

A man with short brown hair, wearing a white t-shirt and dark overalls, is standing on a wooden deck, grilling several steaks on a black barbecue. He is holding a pair of tongs in his right hand and a drink in his left hand. A large amount of white smoke is billowing out from the open grill, partially obscuring the background. The word "GRILLING" is written diagonally across the image in large, bold, white capital letters.

GRILLING

bon appétit

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Grilled Scallops with Lemony Salsa Verde

SERVINGS: 4

RECIPE BY ALISON ROMAN



CHOOSE SCALLOPS THAT ARE "DRY" (NOT STORED IN LIQUID PRESERVATIVES). LARGER IS BETTER; SMALL ONES COULD OVERCOOK BEFORE BROWNING. MAKE SURE TO COAT THEM THOROUGHLY IN OIL BEFORE GRILLING SO THEY DON'T STICK TO THE GRATE. THE TAHINI LENDS A CREAMY, EARTHY FLAVOR.

INGREDIENTS

2 TBSP VEGETABLE OIL, PLUS MORE FOR GRILLING

12 LARGE SEA SCALLOPS, SIDE MUSCLE REMOVED

KOSHER SALT AND FRESHLY GROUND BLACK PEPPER

LEMONY SALSA VERDE

$\frac{1}{2}$ LEMON (WITH PEEL), SEEDED, CHOPPED

1 SMALL SHALLOT, FINELY CHOPPED

1 GARLIC CLOVE, FINELY CHOPPED

KOSHER SALT AND FRESHLY GROUND BLACK PEPPER

1 CUP OLIVE OIL

$\frac{3}{4}$ CUP FINELY CHOPPED FRESH PARSLEY

$\frac{1}{2}$ CUP FINELY CHOPPED FRESH CILANTRO

$\frac{1}{4}$ CUP CHOPPED FRESH CHIVES

FRESH LEMON JUICE (OPTIONAL)

DIRECTIONS

PREPARE GRILL FOR MEDIUM-HIGH HEAT; OIL GRATE.

TOSS SCALLOPS WITH 2 TBSP OIL ON A BAKING SHEET; SEASON WITH SALT AND PEPPER.

USING A FISH SPATULA OR YOUR HANDS, PLACE SCALLOPS ON GRILL, FLAT SIDE DOWN.

GRILL, TURNING OCCASIONALLY, UNTIL LIGHTLY CHARRED AND JUST COOKED THROUGH, ABOUT 2 MINUTES PER SIDE.

SERVE SCALLOPS TOPPED WITH LEMONY SALSA VERDE.

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Ginger-Miso Grilled Asparagus

SERVINGS: 4

RECIPE BY RICK MARTINEZ



AS THE SUMMER PROGRESSES AND ASPARAGUS SEASON DIES DOWN, USE THE SAME MARINADE RECIPE TO GRILL GREEN BEANS.

INGREDIENTS

¼ CUP PLUS 2 TBSP MIRIN (SWEET JAPANESE RICE WINE)

¼ CUP WHITE MISO

2 TBSP SEASONED RICE WINE VINEGAR

2 TBSP FRESHLY GRATED PEELED GINGER

2 BUNCHES ASPARAGUS (ABOUT 2 POUNDS), TRIMMED

LIME WEDGES, THINLY SLICED SCALLIONS, AND TOASTED SESAME SEEDS (FOR SERVING)

DIRECTIONS

PREPARE A GRILL FOR HIGH HEAT. WHISK MIRIN, MISO, VINEGAR, AND GINGER IN A SMALL BOWL. PLACE ASPARAGUS IN A PIE PLATE OR SMALL BAKING DISH AND POUR MISO MIXTURE OVER. TOSS TO COAT.

GRILL ASPARAGUS, TURNING OCCASIONALLY, UNTIL CHARRED ON ALL SIDES AND CRISP-TENDER, 4–5 MINUTES. TRANSFER TO A PLATTER. SQUEEZE LIME JUICE OVER, THEN TOP WITH SCALLIONS AND SESAME SEEDS.

JULY

Grilled Halibut and Bok Choy with Coconut-Lime Dressing

SERVINGS: 4

RECIPE BY SEAMUS MULLEN



MATURE BOK CHOY HAS THE SAME SWEET AND MILD FLAVOR OF THE BABY STUFF
BUT IS MUCH EASIER TO COOK ON THE GRILL—AND YOU'LL GET A BETTER YIELD, TOO.

