key to tender flank steak is to cook it to medium-rare, then slice thinly on a sharp diagonal.

For the salsa verde:

- 1 1/2 cups packed, stemmed, roughly chopped flat-leaf parsley
- 2/3 cup extra virgin olive oil
- 1/4 cup brined capers, drained
- 2 anchovy fillets
- 1 tablespoon white wine vinegar
- 1 tablespoon lemon juice
- 1/2 teaspoon freshly grated lemon zest

- 2 medium cloves garlic, minced (about 2 teaspoons)
- Kosher salt to taste
- Freshly ground black pepper to taste

For the steak:

- One 2-pound flank steak
- More kosher salt and freshly ground black pepper to taste

1. Make the salsa verde: Place the parsley, olive oil, capers, anchovies, vinegar, lemon juice and zest, and garlic in the work bowl of a food processor fitted with a steel blade. Pulse the parsley until well chopped, stopping to scrape down sides of bowl as necessary. Season the sauce with salt and pepper to taste. Transfer to a small bowl and set aside.
2. In the meantime, set up your grill or grill pan for indirect grilling and heat to medium-high. Generously season the steak on both sides with salt and pepper. Grill for about 3 minutes per side, or until done to your liking. Let rest for 2 minutes before carving thinly against the grain on a sharp diagonal. Serve with the salsa verde.

Yields 4 to 6 servings



CHACARERO CHILENO

Santiago, Chile's signature sandwich is the chacarero, a mouth-stretching pileup of grilled beefsteak (or pork or chicken), mashed avocado, tomato, green beans, and a shot of hot sauce on a soft roll. You can find it at casual eateries all over the city, from lunch counters to beer halls.

- | | |
|---|---|
| 1 1/2 pounds boneless steak, such as rib eye, strip, or sirloin | 1/2 teaspoon freshly ground black pepper |
| 5 tablespoons extra virgin olive oil, plus more for the rolls | 1 1/2 cups fresh green beans, julienned |
| 2 cloves garlic, minced | 2 ripe avocados, pitted and peeled |
| 3 tablespoons fresh lime juice, divided | 4 Kaiser rolls or other large soft rolls, sliced, and lightly toasted |
| 1 tablespoon chopped cilantro, plus whole leaves for serving | Four thick slices ripe red tomato |
| 1 teaspoon kosher salt, divided | Thinly sliced jalapeños (optional) |
| | Hot sauce for serving |

1. Place the steak in a large glass bowl along with 4 tablespoons of olive oil, the garlic, 1 1/2 tablespoons of lime juice, the chopped cilantro, and 1/2 teaspoon each of salt and pepper. Cover and marinate in the fridge for 4 to 8 hours. Meanwhile, steam or boil the beans in salted water until tender-crisp, about 5 minutes; plunge them in ice water, then drain and set aside.
2. Mash the avocados with the remaining lime juice, 1 tablespoon olive oil, and 1/2 teaspoon salt and set aside. Set up a grill for direct grilling and preheat to medium-high. Drain the steaks. Season well with salt and pepper, then grill to medium-rare, turning once with tongs. Let rest for 5 minutes, then thinly slice on a diagonal. Drizzle the cut sides of the rolls with olive oil. Thickly spread one-fourth of the avocado mixture on the top half of each bun. Divide the meat between the bottom halves of the buns. Top the meat with a tomato slice, jalapeños (if using), cilantro leaves, and green beans. Replace the top half of the bun and press lightly. Serve with hot sauce.

Yields 4 servings



ARGENTINEAN SKIRT STEAK WITH CHIMICHURRI

Grilled meat with herbaceous chimichurri sauce (invented by gauchos) is a South American staple, popular in Argentina, Brazil, and Chile. Substitute flank steak or hanger steak if you can't find skirt steak.

For the chimichurri:

1 cup fresh flat-leaf parsley, stemmed
1/2 cup fresh cilantro
3 to 4 cloves garlic, coarsely chopped
1 teaspoon dried oregano
1 fresh jalapeño, stemmed and seeded, or
1 teaspoon red pepper flakes
1/2 cup extra virgin olive oil

3 to 4 tablespoons red wine vinegar
Kosher salt to taste
Freshly ground black pepper to taste

For the steak:

2 pounds trimmed skirt steak
More kosher salt and freshly ground black pepper to taste

