California Grilled Chicken

**INGREDIENTS**

3/4 c.

balsamic vinegar

1 tsp.

garlic powder

2 tbsp.

honey

2 tbsp.

extra-virgin olive oil

2 tsp.

Italian seasoning

Kosher salt

Freshly ground black pepper

4

boneless skinless chicken breasts

4

slices mozzarella

4

slices avocado

4

slices tomato

2 tbsp.

Freshly sliced basil, for garnish

Balsamic glaze, for drizzling

**DIRECTIONS**

1. In a small bowl, whisk together balsamic vinegar, garlic powder, honey, oil, and Italian seasoning and season with salt and pepper. Pour over chicken and marinate 20 minutes.
2. When ready to grill, heat grill to medium-high. Oil grates and grill chicken until charred and cooked through, 8 minutes per side.
3. Top chicken with mozzarella, avocado, and tomato and cover grill to melt, 2 minutes.
4. Garnish with basil and drizzle with balsamic glaze.

Cheddar Bacon Ranch Corn

**INGREDIENTS**

1/2 c. (1 stick) Butter, softened

1 packet ranch seasoning

Freshly ground black pepper

10 ears corn

2 c. shredded Cheddar

6 slices cooked bacon, finely crumbled

freshly chopped chives

Ranch, for drizzling

**DIRECTIONS**

1. Heat grill to medium high. In a small bowl, stir together butter and ranch seasoning and season with pepper. Rub ranch butter on corn.
2. Grill until lightly charred, 10 minutes. Top with cheddar and cover grill to melt, 2 minutes.
3. Top with cooked bacon and chives and drizzle with ranch.

Grilled Bruschetta Chicken

**INGREDIENTS**

* ▢4 boneless skinless chicken breasts, pounded to even thickness (1 inch or less)
* ▢2 tablespoons oil
* ▢1 teaspoon Italian seasoning (OR 1/4 teaspoon each dried basil, dried oregano, and dried thyme)
* ▢1 teaspoon garlic powder
* ▢1/2 teaspoon salt
* ▢1/8 teaspoon black pepper
* ▢4 slices mozzarella cheese

**Tomato Basil Topping**

* ▢3 roma tomatoes, diced
* ▢salt and pepper, to taste
* ▢2 teaspoons fresh lemon juice
* ▢2 tablespoons finely chopped fresh basil

**INSTRUCTIONS**

[](https://www.mediavine.com/)

* In a large bowl combine chicken, oil, Italian seasoning, garlic powder, and black pepper. Stir to combine and coat chicken evenly with the seasonings.
* Grill chicken over medium-high heat 6-8 minutes on each side or until cooked through.
* While chicken is cooking, prepare the topping. In a medium bowl combine tomatoes, salt and pepper, lemon juice, and basil and stir well.
* Once chicken is cooked through, top each chicken breast with a slice of mozzarella cheese and cook for about 1 minute longer until cheese is melty.
* Top chicken with tomato basil topping and serve immediately.

Grilled Chicken Wings

### INGREDIENTS

* 10 whole chicken wings, cut into drumettes and flappers ([learn how to do it here](http://bit.ly/1ZL3lB2))
* 1/2 cup to 3/4 cup BBQ sauce

INSTRUCTIONS

1. Oil your grill racks and then prepare your grill for direct grilling over medium heat, about 350ºF. Keep one burner off or on low in case some wings are cooked before others.
2. Put the wings in a single layer on the grill over the heat. Cook the wings for about 20-25 minutes total. Start by leaving them on there, lid closed, for a few minutes. Then use big tongs to have look underneath them all. Some tend to get darker faster due to hot spots on the grill. If some are starting to char too much, flip those over. Keep monitoring and flipping as they all darken. If a few pieces seem to be dark before others, shift them to a cooler part of the grill. They’ll keep cooking but not browning.
3. After about 18 minutes of flipping and moving them around as needed, use an instant read thermometer in the center of a few wings to make sure that they’ve all reached 165ºF. If some aren’t quite there, give them another 5 minutes. What you want are wings that are nicely charred on all sides and cooked through.
4. Use tongs to transfer fully-cooked wings to a bowl. Add BBQ sauce. Start with 1/2 cup. Toss. If it’s a strong-tasting sauce, don’t add more. If it’s milder, add up to another 1/4 cup.