INGREDIENTS

1 TBSP OLIVE OIL, PLUS MORE FOR GRILL
AND DRIZZLING

½ CUP UNSWEETENED COCONUT FLAKES

1 LIME

4 5–6-OUNCE SKINLESS, BONELESS HALIBUT
FILLETS

KOSHER SALT, FRESHLY GROUND PEPPER

1 SMALL HEAD OF BOK CHOY, LEAVES
SEPARATED, THICK STEMS TRIMMED

¾ CUP UNSWEETENED COCONUT MILK

DIRECTIONS

PREPARE A GRILL FOR MEDIUM HEAT; OIL GRATE. PULSE COCONUT FLAKES IN A FOOD PROCESSOR OR A BLENDER UNTIL COARSELY CHOPPED. FINELY GRATE LIME ZEST DIRECTLY ONTO HALIBUT AND PACK ON COCONUT FLAKES. DRIZZLE LIGHTLY WITH OIL; SEASON WITH SALT AND PEPPER. LIGHTLY COAT BOK CHOY WITH 1 TBSP OIL; SEASON WITH SALT. GRILL HALIBUT, TURNING ONCE, UNTIL BROWNED ON BOTH SIDES AND JUST OPAQUE IN CENTER, ABOUT 5 MINUTES.

MEANWHILE, GRILL BOK CHOY LEAVES UNTIL LIGHTLY BROWNED AND TENDER, ABOUT 30 SECONDS PER SIDE.

SQUEEZE 2 TBSP LIME JUICE INTO A SMALL BOWL AND STIR IN COCONUT MILK; SEASON DRESSING WITH SALT.

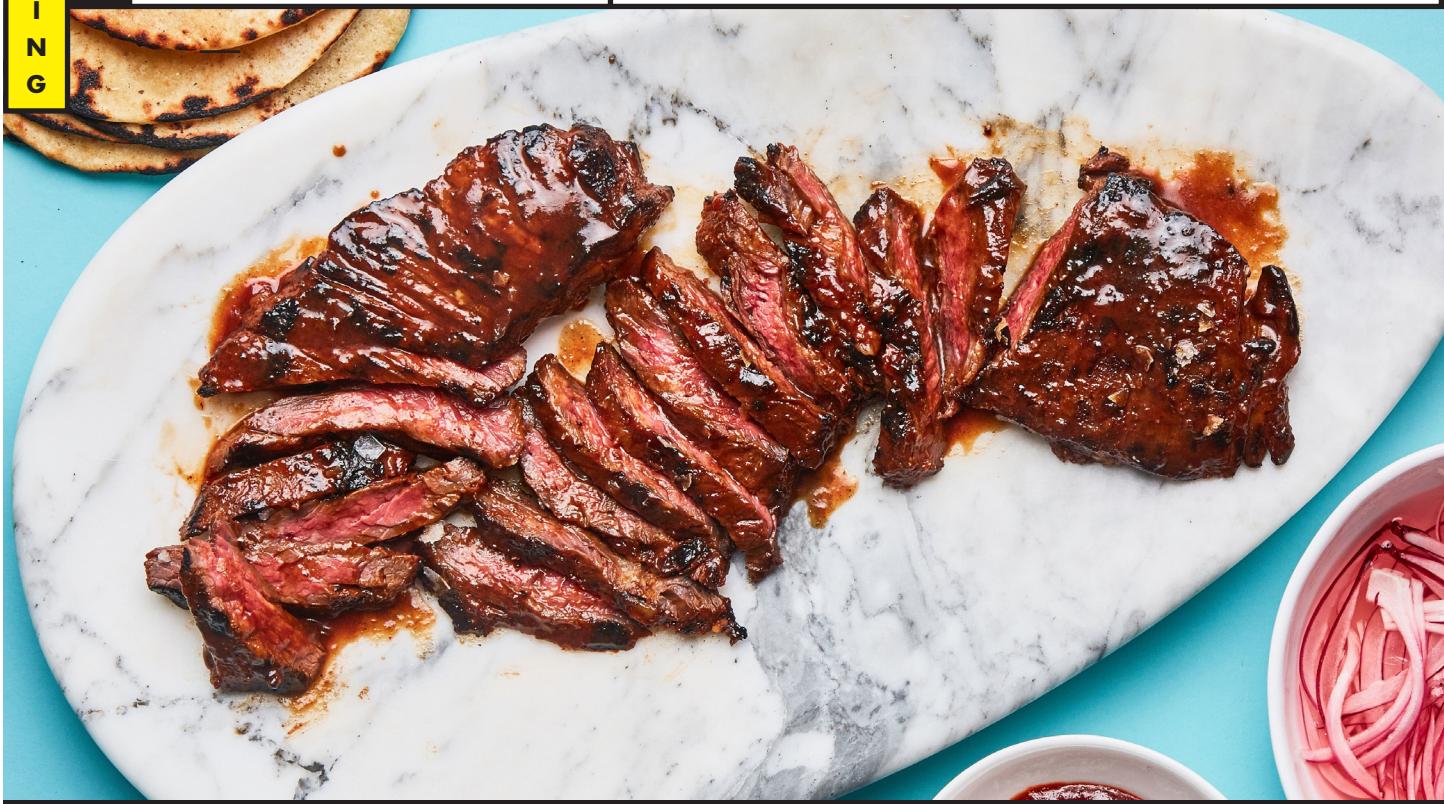
DIVIDE HALIBUT AND BOK CHOY AMONG PLATES AND DRIZZLE WITH DRESSING.