1. Make the chimichurri: Place the parsley, cilantro, garlic, oregano, and the jalapeño or red pepper flakes in a food processor and finely chop, running the machine in short bursts. With the motor running, add the olive oil in a thin stream, followed by 3 tablespoons of the vinegar and 3 tablespoons of water. Taste the chimichurri, adding another tablespoon of vinegar to make it tarter, if desired. If necessary, add another tablespoon of water to thin the chimichurri to a pourable consistency. Season with salt and pepper to taste; it should be highly seasoned. Set aside for up to 2 hours.
2. Preheat your grill to medium-high. Season the skirt steak on both sides with salt and pepper. Grill for 3 to 5 minutes per side, depending on its thickness. Try to keep it medium-rare. Let rest for 2 to 3 minutes, then thinly slice on a diagonal. Arrange on a platter and serve with the chimichurri sauce.

Yields 4 to 6 servings



ANGUS BURGERS WITH CHIMICHURRI AIOLI

For unrepentant carnivores, nothing screams “summer” louder than an expertly grilled burger. This one, made with top-quality Angus beef, is inflected with traditional South American flavors by the addition of fresh chimichurri aioli.

For the aioli:

- 1 large egg
- 2 cloves garlic, coarsely chopped
- 1/4 cup fresh cilantro leaves
- 1/4 cup fresh flat-leaf parsley leaves
- 2 tablespoons red wine vinegar, or more to taste
- 1 teaspoon dried oregano
- 1/2 teaspoon red pepper flakes
- 1/2 teaspoon kosher salt, or more to taste
- 1/2 teaspoon freshly ground black pepper
- 1 cup extra virgin olive oil

For the burgers:

- 1 1/2 pounds ground Angus chuck or sirloin, preferably 80 to 85 percent lean, well chilled
- 2 tablespoons extra virgin olive oil
- 2 teaspoons Worcestershire sauce
- Kosher salt to taste
- Freshly ground black pepper to taste
- 4 hamburger buns, split, lightly buttered, and toasted
- Arugula or spinach leaves for serving (optional)

1. Make the aioli: Combine the egg, garlic, cilantro, parsley, vinegar, oregano, red pepper flakes, salt, and black pepper in the bowl of a food processor and process until the garlic and herbs are finely chopped. With the motor running, slowly drizzle the oil through the feed tube until the mixture is thick and smooth, with the consistency of mayonnaise. Taste, adding more vinegar or salt as needed. If the mixture is too thick, add a few drops of water and process for a few seconds. Cover and refrigerate until ready to serve.
2. In a mixing bowl, combine the ground beef, olive oil, and Worcestershire sauce. Form your hand into a claw and gently work the meat until the ingredients are well combined. Divide the mixture into four equal portions. Run your hands under cold running water, then form each portion into a patty about 3/4- to 1-inch thick. Use your thumbs or a tablespoon to make a wide, shallow depression in the top of each. Place on a rimmed baking sheet lined with plastic wrap. Cover with more plastic wrap and chill for at least 30 minutes.
3. Liberally season the burgers on both sides with salt and pepper. Grill until done to your liking. (An internal temperature of 160°F is recommended.) Spread the cut sides of the buns with a generous amount of the chimichurri aioli, then top with the burgers and arugula or spinach leaves, if desired.

Yields 4 servings



PORK TENDERLOIN WITH PINEAPPLE SALSA

This dish features a wonderful chile pepper popular in South America, aji amarillo (yellow chile), which is fruity with medium heat. You can find it online in paste form from Inca's Food.

For the pineapple salsa:

1/2 fresh pineapple, peeled and cored, cut into 1/4-inch dice
1 cup diced yellow, red, or orange bell pepper
2 scallions, trimmed, white and green parts thinly sliced
1/4 cup chopped fresh cilantro
1 to 2 red or green jalapeños, stemmed, seeded, and finely diced
3 tablespoons extra virgin olive oil

1 tablespoon rice wine vinegar, or more to taste
4 teaspoons aji amarillo paste
1 to 2 teaspoons honey

For the pork:

2 pork tenderloins, each about 1 1/4 pounds
Extra virgin olive oil
Garlic salt to taste
Freshly ground black pepper to taste

1. In a medium bowl, combine the pineapple, bell pepper, scallions, cilantro, jalapeño, olive oil, vinegar, aji amarillo paste, and honey. Stir gently with a rubber spatula, cover, and refrigerate. The salsa can be made up to 4 hours ahead.
2. Light a grill and set up for direct grilling. Preheat to medium-high. Brush and oil the grill grate. Trim the tenderloins of any silver skin. Rub each tenderloin on all sides with olive oil. Season with garlic salt and black pepper. Arrange on the grill grate and grill for about 3 minutes per "side" (12 minutes total), or until the internal temperature when read on a meat thermometer reaches 145°F. (The pork will still be slightly pink.) Transfer to a cutting board and let rest for 5 minutes. Slice into medallions and shingle on a platter. Serve the pineapple salsa on the side.

