

## Trendy Grilling Ideas

- Fresh from the Farm or Go Wild Anything
- Ethnic Grilling – all your favorites – try Asian or Middle East
- Breakfast Grilling to start the day – think smoky eggs and brunch burgers
- Gourmet Barbecue – fine dining ideas
- Zen of Fire Cooking – real fire for Primal cooking
  - Steaks, Vegetables, Shellfish, Corn, pumpkins, pineapples – Anything goes
- Updated Rotisserie Grilling - how about cauliflower; whole pineapples

## Summer's Sizzling Best New Bites

- Shishito peppers - sweet, East Asian variety of the species – great appetizers
- Aged Beef Steak or Burgers
- Nibbler Potatoes
- Grilled Smoky Cocktails
- Crispy Edges Hot Dogs
- Spicy Grilled Vinaigrette
- Noodles in Cole Slaw
- Quick Mixed Up Hot Bean Pots
- Grilled Fruits and Veggies
- Grilled Watermelon with Everything
- Slow Grilling Desserts

Zen of Fire Cooking – Meet real fire for primal cooking

For More Information See:

<http://www.esquire.com/food-drink/food/a29555/how-to-cook-with-actual-fire/>

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<http://barbecuebible.com/2017/01/06/steven-raichlen-barbecue-trends-2017/>