

Budget-Friendly Tips For Outdoor Entertaining

(NAPSA)—Outdoor grilling is a favorite pastime that doesn't have to break the bank.

In fact, grilling can be an economical way to feed your family nutritious meals and host your favorite summer parties.

In addition to offering great prices and selections on grilling essentials, SuperTarget offers these wallet-friendly tips for entertaining this summer.

- **Grill up a boneless sirloin steak** and then cut into slices to create fresh fajitas.

- **Use ground meat** to make gourmet sliders as an alternative to making burgers.

- **Cube grilled steak** and add to a fresh salad with seasonal vegetables.

Don't forget that premium meats don't necessarily mean premium prices. Do your homework to find out where you can get the best deals on grilling meats.

For example, SuperTarget's exclusive Sutton & Dodge brand offers steakhouse-quality, USDA Choice Angus Beef such as T-bone steak, rib-eye steak and loin strip steak.

As a main dish, side or salad, seasonal produce tastes great on the grill or alongside grilled meats. For instance:

- **Create out-of-this-world shish kebabs** with fresh-grilled peppers, onions and tomatoes paired with your favorite meat.

- **Cook up seasonal vegetables** such as summer squash, zucchini and eggplant on a grilling tray for a warm twist to the traditional salad.

- **Go organic for less.** SuperTarget is a certified organic pro-



Grilling is a great, inexpensive way to entertain your family and friends this season.

duce retailer, offering low prices on a variety of organic produce.

A hot trend in grilling right now is using a variety of rubs and spices. Whether it's preparing meat before grilling or serving cooked meat with a delicious sauce, it's easy to invent something new every time.

Below are some tips to help add a little zing to meats:

- **Spice up fajitas** by using grilled chicken that has been marinated in fajita sauce.

- **Add distinction to the meal** by serving cooked steak with a flavorful steak sauce.

- **Enhance the flavor of beef** by starting off with a delicious grill rub before barbecuing.

Purchase premade sauces and spices to ease cooking prep times.

Make your grilled meals do double-duty. Save time and money by getting creative with leftovers.

- **Grill extra food** at the beginning of the week to prepare for the days ahead.

- **Bringing in a homemade lunch** not only saves money but is generally healthier for you.

For weekly specials and online coupons, visit Target.com/grocery.