Yields 6 to 8 servings



LAMB LOIN CHOPS WITH LEMON-MINT GREMOLATA

2 garlic cloves, peeled and roughly chopped
1/4 cup fresh mint leaves
1/4 cup fresh flat-leaf parsley
Zest of 1 lemon
2 tablespoons fresh lemon juice
1/4 cup shelled hazelnuts

1/4 cup extra virgin olive oil, plus extra for
brushing on the lamb chops
Kosher salt to taste
Coarsely ground black pepper to taste
8 lamb loin chops

1. Make the gremolata: In a blender or mini food processor, combine the garlic, mint, parsley, lemon zest and juice, and hazelnuts. Pulse several times, then slowly add the 1/4 cup of olive oil. Process until relatively smooth. If the mixture seems stiff, add a small bit of water. Season with salt and pepper. Reserve.
2. Preheat your grill to medium-high. Brush the lamb chops on both sides with olive oil and season well with salt and pepper. Grill for 2 to 3 minutes per side for medium-rare. Plate with a healthy dollop of the gremolata and pass the rest.

Yields 4 servings



GRILLED BUTTERFLIED LEG OF LAMB

Leg of lamb is always a showstopper, and having your butcher butterfly it cuts the cooking time dramatically and makes for easy slicing.

1/4 cup extra virgin olive oil, plus more for drizzling
8 cloves garlic, finely chopped
2 tablespoons fresh rosemary needles
2 tablespoons soy sauce
Zest and juice of 1 large lemon
Salt and freshly ground pepper
5-7 pound leg of lamb, butterflied

1. In a glass or other nonreactive bowl large enough to hold the lamb, whisk together the olive oil, garlic, rosemary, soy, and lemon zest and juice. Trim off most of the visible fat from the lamb, salt and pepper it, and add to the bowl. Seal it tightly with plastic wrap and refrigerate for at least an hour and up to overnight.
2. Remove the lamb from the fridge for 30 minutes before you're ready to cook. Preheat your grill to high and sear the lamb for about 5 minutes on each side. Lower the heat to medium and continue grilling until an instant-read thermometer placed in the thickest part of the meat registers 135°F for medium rare (about 30 minutes). Transfer the lamb to a carving board and let it rest for 10 minutes to redistribute the juices, then carve into thick slices and drizzle with olive oil.

Yields 6 to 8 servings



GRILLED CHICKEN THIGHS WITH PEANUT SAUCE

Give juicy chicken thighs an Asian kick with a ginger-lime marinade and a cold-sesame-noodle inspired sauce. Thighs not only have more flavor than chicken breasts, but they also cook up quicker and stay moister. A ginger and lime infused vinaigrette makes a tasty alternative to the peanut sauce.

For the grilled chicken:

1-inch piece of fresh ginger, peeled and roughly chopped
3 garlic cloves, peeled
1 tablespoon extra virgin olive oil
1/4 cup best-quality mayonnaise
Zest of 1 lime
1 teaspoon sea salt
2 pounds boneless, skinless chicken thighs
1/2 cup chopped scallions
1/4 cup chopped cilantro

For the peanut sauce:

4 tablespoons chunky, no-sugar-added peanut butter
2 tablespoons sesame oil
1 tablespoon extra virgin olive oil
6 tablespoons soy sauce
2 tablespoons hot oil
3 tablespoons rice wine vinegar
1 tablespoon sugar

1. Place the ginger and garlic in a small food processor with the olive oil and process until you get a paste. Transfer the paste to a large bowl and add the mayonnaise, lime zest, and salt; stir well. Add the chicken thighs to the bowl and coat with the mayonnaise mixture; set aside for 30 minutes.
2. While the chicken is marinating, combine the peanut sauce ingredients in a medium bowl and stir well; set aside.
3. Set up your grill for direct grilling and preheat to medium-high. Grill the thighs for 5 minutes on each side, turning with tongs. The chicken is cooked through when it registers 170°F on an instant-read thermometer. Transfer to a platter and let rest for 2 minutes. Cut the thighs into thin, long slices and plate, dressing them with liberal amounts of the peanut sauce and topping with the scallions and cilantro.