Perfectly Grilled Corn on the Cob

### Ingredients

Deselect All

8 ears corn

Kosher salt

BBQ Butter, recipe follows

Herb Butter, recipe follows

###### BBQ Butter:

2 tablespoons canola oil

1/2 small red onion, chopped

2 cloves garlic, chopped

2 teaspoons Spanish paprika

1/2 teaspoon cayenne powder

1 teaspoon toasted cumin seeds

1 tablespoon ancho chili powder

1/2 cup water

1 1/2 sticks unsalted butter, slightly softened

1 teaspoon Worcestershire sauce

Salt and freshly ground black pepper

###### Herb Butter:

2 sticks unsalted butter, at room temperature

1/4 cup chopped fresh herbs (basil, chives or tarragon)

1 teaspoon kosher salt

Freshly ground black pepper

### Directions

[**WATCH**](https://www.foodnetwork.com/recipes/bobby-flay/perfectly-grilled-corn-on-the-cob-recipe-1956289#launch-lead-video)

[Watch how to make this recipe.](https://www.foodnetwork.com/recipes/bobby-flay/perfectly-grilled-corn-on-the-cob-recipe-1956289#launch-lead-video)

1. Heat the grill to medium.
2. Pull the outer husks down the ear to the base. Strip away the silk from each ear of corn by hand. Fold husks back into place, and place the ears of corn in a large bowl of cold water with 1 tablespoon of salt for 10 minutes.
3. Remove corn from water and shake off excess. Place the corn on the grill, close the cover and grill for 15 to 20 minutes, turning every 5 minutes, or until kernels are tender when pierced with a paring knife. Remove the husks and eat on the cob or remove the kernels. Serve with the BBQ Butter and/or Herb Butter. Spread over the corn while hot.

#### BBQ Butter:

1. Heat the oil in a medium saute pan over high heat until almost smoking. Add the onion and cook until soft, 2 to 3 minutes. Add the garlic and cook for 30 seconds. Add the paprika, cayenne, cumin and ancho powder and cook for 1 minute. Add 1/2 cup of water and cook until the mixture becomes thickened and the water reduces. Let cool slightly.
2. Place the butter in a food processor, add the spice mixture and Worcestershire sauce and process until smooth. Season with salt and pepper, scrape the mixture into a small bowl, cover and refrigerate for at least 30 minutes to allow the flavors to meld. Bring to room temperature before serving.

#### Herb Butter:

1. Combine in a food processor and process until smooth.

Grilled Watermelon

**INGREDIENTS**

Juice and zest of 1 lime

1/4 c.

honey

1 tbsp.

olive oil

1

small watermelon, cut into 1" thick wedges

Freshly torn mint leaves, for serving

Flaky sea salt, for serving

**ECTIONS**

1. Heat grill or grill pan to medium heat. In a medium bowl, whisk together lime juice and zest, honey, and olive oil.
2. Brush lime juice mixture all over watermelon wedges and place on grill. Cook until grill marks form and fruit softens slightly, about 2 minutes per side.
3. Sprinkle with mint and flaky sea salt and serve.

Honey Soy Grilled Pork Chops

Ingredients

Decrease Serving

6

Increase Serving

Adjust

Original recipe yields 6 servings

Ingredient Checklist

½ cup honey

6 tablespoons soy sauce

3 tablespoons lemon juice

2 teaspoons minced garlic

6 eaches pork chops

DirectionsInstructions Checklist

Step 1

Whisk honey, soy sauce, lemon juice, and garlic together in a bowl until marinade is smooth. Pour marinade into a resealable plastic bag, reserving about 1/4 of the marinade in a bowl for basting. Add the pork chops to the bag, coat with the marinade, squeeze bag to remove excess air, and seal the bag; marinate in the refrigerator at least 5 hours.

Step 2

Preheat grill for medium heat and lightly oil the grate. Remove pork chops from the marinade, and shake off excess. Discard remaining marinade.

Step 3

Grill pork chops on the preheated grill, basting with the reserved marinade during the last few minutes, until pork chops are cooked through, 15 to 20 minutes. An instant-read thermometer inserted into the center should read 145 degrees F (63 degrees C). Let pork chops rest for 3 minutes before serving.

Honey-Lime Tilapia and Corn Foil Pack

INGREDIENTS

4 fillets tilapia

2 tbsp. honey

4 limes, thinly sliced

2 ears corn, shucked

2 tbsp. fresh cilantro leaves

1/4 c. extra-virgin olive oil

kosher salt

Freshly ground black pepper

DIRECTIONS

1.Heat grill to high. Cut 4 sheets of foil about 12" long.

2.Top each piece of foil with a piece of tilapia. Brush tilapia with honey and top with lime, corn and cilantro. Drizzle with olive oil and season with salt and pepper.

3.Grill until tilapia is cooked through and corn tender, about 15 minutes.

Pineapple Bun Burgers

**INGREDIENTS**

1 lb.

ground beef

1 tbsp.

Worcestershire sauce

kosher salt

Freshly ground black pepper

8

pineapple rings

1

large red onion, sliced into rings

4

slices pepper jack

4

pieces romaine

8

slices cooked bacon

**DIRECTIONS**

1. Heat grill to medium-high. In a large bowl, combine ground beef and Worcestershire and season with salt and pepper. Form into 4 patties.
2. Grill patties, pineapple, and red onion until charred, 3 minutes per side. Top burger patties with pepper jack and cover grill to let melt, 1 minute.
3. Top bottom pineapple buns with lettuce, burger patties, bacon, and grilled onions, then top with pineapple bun.