

Great Dinners Start on the Grill



Skewer corn with pork and other vegetables for a quick meal on the grill

Dinnertime is a lot more fun as the grilling season gets under way and aromas of sizzling food fill the air. In fact, there's a good case to make for cooking the whole dinner on the grill.

This time of year, supersweet corn from Florida ranks high on the list of delectable grillables -- and, like grilling, corn on the cob is just plain fun.

Ready for the Grate Some cooks grill corn ears in their husks. But Cheryl and Bill Jamison, authors of "The Big Book of Outdoor Cooking and Entertaining," prefer to "flame sear" ears stripped of their husks. "You get a much deeper taste," they say. Their basic recipe calls for basting the ears with melted butter as they grill over a medium fire. At the end comes a sprinkle of flaky sea salt. While the corn is cooking, throw chicken breasts, steak, pork tenderloin or sausages on the fire. Everything will be done at about the same time.

One easy idea from Diane Morgan, author of "Dressed to Grill: "Rub corn ears with a basting sauce like her zesty Hotlips Chili Butter (recipe below) and grill them alongside skewered chicken and bell pepper chunks. Then relax and chat while dinner takes care of itself.

Dual-use Rubs and Marinades There's no end to the marinades, slathers, basting sauces and rubs that make corn and other meal components taste fabulous. For instance, whip up a Greek-style marinade of olive oil, fresh lemon juice, garlic and oregano -- brush the

mixture on skewers of pork chunks, corn rounds and zucchini that very conveniently add up to a meal.

For a great chicken and corn dinner, coat cutlets and ears with melted butter, olive oil or nonstick cooking spray. Sprinkle with a Southwest seasoning blend (or salt, pepper, cumin and oregano) and head for the grill. Many marinades and rubs are added before grilling so that the foods and flavorings will really bond. But freshly chopped herbs such as parsley or basil are best added after grilling the corn with just a light coating of oil -- that way, they'll stay fresh and green. When a marinade like barbecue sauce might burn, basting at the halfway point is the right choice.

Grill Once, Eat Twice As long as you're grilling, why not cook extra? Serve corn on the cob tonight and refrigerate the leftover ears. The next night, scrape off the nicely caramelized kernels and toss with a few other ingredients for a distinctive salsa to go with your leftover grilled chicken, pork or other protein.

The Jamisons suggest combining the grilled kernels with diced red bell pepper, red onion and a bit of corn oil. They flavor the salsa with lime juice and salt and, just before serving, fold in diced avocado.

Grilled corn kernels can be used in lots of other ways. Sprinkle them into salads or soups, or add to shrimp or chicken salad destined for a wrap.

► Please turn to page 11

Perfection.

Start your lawn off to a bountiful beginning by having us install turf grass for immediate results, and results that will last and last. Turfgrass serves to cool your house, helps to provide clean air to breathe, and offers a beautiful backdrop for your landscape plants and home's architecture.

Proudly offering ornamental trees as well as hardy shade trees, Gold Star Tree & Turf Farm has a proven track record of providing trees to commercial projects as well as private projects for over fifty years. The best care given to trees in the years they spend at the farm ensures the best trees maturing at your home for generations to come.



Premium Turfgrass - picked up in Canterbury, or take advantage of our installation services by qualified, trained Gold Star Team Members

Advice about your site, and expert analysis services to help improve your site, and make it the best it can be

Ornamental Trees - for year round property appeal and beauty with flowers and fruits

Shade Trees - benefits to your home's efficiency and to "green" efforts - ask our experts for details

Evergreen Trees - providing screening from lights and noise and provides back yard habitats

Contact: Carl Blackstone, Sod Sales Rep
Cris Blackstone, Tree Sales Rep.

GOLD STAR
Tree & Turf Farm, LLC

250 West Road
Canterbury, NH 03224
800.648.8873
www.goldstarttf.com

Discover Bedford Fields...

We are more than a garden center!



Unique Pottery
Lush Indoor Plants
Full Service Garden Center
Home & Patio Furnishings & Decor
Wild Bird Seed, Feeders & Bird Houses
Weber Grills and Accessories
Gifts & Collectibles
Quality Pet Foods
Vera Bradley Bags

Bedford Fields
Garden Center and Home Decor

331 Rte. 101 Bedford NH
(one mile east of Weathervane restaurant)

603-472-8880

www.bedfordfields.com