Yields 4 servings



GRILLED CHICKEN PAILLARDS WITH OLIVE-ORANGE SALSA

Two of Spain's iconic foods—oranges and olives—mesh beautifully in this colorful pimentón-inflected salsa. While wonderful with chicken, this condiment also enhances veal chops, pork tenderloin, shrimp, salmon, tuna, and cod.

1 large navel orange
1 clove garlic, finely minced
1/2 cup rough-chopped pimiento-stuffed green olives
1/3 cup diced celery hearts (the inner stalks)
1/4 cup diced red onion or shallots
2 tablespoons chopped fresh flat-leaf parsley or cilantro
1/2 teaspoon sweet paprika, preferably Spanish pimentón dulce

1/2 teaspoon ground cumin
1/4 to 1/2 teaspoon red pepper flakes (optional)
3 tablespoons extra virgin olive oil, plus extra for brushing on the chicken
1 tablespoon dry Spanish sherry
Kosher salt to taste
Freshly ground coarse black pepper to taste
6 boneless skinless chicken breasts, each 6 ounces

1. Slice off the ends of the orange and set it upright on a cutting board. Remove the peel and white pith with a sharp paring knife. Working over a bowl, release the orange segments by slicing between the membranes and then squeeze the remnants over the bowl to extract any juice. Cut each segment into 3 or 4 pieces. Add the garlic, olives, celery, onion, parsley, paprika, cumin, red pepper flakes if using, the 3 tablespoons olive oil, and the sherry. Season to taste with salt (remember, the olives will be salty) and pepper. Cover and set aside.
2. Pound the chicken breasts between 2 sheets of plastic wrap or wax paper until they are about 1/2-inch thick. Brush on both sides with olive oil and season with salt and pepper. Set up the grill for direct grilling and preheat to medium-high. Grill for 3 to 4 minutes per side, turning once with tongs, until the chicken is cooked through. Let rest for 2 minutes. Transfer to a platter or plates and spoon the salsa over the chicken.

Yields 6 servings



GRILLED WINGS YOUR WAY

Who doesn't love crispy chicken wings slathered in sauce? But forget deep frying—grilling wings is tastier and easier. Leveraging the grill ensures a crackly-crisp skin and nice light char. Follow this basic technique and customize it with your choice of marinade and/or dipping sauces.

* **Variations:** Before cooking, marinate the wings in the Dry-to-Wet Rub on page 7. Or, after cooking, transfer to a bowl and slather on equal parts melted butter and sriracha plus a grated clove of garlic.

3 pounds chicken wings, split

1/4 cup extra virgin olive oil

1 tablespoon kosher salt

1 teaspoon freshly ground black pepper

Accompaniments such as red pepper jelly, blue cheese dressing, and ranch dressing for serving

1. Season the wings by placing them in a large bowl and tossing with olive oil, salt, and pepper.
2. Preheat your grill to high. Place wings over direct heat and cook for 20 to 30 minutes, turning every 5 or 10 minutes, until they reach 165°F on an instant-read thermometer. Serve with your choice of sauces/dressings for dipping.

Yields 6 servings



GRILLED QUESADILLAS WITH PICO DE GALLO

Quesadillas can be customized even more easily than personal pan pizzas. Keep a packet of tortillas in the fridge or freezer and use whatever ingredients you have on hand to whip up a fast meal at a moment's notice.

For the pico de gallo:

3 tablespoons extra virgin olive oil
1 tablespoon fresh lime juice
8 ounces red onion, diced
1 pound tomatoes, diced
1 jalapeño, seeded and cut into a fine dice
3 garlic cloves, minced
3 tablespoons chopped cilantro
1 teaspoon coarse sea salt, more to taste

For the quesadillas:

Eight 12-inch wheat or corn tortillas
8 tablespoons best-quality chipotle mayonnaise
8 ounces of shredded cheese, such as a mix of manchego, pepper jack, and cotija
1 small red onion, diced
1 red, orange, or yellow bell pepper, diced
1/4 cup chopped cilantro

* **Optional:** grilled chicken, beef, or shrimp, thinly sliced
Sour cream to garnish