JULY 7

Gochujang-Marinated Skirt Steak

SERVINGS: 4

RECIPE BY CLAIRE SAFFITZ



SKIRT STEAK IS THE ULTIMATE SUMMER STEAK FOR GRILLING—QUICK COOKING, BUTTERY, AND VERSATILE.

INGREDIENTS

3 TBSP GOCHUJANG (KOREAN HOT PEPPER PASTE), PLUS MORE FOR SERVING

3 TBSP OLIVE OIL, PLUS MORE FOR GRILL

3 TBSP PLUS $\frac{1}{2}$ CUP SEASONED RICE VINEGAR

KOSHER SALT

1 MEDIUM RED ONION, HALVED THROUGH ROOT END

1 SKIRT STEAK (ABOUT 1 POUND), HALVED CROSSWISE

WARM TORTILLAS (FOR SERVING)

DIRECTIONS

COMBINE 3 TBSP GOCHUJANG, 3 TBSP OIL, AND 3 TBSP VINEGAR IN A LARGE RESEALABLE PLASTIC BAG. THROW IN SEVERAL GENEROUS PINCHES OF SALT AND GRATE IN HALF OF ONION ON THE LARGE HOLES OF A BOX GRATER. ADD STEAK AND SEAL BAG, PRESSING OUT AIR, THEN RUB STEAK TO COAT; CHILL AT LEAST 30 MINUTES AND UP TO 12 HOURS.

MEANWHILE, THINLY SLICE REMAINING HALF OF ONION AND COMBINE IN A LARGE BOWL WITH REMAINING $\frac{1}{2}$ CUP VINEGAR AND A PINCH OF SALT. LET SIT UNTIL ONION IS SOFTENED, AT LEAST 30 MINUTES AND UP TO 2 HOURS; DRAIN.

PREPARE A GRILL FOR MEDIUM-HIGH HEAT; OIL GRATE. REMOVE STEAK FROM BAG, LETTING EXCESS MARINADE DRIP OFF; DISCARD MARINADE. GRILL, TURNING ONCE OR TWICE, UNTIL LIGHTLY CHARRED ON THE OUTSIDE AND MEDIUM-RARE IN THE THICKEST PART, 4–6 MINUTES, DEPENDING ON THE THICKNESS OF THE MEAT. TRANSFER TO A CUTTING BOARD AND LET REST 10 MINUTES BEFORE THINLY SLICING AGAINST THE GRAIN.

SEASON MEAT WITH MORE SALT AND SERVE WITH TORTILLAS, PICKLED ONION, AND MORE GOCHUJANG.

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Spice-Marinated and Grilled Lamb Chops

SERVINGS: 4

RECIPE BY HARNEET BAWEJA AND NIRMAL SAVE



YOU DON'T NEED A ROARING-HOT GRILL FOR THIS LAMB CHOPS RECIPE. GRILLING THEM OVER MODERATE HEAT WILL ALLOW SOME OF THE FAT TO SOFTEN AND RENDER.

THIS RECIPE IS FROM GUNPOWDER, AN INDIAN RESTAURANT IN LONDON.

INGREDIENTS

- ½ TSP FENNEL SEEDS
- 1 SERRANO CHILE, FINELY GRATED
- 1 2-INCH PIECE GINGER, PEELED, FINELY GRATED
- 4 GARLIC CLOVES, FINELY GRATED
- ¼ CUP CRÈME FRAÎCHE OR SOUR CREAM
- 2 TBSP FRESH LIME JUICE
- 1 TBSP MUSTARD OIL (OPTIONAL)
- 1 TBSP DRIED MANGO POWDER (AMCHOOR; OPTIONAL)
- 1 TSP DRIED FENUGREEK LEAVES
- 1 TSP FRESHLY GROUND BLACK PEPPER
- ½ TSP FINELY GRATED NUTMEG
- 1 TSP KASHMIRI CHILI POWDER OR PAPRIKA, PLUS MORE FOR SERVING
- 2 TBSP VEGETABLE OIL, PLUS MORE FOR GRILL
- 12 LAMB RIB CHOPS (ABOUT 2 ¼ POUNDS TOTAL), FRENCHED
- KOSHER SALT
- MINT LEAVES, CILANTRO LEAVES WITH TENDER STEMS, AND LEMON WEDGES (FOR SERVING)

