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Mouthwatering Grilled Main Dishes Food Network Main

Related To: This filling dinner salad tops baby spinach with green beans, olives, tomatoes, red potatoes and grilled steak. For a great summer grill-out sandwich Guy starts with marinated lamb meat and layers on flavorful toppings. These pork chops with smashed red potatoes are ready in just 25 minutes.

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65 Grilling Recipes for an Epic Summer Cookout

Get the recipe. Tools you'll need: stainless steel skewers (\$9, amazon.com) This spice mix is a great go-to rub for grilling it tastes equally great on pork chops, rack of lamb, and a filet of salmon. Pair it with grilled veggies for a complete dish.

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Grilled Fruit Skewers with Chocolate Syrup. With toasted angel food cake and chocolate syrup, this recipe makes fruit seem especially decadent.

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100 of Our Favorite Grilling Recipes for Almost Everything

From ribs, to shrimp, to chicken, and even cheese (yep, you heard right), get grilling with these recipes! We'd argue that most foods are made better by the sear of flames and smoke wafting through the air. We're talking classics like chicken and ribs, but also fish for tacos, corn for salad with a spicy-sweet dressing, whole cabbage to serve as a centerpiece dish, and so much more. Here are 100 of our favorite recipes.

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Grilling Recipes Food Network Food Network

Grilling Recipes. Mix and match easy grilling recipes for burgers, barbecue, chicken, fish and more for a fun summer feast. Try out fun burger recipes great for meat lovers and vegetarians alike.

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These 20 Grill Recipes Earned Top Marks From Our Readers

Grilled Pork Tenderloin with Orange-Sesame Asparagus and Rice. The soy sauce and fish sauce in the marinade amplify the meatiness of the pork, while the brown sugar and maple syrup offer sweet notes to balance while also helping the pork brown quickly in the grill pan as the sugars caramelizes on the ridges.

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Easy Weeknight Grilling Recipes Southern Living

Grilled Chicken With Corn and Slaw. Recipe: Grilled Chicken With Corn and Slaw. For a complete meal ready in 30 minutes, grill corn and chicken breasts brushed with a simple mayonnaise-based spread. While the corn and chicken cook, mix a simple oil-and-vinegar dressing with coleslaw mix.

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BBQ Grilling Recipes Better Homes and Gardens

BBQ & Grilling Recipes. We have all the classics -- grilled burgers, steaks, ribs, marinades, and more. But

grilling encompasses so much more than burgers and dogs. There are desserts, pizzas, and appetizers that cook deliciously on the grill as well, and we've got yummy recipes to prove it. Learn all you want to know -- and improve your grilling

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Grill Recipes SimplyRecipes.com

Try this Dukkah-Crusted Grilled Chicken! A new spice blend can really be a game changer when dinner time gets boring. Dukkah is a blend of coriander, cumin, and fennel seeds and nuts, and it pairs beautifully with grilled chicken.

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Recipes Weber Grills

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