1. Make the pico de gallo: In a large bowl, combine all the ingredients. Taste and add more salt if needed; set aside while you make the quesadillas.
2. For the quesadillas: Spread a tablespoon of the chipotle mayo on one side of each tortilla. Being careful to leave a half-inch border around the edge, top four of the tortillas with equal amounts of cheese, onions, bell pepper, and, if using, chicken, beef, or shrimp. Sprinkle on some cilantro and cover with the remaining tortillas.
3. Heat your grill to medium-high. Liberally brush the tops of the tortillas with olive oil and flip them over onto the grill, so that they're olive oil side down. After 2 minutes, brush oil on the exposed side of the tortillas, then flip them over to finish melting the cheese, about another 2 minutes. Transfer the quesadillas to a cutting board and cut each into six wedges. Place a dollop of sour cream on each wedge. Serve immediately with the pico de gallo.

Yields 4 servings



GRILLED PIZZA

Feel free to create your own mix of ingredients from the traditional (below) to the exotic!

8 ounces pizza dough
Extra virgin olive oil
Kosher salt to taste
Freshly ground black pepper to taste
1/2 cup tomato sauce or slices from 4 fresh, ripe tomatoes
8 ounces mozzarella cheese, shredded
Fresh basil leaves, torn by hand

1. Preheat your grill to medium-high with the heat source on one side. While it's heating, roll out the dough into a round or rectangle shape on a floured board, stretching it to 10 inches across—it should be thin. Drizzle the top with olive oil and use a pastry brush to spread it over the surface. Sprinkle on salt and pepper to taste.
2. Clean and lightly oil your grill grate. Using your hands or a pizza peel, carefully place the dough, oiled side down, directly over the heat source. Grill until the underside is lightly charred and bubbles form all over the top, 1 to 2 minutes. While it's grilling, brush the top of the dough with more olive oil. When the underside is cooked, flip the dough with tongs and cook until this side is lightly charred, another 1 to 2 minutes. Slide the pizza to the cooler side of grill. Top with tomato sauce or a layer of overlapping tomatoes, mozzarella, and basil. Cover the grill and cook until the cheese melts, about 2 to 5 minutes. Serve immediately.

Yields 4 servings



MIXED GRILLED VEGETABLES WITH GARLICKY MAYONNAISE

For the mayonnaise:

5 medium cloves of garlic, pressed
2 teaspoons lemon juice, to taste
1/2 cup mayonnaise
2 tablespoons extra virgin olive oil
1/4 teaspoon Dijon mustard (optional)

For the vegetables:

16 asparagus spears, tough ends snapped off
3 small Japanese eggplants, trimmed and halved

2 medium zucchini, each cut lengthwise into 4 spears
2 medium yellow summer squash, each cut lengthwise into 4 spears
2 bell peppers (red, yellow, and/or orange), stemmed, seeded, and cut into quarters
2 large Portobello mushrooms, stem removed
8 large scallions, trimmed
Extra virgin olive oil
Kosher salt to taste
Freshly ground black pepper to taste

1. Make the mayonnaise: In a small, shallow bowl, combine the pressed garlic and lemon juice. Stir to combine and spread it into an even layer. Sprinkle lightly with salt. Let the mixture rest for 10 minutes, so the lemon juice can absorb the garlic's flavor.
2. Place a fine mesh strainer over another bowl. Using a silicone or rubber spatula, scoop the contents of the garlic and lemon juice into the strainer, then press on the garlic with the spatula to get as much juice out as possible. Discard the garlic.
3. Stir the mayo and olive oil into the garlicky lemon juice until combined. Taste, and adjust only if necessary—if the garlic flavor is overwhelming, stir in more mayonnaise by the tablespoon. If you want it to taste a little more interesting, add the Dijon mustard. For more tang, add another little squeeze of lemon juice. This will keep well in the refrigerator, covered, for up to 10 days. It will thicken up more as it chills.
4. Preheat a grill to medium-high. On a platter, drizzle the vegetables with olive oil and season with salt and pepper. Arrange the vegetables on the grill grate or in a grilling basket on the grate, and grill until the vegetables are tender-crisp and develop grill marks, turning as needed. (This can be done up to 2 hours ahead.) Arrange the grilled vegetables on a platter and serve with the mayonnaise.

Yields 4 servings



GRILLED CAULIFLOWER FAJITAS

Adapted from El Toro Blanco, New York, New York.