DIRECTIONS

TOAST FENNEL SEEDS IN A DRY SMALL SKILLET OVER MEDIUM HEAT, SHAKING PAN OFTEN, UNTIL FRAGRANT, ABOUT 45 SECONDS; LET COOL. FINELY GRIND IN SPICE MILL OR WITH MORTAR AND PESTLE. TRANSFER TO A LARGE BOWL; ADD IN CHILE, GINGER, GARLIC, CRÈME FRAÎCHE, LIME JUICE, MUSTARD OIL (IF USING), MANGO POWDER (IF USING), FENUGREEK LEAVES, PEPPER, NUTMEG, 1 TSP CHILI POWDER, AND 2 TBSP VEGETABLE OIL AND MIX WELL. SEASON LAMB CHOPS WITH SALT AND ADD TO MARINADE; TURN TO COAT. COVER AND CHILL AT LEAST 2 HOURS.

LET LAMB CHOPS SIT AT ROOM TEMPERATURE 1 HOUR BEFORE GRILLING.

PREPARE A GRILL FOR MEDIUM HEAT; OIL GRATE. GRILL LAMB TO DESIRED DONENESS, ABOUT 3 MINUTES PER SIDE FOR MEDIUM-RARE. TRANSFER TO A PLATTER; LET REST 5–10 MINUTES.

TOP LAMB WITH MINT AND CILANTRO AND DUST WITH MORE CHILI POWDER. SERVE WITH LEMON WEDGES.

DO AHEAD: LAMB CAN BE MARINATED 12 HOURS AHEAD. KEEP CHILLED.

SPECIAL EQUIPMENT

A SPICE MILL OR MORTAR AND PESTLE

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Grilled Fattoush with Halloumi and Eggplant

SERVINGS: 4

RECIPE BY CHRIS MOROCCO



WE LOVE HALLOUMI'S SQUEAKY TEXTURE, BUT SOME TORN SALTED MOZZARELLA
WOULD BE JUST AS GOOD (JUST DON'T TRY GRILLING IT).

INGREDIENTS

DRESSING

- 5 TBSP** OLIVE OIL, PLUS MORE FOR GRILL
- 2** SCALLIONS
- 1** JALAPEÑO
- ½ CUP** HALVED PITTED CASTELVETRANO OR OTHER GREEN OLIVES
- 3 TBSP** SALTED, ROASTED PISTACHIOS
- 3 TBSP** FRESH LEMON JUICE
- 1 TBSP** WHITE WINE VINEGAR
- KOSHER SALT, FRESHLY GROUND PEPPER

ASSEMBLY

- 1 TBSP** DRIED THYME
- 1 TBSP** TOASTED SESAME SEEDS
- ¼ TSP** GARLIC POWDER
- 2** 6-INCH PITAS
- 2 MEDIUM** EGGPLANTS, HALVED LENGTHWISE (OR CROSSWISE IF USING 1 LARGE EGGPLANT)
- 2 TBSP** OLIVE OIL, PLUS MORE FOR GRILL
- KOSHER SALT
- 1** 8-OUNCE PACKAGE HALLOUMI CHEESE
- 2 LARGE** PERSIAN CUCUMBERS OR 1 SMALL ENGLISH HOTHOUSE CUCUMBER
- 1 LB** TOMATOES, HALVED, CUT INTO WEDGES IF LARGE
- ½ CUP** TORN MINT LEAVES
- ¼ CUP** DILL SPRIGS

INGREDIENT INFO

HALLOUMI CHEESE CAN BE FOUND IN GREEK MARKETS, NATURAL FOODS AND SPECIALTY FOODS STORES, AND SOME SUPERMARKETS.

DIRECTIONS

DRESSING

PREPARE A GRILL FOR MEDIUM HEAT; OIL GRATE. GRILL SCALLIONS AND JALAPEÑO, TURNING ONCE, UNTIL LIGHTLY BLISTERED AND CRISP-TENDER, ABOUT 2 MINUTES FOR SCALLIONS AND 4 MINUTES FOR JALAPEÑO. TRANSFER TO A CUTTING BOARD AND LET COOL SLIGHTLY.

