On Father's Day, it's all about the grill recipes. After all, what better way to celebrate your dad than to treat him to all the thrilling flavors (and special quality time) that comes with a barbecue? Maybe your dad is the King of the Grill and won't relinquish his throne even on Father's Day. Or maybe he sees the occasion as his chance to sit back, relax, and let others take up the tongs. Either way, a Father's Day cookout lets everyone enjoy a fun-filled afternoon of Father’s Day recipes and fiery flavor. These tasty Father's Day grill ideas are perfect for bringing the family together and enjoying some darn good food, right off the grill.   
  
Looking to go beyond the grill? Check out our other Father’s Day recipes.  
  
Appetizers  
  
1.  Grilled Chicken Skewers  
  
  
  
Start off your list of Father’s Day grill ideas with a versatile grill recipe that brings tons of that tender, slightly charred flavor that we love about grilled chicken. Plus, you can pair them with a delicious dipping sauce so that everyone in the family can enjoy their favorite flavors.    
  
2. Smoky Queso Dip on the Grill  
  
  
  
Gooey, cheesy, smoky, spicy—this grill recipe creates a beautiful dip that packs so, so much flavor, and when you put it on the grill, you'll experience a special kind of queso magic. RO\*TEL®, chorizo, and cilantro are all part of this unforgettable blend. Scoop it up and enjoy with tortilla chips, crusty bread, or vegetables.   
  
Main Dishes  
  
3. Best Ever Grilled Burgers  
  
  
  
Dad’s a classic guy, which is why you can’t go wrong with the Best Ever Grilled Burgers. No need to overthink this favorite Father’s Day recipe: just burgers grilled to perfection topped with American cheese, lettuce, red onion, Vlasic® Bread & Butter Chips, and plenty of Hunt’s® Tomato Ketchup.  
  
4. Pork Chops with Spicy Peach Salsa  
  
  
  
Peaches, RO\*TEL, onion, bell pepper, cilantro, and lime juice each bring their own fireworks to your taste buds in a delectable summer salsa grill recipe. And when it's smothered on some fresh-off-the-grill pork chops, you're in for a showstopper combination that will have the whole family coming back for seconds.   
  
5. Santa Fe Chicken Packets  
  
  
  
Foil is your secret weapon when it comes to Father's Day recipes that won't stress you out. In this secretly easy grill recipe, you'll use a foil packet to put your favorite Southwest flavors, like Rosarita® Black Beans, Birds Eye® Sweet Corn, RO\*TEL, cumin, lime, and Mexican cheese blend, all in one place for a smoky, sizzling chicken dish that will leave everybody's tongues tingling.  
  
Sidenote: There’s more where that came from. Check out our roundup of 5 Foil Packet Dinners for Easy Summer Grilling.  
  
Side Dishes  
  
6. Grilled Corn with Spicy Maple Aioli  
  
  
  
Grilled corn is a timeless classic, and perfect for your Father’s Day recipes. But your corn game will hit a whole new level when you add on the spicy-sweet one-two-punch of a spicy maple aioli, made with Earth Balance® Original Buttery Spread, maple syrup, lime juice, salt, pepper, hot sauce, and spices. The best part? It can be paired with virtually any grilled main dish, making it your newest barbecue go-to.   
  
7. Grilled Romaine Salad with Lemon-Mustard Vinaigrette  
  
  
  
Have you ever had grilled romaine? Well get ready to have your life changed. Romaine is tossed on the grill (use PAM® Grilling Spray to avoid sticking!) before being topped with a lemon-mustard vinaigrette made with Gulden’s® Spicy Brown Mustard. The result is a crunchy, spicy, sweet, and smoky side dish that goes with, well, pretty much everything.  
  
Dessert  
  
8. Grilled Fruit Ice Cream Sundaes  
  
  
  
That's right—we’re pushing the limits on Father's Day grill ideas. Now, even dessert goes on the grill. Bananas, peaches, pineapples, and strawberries all get the smoke master treatment before being mixed up with creamy ice cream, rich chocolate syrup, crunchy nuts, and airy Reddi-wip®. It's hard to match the smoky, sweet, creamy contrasts in this delectable summery dessert.  
  
9. Campfire S’mores Nachos Grilled Packet  
  
  
  
Here’s to the man who taught you how to make s’mores—along with so much more about life. These rich s’more packets layer in the classic ingredients in addition to crumbled fudge brownies and peanut butter. Talk about ending the day on a sweet note.  
  
This Father's Day, gather the whole fam in the backyard, start up the barbecue, and get cooking! These Father's Day grill ideas are an amazing way to celebrate your dad with something he really loves, while he's surrounded by the people that he loves even more.   
  
If our Father’s Day grilling recipes have you all fired up, you should check out our easy grilling recipes, complete with everything from burgers and franks to side dishes and skewers.