

Spice Up

YOUR SUMMER ENTERTAINING



Mesquite Grilled Chicken With Honey Horseradish Sauce

Summertime is prime time for outdoor entertaining. Invite some friends over, fire up the grill, mix some cool cocktails and let the party heat up!

Your gathering will be an elegant summertime smosh with Mesquite Grilled Chicken With Honey Horseradish Sauce on the menu or a casual affair with grilled meats, dips and chips. Spice up the night with lip-smacking appetizers such as Spiced Nuts or Shrimp With Chili-Lime Cocktail Sauce. Add some heat to your burger with Classic Horseradish Sauce. Serve with a Jumping Margarita, and you have the recipe for a good time.

Break the ice at your next party by experimenting with cocktail mixers. Whether you add alcohol or not, each drink will be a delicious and cool accompaniment to the outdoors this summer. You can even use fruit juices and carbonated beverages with cocktail mixers to create your very own backyard beverage.

If you're in the mood for a party, but don't want to make it a big production, invite a small group of friends over for an intimate, easy appetizer or sandwich meal. Fast and easy horseradish dips are a great way to jazz up the night (and your grilled meats), and you can throw just about anything onto the grill with delicious results. Grilling is also a convenient way to entertain because there are fewer dishes to wash and, therefore, less time in the kitchen and more time with your guests. Grills are easily started, reach cooking temperatures quickly, maintain constant temperatures without tending and are easy to shut down when you're finished grilling. So the only thing left to do is relax, join the party and have fun!

Horseradish: THE SECRET INGREDIENT

Horseradish Beet Relish

Mix together 2 cups beets (chopped or julienned), 1 cup prepared horseradish, 1/2 cup sugar, 2 tablespoons lemon juice and 1/4 cup vinegar. Cover and let stand overnight.

Mustard Sandwich Sauce

Combine 1 cup sour cream, 1 cup Dijon-style mustard, 1/4 cup prepared horseradish (drained), 1/2 teaspoon salt and white pepper to taste. Blend well and refrigerate.

Classic Horseradish Sauce

Blend and chill the following: 8 ounces sour cream, 3/4 cup heavy whipped cream, 1 teaspoon sugar, 1/4 cup prepared horseradish and salt and pepper to taste.

Horseradish Cream Sauce

In a bowl, whisk together 4 ounces prepared horseradish, 1/2 cup mayonnaise, 1/2 cup sour cream, 2 tablespoons minced parsley, 1 minced shallot, 1/4 teaspoon salt and 1 tablespoon Dijon-style mustard. Fold in 1/2 cup heavy cream; cover and refrigerate. Whisk just before serving.

Shrimp Cocktail Sauce

Blend and chill: 1/2 cup chili sauce, 1/2 cup ketchup, 1/4 cup prepared horseradish, 1 tablespoon lemon juice and 1 tablespoon Worcestershire sauce.

Summertime Secrets

Horseradish: Because Some Like it Hot. Prepared horseradish is grated horseradish root, usually with vinegar added to stabilize the heat. It's most often found in the refrigerated section of the supermarket. Refrigerate it at home to retain the fresh flavor. Other forms of horseradish, such as cream-style horseradish or mustard, are found with the sauces and dressings.

Zip up the flavors of food. Stir prepared horseradish into favorite foods for a flavor boost. Make it a delicate hint of flavor or a more assertive one—depending on how much horseradish you add. Stir it into favorite dips and sauces, salad dressings and sandwich spreads.

Safe Smokin'. Remember to always light the grill with the hood open, even on a windy day. If the fire does not start right away, turn the gas off, allow the gas to dissipate for several minutes and then retry.

Fight Food Faux Pas. Don't baste meat with the same marinade it has been sitting in and don't put cooked meat or other foods on the same platter that held the raw meat. Clean hands and surfaces with hot soapy water after handling raw meat.

Party Smarty. Encourage guests to carpool and keep an eye on designated drivers. Make nonalcoholic cocktails as well as soft drinks, fruit juices and water readily available.

Good Eats. When entertaining this summer, serve plenty of food throughout the night. Keep bowls filled with nuts, pretzels and party mix throughout the event.