SLICE OPEN JALAPEÑO AND SCRIBE OUT SEEDS (UNLESS YOU LIKE THINGS VERY SPICY); DISCARD. COARSELY CHOP CHILE AND SCALLIONS. MIX IN A MEDIUM BOWL WITH OLIVES, PISTACHIOS, LEMON JUICE, VINEGAR, AND 5 TBSP OIL; SEASON DRESSING WITH SALT AND PEPPER.

DO AHEAD: DRESSING CAN BE MADE 1 DAY AHEAD. COVER AND CHILL. BRING TO ROOM TEMPERATURE BEFORE SERVING.

ASSEMBLY

MIX THYME, SESAME SEEDS, AND GARLIC POWDER IN A SMALL BOWL. LIGHTLY COAT PITAS AND EGGPLANTS WITH 2 TBSP OIL; SEASON WITH SALT AND RUB WITH THYME MIXTURE. GRILL, TURNING OCCASIONALLY AND MOVING TO A COOLER PART OF GRILL IF NEEDED TO AVOID SCORCHING, UNTIL PITAS ARE GOLDEN AND CRISP AND EGGPLANTS ARE BROWNED AND TENDER, 5 MINUTES FOR PITAS, AND 8–10 MINUTES FOR EGGPLANTS. TRANSFER TO A PLATTER AND LET COOL SLIGHTLY.

MEANWHILE, GRILL HALLOUMI UNTIL CHARRED AND SOFT, ABOUT 2 MINUTES PER SIDE. TRANSFER TO PLATTER WITH PITAS AND EGGPLANTS.

TEAR PITAS AND HALLOUMI INTO CHUNKY PIECES, THEN CUT EGGPLANTS INTO BITE-SIZE PIECES. TRANSFER TO A LARGE BOWL AND ADD CUCUMBERS, TOMATOES, AND DRESSING. GIVE EVERYTHING A GOOD TOSS TO BRING IT ALL TOGETHER; SEASON WITH SALT. TOP WITH MINT LEAVES AND DILL SPRIGS.

JULY 7

Grilled Carrots with Cumin-Serrano Yogurt

SERVINGS: 8

RECIPE BY ALISON CARROLL



CARROTS LOVE TO BURN WHEN GRILLED OVER DIRECT HIGH HEAT; BETTER TO PARK THEM OVER A COOLER SPOT ON THE GRATE AND KEEP THE COVER CLOSED IF POSSIBLE.

INGREDIENTS

3 LBS CARROTS WITH TOPS, SCRUBBED, TOPS TRIMMED TO 1 INCH

2 BUNCHES SPRING ONIONS OR SCALLIONS, TOPS TRIMMED, HALVED LENGTHWISE

4 TBSP OLIVE OIL, DIVIDED

KOSHER SALT

1 TSP CUMIN SEEDS

1 SERRANO CHILE, FINELY CHOPPED, PLUS MORE SLICED FOR SERVING

1 CUP PLAIN WHOLE-MILK GREEK YOGURT

1/4 CUP FRESH LIME JUICE

2 TBSP CHOPPED MINT, PLUS LEAVES FOR SERVING

SPECIAL EQUIPMENT
A SPICE MILL OR MORTAR AND PESTLE

DIRECTIONS

PREPARE A GRILL FOR MEDIUM-LOW HEAT. TOSS CARROTS AND SPRING ONIONS ON A RIMMED BAKING SHEET WITH 2 TBSP OIL; SEASON WITH SALT. GRILL (COVERED IF POSSIBLE), TURNING OFTEN AND MOVING TO A COOLER PART OF THE GRILL IF THEY ARE BROWNING TOO QUICKLY, UNTIL CRISP-TENDER, 15–20 MINUTES.

MEANWHILE, TOAST CUMIN IN A DRY SMALL SKILLET OVER MEDIUM HEAT, TOSSING OFTEN, UNTIL SLIGHTLY DARKENED AND FRAGRANT, ABOUT 2 MINUTES. LET COOL; GRIND IN SPICE MILL OR WITH MORTAR AND PESTLE. MIX IN A MEDIUM BOWL WITH CHOPPED SERRANO, YOGURT, LIME JUICE, CHOPPED MINT, AND REMAINING 2 TBSP OIL; SEASON WITH SALT.

SPOON YOGURT ONTO A PLATTER; ARRANGE CARROTS AND ONIONS OVER. TOP WITH MINT LEAVES AND SLICED CHILE.

DO AHEAD: YOGURT CAN BE MADE 2 DAYS AHEAD. COVER AND CHILL.