1 head cauliflower, green leaves and stem removed
1 red bell pepper, stemmed, seeds and veins removed
1 poblano pepper, stemmed, seeds and veins removed
1 white onion, sliced
1 tablespoon ancho chile powder
1 tablespoon merquén or pimentón (Spanish smoked paprika)
1 teaspoon ground cumin
1 teaspoon kosher salt

1/2 cup extra virgin olive oil
2 tablespoons toasted pine nuts
1/2 cup fresh herbs such as cilantro, parsley, and basil, stemmed and chopped

For serving:

Corn tortillas
Lime wedges
Your favorite salsa or pico de gallo

1. Cut the cauliflower into florets and slice the red and poblano peppers into long strips. Place the cauliflower, peppers, and onions in a large bowl. Whisk together the ancho powder, merquén or pimentón, cumin, salt, and olive oil and add to the cauliflower mixture, tossing until the vegetables are thoroughly coated. Transfer to a grill basket.
2. Preheat your grill to medium-high, and then grill the cauliflower mixture until slightly charred and tender-crisp, about 10 minutes. Remove from the grill and sprinkle with the pine nuts and herbs. Serve with corn tortillas, lime wedges, and salsa.

Yields 4 servings



ASIAN SLAW

For the dressing:

- 1/3 cup rice wine vinegar
- 1 tablespoon freshly squeezed lime juice
- 2 teaspoons fresh lime zest
- 2 tablespoons brown sugar
- 2 tablespoons soy sauce
- 1/3 cup extra virgin olive oil
- 1 tablespoon toasted sesame oil
- 2 tablespoons peeled and finely minced fresh ginger
- 1 large clove garlic, finely minced
- 1/2 to 1 red jalapeño, stemmed, seeded, and finely minced

For the slaw:

- 1/2 head of Napa or Savoy and 1/2 small head purple cabbage, cored and shredded
- 2 carrots, peeled, trimmed, and cut into matchsticks
- 3 scallions, trimmed and thinly sliced on a sharp diagonal
- 1/2 cup fresh cilantro leaves
- 1/2 cup roasted peanuts, roughly chopped (optional)

1. Make the dressing: In a small bowl, whisk together the rice wine vinegar, lime juice and zest, sugar, and soy sauce. Whisk in the olive oil and sesame oil. Stir in the ginger, garlic, and jalapeño—half of it for mild heat, all of it for more heat.
2. To assemble the slaw, toss the cabbage, carrots, and scallions in a large bowl. Add the dressing, and toss to lightly coat. Top with the cilantro leaves and peanuts if you're using them.

Yields 4 to 6 servings



CHILEAN SALAD

This refreshing salad is ubiquitous throughout Chile and is served in homes and restaurants alike.

1 1/2 tablespoons lemon juice, or more to taste
Kosher salt and freshly ground black pepper
to taste
1/3 cup extra virgin olive oil
2 heads Boston lettuce, leaves separated,
washed, and dried
3 ripe tomatoes, sliced
1 large sweet onion, peeled, halved, and
thinly sliced
1 small bunch fresh cilantro, leaves only

Optional ingredients:

Canned or jarred hearts of palm, drained and sliced
Sliced ripe avocado
Sliced cucumbers
Sliced fresh mushrooms
Canned or jarred artichoke hearts, drained
and quartered
Fresh green beans or haricots verts, trimmed,
steamed until tender-crisp

1. Make the vinaigrette: Combine the lemon juice and salt and pepper in a small bowl and whisk to mix. Whisk in the olive oil and adjust the seasonings, adding more lemon juice or salt or pepper if needed.
2. Arrange the lettuce leaves, tomatoes, onions, and any of the optional ingredients on a large plate or platter. Top with the cilantro leaves.
3. Drizzle the vinaigrette over the salad just before serving.

Yields 6 servings



GRILLED RED POTATOES

The secret to crispy potatoes hot off the grill is to first partially cook them in boiling water. The entire process takes just half the time of roasting them in the oven. If your red potatoes are on the larger side, quarter them before boiling.

- 1 tablespoon sea salt
- 2 pounds small red potatoes, halved
- 3 tablespoons extra virgin olive oil, more as needed
- 2 garlic cloves, minced
- Fresh rosemary to taste
- Coarse salt to taste

1. Set up your grill for direct grilling and preheat to medium-high. Bring a large pot of water to a boil on the stovetop and add the salt. Boil the potatoes for 10 minutes and drain. Place them in a large bowl and toss with 2 tablespoons of olive oil, then transfer them to a grill basket. Grill until crispy on the outside and the tip of a sharp knife easily pierces them, between 12 and 15 minutes; flip them every few minutes to get an even char.
2. Return the potatoes to their original bowl and drizzle with another tablespoon of olive oil and sprinkle on rosemary needles, minced garlic, and salt, to taste. Serve warm.