Jumping Margarita

Mesquite Grilled Chicken With Honey Horseradish Sauce

Yield: 6 servings

- 6 chicken breasts, boneless and skinless, 4 oz. each
- 1 large onion, sliced in rings
- 2 tablespoons Worcestershire sauce
- 6 tablespoons prepared horseradish
- 1 1/2 teaspoons white pepper
- 3/4 cup honey
- 3/4 cup Dijon-style mustard
- 1/2 cup warm water

Grill chicken breasts using mesquite chips.

While chicken cooks, prepare sauce: sauté onion in large skillet on low heat until translucent, add Worcestershire sauce and cook onions until completely done. Add all other ingredients, and cook an additional 12 minutes. When chicken is done, remove from grill, add directly to the sauce and coat well.

Serving suggestion: serve on a bed of rice garnished with chopped parsley and a lemon slice.

Shrimp With Chili-Lime Cocktail Sauce

Yield: 4 appetizer servings

- 1 cup chili sauce
- 2 tablespoons Rose's Lime Juice
- 1 tablespoon horseradish
- 16 large shrimp, grilled
- Seasoning: olive oil, salt and pepper

In a medium bowl, combine chili sauce, lime juice and horseradish. Serve with grilled shrimp.

To grill, remove outer shell and the vein from the tail of the shrimp. Rinse with water. Season with olive oil, salt and pepper. Place on a grill for 3-5 minutes. The shrimp should have a pinkish color when done.

Jumping Margarita

Yield: 1 serving

- 1 1/2 ounces Tequila (optional)
- 3/4 ounce Rose's Triple-sec®
- 1 1/2 ounces Mr & Mrs T Margarita Mix®
- 1/2 ounce Rose's Lime Juice®
- 3 ounces 7-UP®
- Slice of lime for garnish
- Mr & Mrs T Margarita Salt®

Mix the first 5 ingredients in shaker filled with ice. Shake well. Coat rim of glass with lime and dip into salt. Strain ingredients into glass and garnish with slice of lime.

Buffalo Bloody Mary

Yield: 1 serving

- 8 ounces Mr & Mrs T Bloody Mary Mix
- 1 ounce Rose's Lime Juice
- 1 ounce vodka (optional)
- 2 tablespoons prepared horseradish
- 1 chicken wing (prepared Buffalo style)
- 1 celery stalk
- 1 piece blue cheese

Combine Bloody Mary mix, lime juice, vodka and horseradish in shaker; shake well. Serve in mug with chicken wing, celery and blue cheese garnish.

Spiced Nuts

Yield: 4 servings

- 6 ounces Mr & Mrs T Bloody Mary Mix
- 1 tablespoon Southwestern Spice Mix
- 1 pound mixed nuts

In a medium bowl, combine Bloody Mary mix and Southwestern Spice mix. Add nuts and toss to coat with mixture. Wrap in tin foil. Place on a grill and roast for 5-7 minutes.

Finding the Perfect Grill FOR SUMMER ENTERTAINING

As you master barbecuing, you'll want a grill with features that turn your backyard into a complete outdoor kitchen to make cooking a wide variety of delicious foods easier and safer. The experts at Broilmaster® Premium Gas Grills offer the following tips when looking for a grill that produces expert results and is built to last a lifetime.

- Choose an extra thick, cast aluminum grill body to retain heat and maintain consistent temperatures. A stainless steel, bow-tie burner ensures uniform cooking temperatures and distributes heat evenly to all corners of the grill.

- Look for variable height adjustable cooking grids that allow you to grill rare, medium and well-done steaks at the same time. Extra heavy, porcelain-coated cast-iron cooking grids will sear meat quickly to hold in juices.

- Insist on a grill that allows precise control of cooking temperatures with infinite gas settings between HI and LO.

The complete premium line of Broilmaster Grills comes with a lifetime warranty on the grill body and cooking grids and a 15-year pro-rated warranty on the burner. All models are available in natural gas and propane versions, with a variety of shelving and mounting options.



Grilling opportunities are endless. Use your imagination and try grilling fruit, fresh vegetables, herbs and a variety of fish, poultry and meats.

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