

GREAT GRILLING

Grilling Socials Offer Entertaining Twist Ⓟ

(NAPSA)—More Americans are enjoying the thrill of the grill—and it's a form of entertaining that most miss when they spend time on the road.

“Grilling with friends is a classic summer pastime, yet this type of casual, festive experience is often missing when you travel,” said David Joachim, celebrity grillmaster and best-selling author of “Mastering the Grill.” To help travelers enjoy the appeal of grilling when they are on the road, Joachim created exclusive recipes for Hyatt Summerfield Suites’ second annual “Summer Grilling Socials.”

The socials allow guests to sample freshly grilled cuisine while maintaining that backyard feel by mingling with fellow visitors and hotel associates.

The Summer Grilling Socials are an extension of the brands’ award-winning “More Like Home” program. The socials are held every Wednesday evening through Aug. 27. For guests who can’t participate in the Wednesday night Summer Grilling Socials, the hotel also offers a complimentary grocery shopping service and will deliver ingredients for them to prepare these meals in their suite’s full kitchen or outside on the patio grills.

Guests also enjoy a complimentary full-breakfast buffet, offered daily, as well as Evening Socials, which take place Monday through Thursday. The 24-hour Guest Market also offers a variety of easy-to-prepare items.

Joachim’s grilling recipes include Bird of Paradise Chicken, Grilled Vegetariana Pizza and Kielbasa on a Stick, as well as the following recipe for Tex-Mex Longhorn Fajitas.

Tex-Mex Longhorn Fajitas

(makes eight servings)

Ingredients

Grilling Blend:

- 1 15-ounce can of black beans, rinsed and drained**
- 1 11-ounce can of kernel corn, drained**
- ½ teaspoon of hot-pepper sauce**
- 1 top round London broil (about 2 lbs.)**

Marinade:

- ¼ cup finely chopped onion**
- 2 tablespoons virgin olive oil**
- 2 tablespoons chopped fresh parsley or cilantro**
- Juice of ½ lime**
- 2 tablespoons salt-free mesquite grilling blend**

Preparation:

- 1. Heat grill to a medium-hot heat.**
- 2. In a big bowl, mix marinade ingredients.**
- 3. Cover and refrigerate until after you’ve grilled the steak.**
- 4. Coat the steaks with cooking spray and press the grilling blend into both sides.**
- 5. Put steak on grill and close the lid (with vents open).**
- 6. Grill, turning once, until cooked.**
- 7. Rest on a cutting board for 10 minutes, then thinly slice across the grain.**
- 8. Add bean and corn mix.**

For more information about Hyatt Summerfield Suites’ “Summer Grilling Socials” and for a selection of recipes, visit www.hssgrilling.com.