Yields 6 servings



SWEET & SPICY GRILLED JAPANESE EGGPLANT

*More tender than traditional eggplant, these long, slender vegetables take on the deep flavors of an Asian-inspired marinade. Sweet soy sauce, known as *kecap manis*, readily available at markets and online, creates a thick, rich glaze, a delicious counterpoint to the hot chile.*

- | | |
|---|--|
| 3 scallions, trimmed and roughly chopped | 1/3 cup sweet soy sauce or Japanese barbecue sauce, such as Bachan's |
| 1-inch piece of ginger, peeled and sliced | 2 tablespoons fresh lemon juice |
| 1 Thai or serrano chile pepper, seeded | 4 tablespoons rice vinegar |
| 4 garlic cloves, peeled | 4 Japanese eggplants |
| 1 tablespoon extra virgin olive oil, plus more for grilling | 1 tablespoon white sesame seeds |
| 1 tablespoon sesame oil | 2 tablespoons cilantro, chopped |

1. Place the scallions, ginger, chile, and garlic in a food processor and pulse until finely chopped.
2. Heat a medium frying pan and, when hot, add the olive oil and sauté the mixture until soft and just barely browned; transfer to a 9-inch by 13-inch baking dish (set the frying pan aside for later). Add the sesame oil, barbecue or soy sauce, lemon juice, and vinegar, and stir to combine. Slice the eggplants in half lengthwise and place in the baking dish, cut side down, to marinate for 20 to 30 minutes.
3. Meanwhile, heat a small frying pan and, when hot, add the sesame seeds and toast for about 2 minutes, until golden; set aside.
4. Transfer the eggplant to a platter, and boil down the sauce in the frying pan until thickened, about 10 minutes; set aside. Brush the cut sides of the eggplant with olive oil. Grill, cut side down for 5 minutes, then flip and continue grilling for another 4 minutes. Return the eggplant to their platter, spoon on the thickened sauce, and sprinkle with the toasted sesame seeds and cilantro.

Yields 8 servings



GRILLED BROCCOLINI

Broccolini, aka baby broccoli, have thinner but longer stalks and smaller florets than broccoli—an ideal shape that results in even grilling. They take on a slight smokey flavor, and the frizzled florets have a delicious crunch.

4 tablespoons pine nuts
3 tablespoons extra virgin olive oil, plus
more for serving
1/2 teaspoon coarse salt
1/2 teaspoon freshly ground black pepper

Pinch red pepper flakes
1/4 teaspoon grated garlic
16 ounces broccolini
2 ounces shaved Parmesan cheese
Half a lemon

1. Toast the nuts in a dry sauté pan for 2 to 3 minutes; set aside.
2. In an 8-inch square baking dish, whisk together the oil, salt, black pepper, red pepper, and garlic. Add the broccolini and coat well. Preheat your grill to medium-high. Grill the broccolini, turning often, until the stalks are tender with a light char and the tops are browned and slightly crispy, 4 to 8 minutes depending on their thickness.
3. Arrange on a serving platter and top with the Parmesan, toasted nuts, a drizzle of olive oil, and a squeeze of lemon.

Yields 2 servings



TRIPLE CHOCOLATE SKILLET BROWNIES

No need to turn on your oven when you can bake on your grill. Butter and olive oil pair beautifully in this brownie round, which stays moist in the center and gets crispy around the edges—the perfect vehicle for a scoop of homemade (or top-quality store-bought) vanilla ice cream.

4 tablespoons extra virgin olive oil, plus
more for the pan
3/4 cup all-purpose or pastry flour
1/3 cup cocoa powder
1/2 teaspoon salt
1/2 teaspoon baking powder
8 ounces dark 70% cacao chocolate, discs
or chopped pieces
8 tablespoons unsalted butter

3/4 cup packed light brown sugar
3/4 cup granulated sugar
1 teaspoon powdered espresso such as Medaglia d'Oro
2 teaspoons vanilla extract
2 large eggs
1/2 cup milk
1/2 cup semi-sweet or milk chocolate chips
1/3 cup chopped walnuts (optional)
Vanilla ice cream (optional)

