

RECIPE IDEAS FOR GRILLING GREATNESS

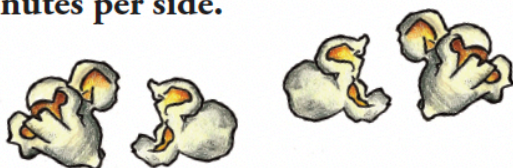
using Soluna Garden Farm grilling rubs

SOUTHWESTERN SWEET CHILI RUB is perfect for spicy sweet potato wedges. Partially boil whole sweet potatoes until fork tender and let cool. Cut into wedges, brush with olive oil, and sprinkle with Sweet Chili Rub. Grill for 3-4 minutes per side and serve with your favorite dipping sauce.



BARBEQUE RUB makes an unexpected compound butter. Mix 2 teaspoons into 1 stick softened unsalted butter. Refrigerate until firm before spreading on grilled corn or a baguette.

SMOKY MAPLE BARBEQUE RUB is a zesty topping for buttered popcorn for an outdoor movie night. Thread skewers with cubed pineapple and chicken. Brush with maple syrup and sprinkle with Smoky Maple Barbeque Rub. Grill for 5-7 minutes per side.



FISH AND SHRIMP RUB is obviously delicious on grilled fish and shrimp, even mixed into tuna salad! Try it on grilled portobello mushrooms.



MEDITERRANEAN RUB is a versatile all purpose seasoning. Try it on grilled avocado! Slice avocados in half and dust with seasoning. Grill for 2 minutes on each side, and serve filled with marinated chickpeas.



STEAK AND LAMB RUB Sprinkle generously on Brussels sprouts, extra firm tofu, or steak before grilling. For burgers, add 1-2 Tbsp per pound of ground lamb and serve topped with red onion and tzatziki.



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