

# GREAT GRILLING

## All Seasons Sizzle With Delicious Meals From The Grill Ⓟ

(NAPSA)—A majority of Americans are going out to eat—out to their grill, that is—for delicious meals year-round. According to a national Hearth, Patio & Barbecue Association (HPBA) poll, 82 percent of consumers agree that grilling outdoors should be unlimited and enjoyed all year long.

Grilling is inspiring consumers across the country to be more adventurous, with 76 percent of respondents stating that they are willing to prepare vegetables, soups, casseroles and even desserts on the outdoor grill.

“Choosing to cook traditional indoor recipes on an outdoor grill offers consumers the opportunity to add some zest to any meal in a refreshing new way,” says Leslie Wheeler, communications director for HPBA. “Whether it’s about the ease and effortlessness of grilling, the enjoyment of little to no clean-up or the casual outdoor atmosphere, consumers are turning to the grill to make delicious meals year-round.”

To help consumers fire up new mouthwatering meals from the grill, HPBA offers traditional indoor recipes ideal for the outdoor grill. From the latest grilling trends to grilling etiquette and IQ, HPBA can help you make your barbecue a tasty success no matter the season! All materials and recipes can be found at [www.hpba.org](http://www.hpba.org).

### Deviled Chicken Thighs

- ¼ cup Dijon mustard**
- 2 teaspoons Worcestershire sauce**
- 1¼ teaspoons coarse salt, either kosher or sea salt**

**½ teaspoon dried hot red chili flakes, or more to taste**

**10 to 12 plump bone-in, skin-on chicken thighs (about 6 ounces each)**

**At least 30 minutes and up to the night before you plan to grill the chicken, combine the mustard, Worcestershire sauce, salt and chili in a small bowl to make a paste. Coat the chicken thoroughly with the paste, rubbing it over and under the skin, working it as far as possible under the skin without tearing the skin. Place the chicken in a zippered plastic bag and seal. Refrigerate unless you plan to grill the chicken within the next 30 minutes. (If chilled, let the chicken sit at room temperature in the bag for 20 to 30 minutes before proceeding.)**

**Grill the thighs uncovered over high heat for 3 to 4 minutes, turning to sear all sides. Move the chicken to medium-low heat and continue grilling for an additional 12 to 15 minutes, turning every 3 minutes or so. Watch for flare-ups, shifting the thighs away from the flame if necessary. The thighs are done when the skin is brown and crisp and the juices run clear. Serve immediately. Serves 6.**

*Source: Cheryl and Bill Jamison, America’s outdoor cooking experts and authors of “The Big Book of Outdoor Cooking & Entertaining.”*