1. Preheat your grill to medium-high, about 350°F, and set it up for indirect cooking. Use a paper towel to coat a 10-inch cast iron skillet with olive oil.
2. In a medium bowl, whisk together the flour, cocoa, salt, and baking powder; set aside. In a large bowl, microwave the butter and the dark chocolate on low power until melted. Whisk in the 4 tablespoons of olive oil and then the sugars and the espresso powder. Next whisk in the eggs and vanilla. Add the flour-cocoa mixture and then the milk, stirring until the batter is smooth and the flour is thoroughly incorporated. Fold in the chips and walnuts if using. Pour into the skillet, spreading in an even layer with an offset spatula.
3. Place the skillet on the grill grate on the side without coals or on the unlit side if using a gas grill. Cover the grill and cook until the tip of a knife inserted in center of the skillet comes out almost clean (it should not be wet), about 25 minutes, but check after 20 minutes. Remove from heat and cool in the skillet for 10 minutes before cutting into wedges. Top with ice cream if desired.

Yields 8 to 10 servings



PEACHES AND CREAM...AND POUND CAKE

The peaches are the star of this dessert, but the lightly grilled pound cake slices, moistened by the fruit's juices, gives it texture. The olive oil adds another layer of flavor and keeps the dish from becoming overly sweet.

* **Variations:** Homemade or store-bought, this dessert is equally delicious with lemon or poppyseed cake slices.

1 cup heavy cream
2 teaspoons powdered sugar
1 8-inch pound cake
6 tablespoons extra virgin olive oil, more for serving

8 ripe peaches, halved and pits removed
Cinnamon to taste
Freshly grated nutmeg to taste

1. Whip the cream and the sugar until soft peaks form and refrigerate until needed. Preheat your grill to medium-high. Cut the pound cake into 8 even slices, place them on a sheet pan, and brush both sides with olive oil; set aside. Place the peach halves on a second sheet pan, brush the cut sides with olive oil, and sprinkle with cinnamon and nutmeg; set aside.
2. Lightly oil your grill grate. Grill the cake slices until grill marks appear, about 2 minutes, and then flip and repeat; transfer back to their baking sheet. Grill the peach halves, cut sides down only, until grill marks appear; transfer back to their baking sheet.
3. To assemble, center a slice of pound cake on each of 8 dessert dishes. For each serving, slice 2 peach halves into thirds and arrange in a row on the cake slice, and top with 2 or 3 dollops of whipped cream and a drizzle of olive oil.

Yields 8 servings



GRILLED PINEAPPLE SUNDAES

- 1 pineapple, peeled and cored
- 1 tablespoon extra virgin olive oil
- 1/2 cup light brown sugar
- 1/4 teaspoon cinnamon
- 1 pint homemade or best-quality store-bought vanilla ice cream, softened slightly
- 4 pieces candied ginger or 1/4 cup almonds, coarsely chopped

Cut the pineapple into 1/2-inch rings (you should have 8-10) and place them in a large resealable bag. Add the oil, sugar, and cinnamon to the bag, and use your hands to coat the rings. Marinate at room temperature for 30 minutes. Preheat your grill. Sear the slices directly on the grill grate or in a grilling basket. After two minutes, flip and repeat on the other side. Plate two pineapple rings per dish and top each with a small scoop of ice cream and candied ginger or almonds.

Yields 4 servings



GRILLED FRUIT SKEWERS

Individual pieces also make delicious additions to sangria and a tasty garnish for sparkling wine.

- 8 peaches, halved, pits removed
- 16 large strawberries
- 2 mangos, peeled and cut into very large cubes
- 8 metal or wooden skewers
- Extra virgin olive oil
- Kosher salt
- Honey
- Fresh mint, if desired, sliced into ribbons

If using wooden skewers, soak them in water for 20 minutes to keep them from burning too quickly. Preheat your grill to medium-high. Skewer the fruit in an alternating pattern and place on a platter. Drizzle liberally with olive oil and season with salt. Grill, turning every few minutes until fruit is tender and has just a slight char, about 10 minutes in all. Just before serving, drizzle each skewer with honey and sprinkle on the mint.

Yields 4 servings



If You're Not Already a Member of the Fresh-Pressed Olive Oil Club, **You're Invited to Join a Tiny Handful of Americans** Who Enjoy Rare, Fresh-Pressed Olive Oil All Year Long.

[Click Here to Try the Fresh-Pressed Olive Oil Club Risk-Free](#)

Explore **Our Extensive Recipe Collection** on Our Website.

www.FreshPressedOliveOil.com

Follow my adventures:

