

GREAT GRILLING

Fire Up For Grilling Season

(NAPSA)—Firing up the grill is a great way to get outside and enjoy the weather with family, friends and, of course, delicious food. And while the classic cookout spread of hamburgers and hot dogs will always be on the menu, this year you may see more non-traditional foods and flavors gracing grills. Grilling expert and host of “Barbecue America” on PBS, Rick Browne, has noticed a trend in home cooks trying new grilling ingredients to create unique dishes and encourages everyone to take the leap.

“There is no limit to the various tastes and flavors that can be used in outdoor cooking,” Browne says. “Grilling is about exploring new seasonings and marinades to create an overall unique and delicious taste.”



Partnering with Bush's Baked Beans, Browne created a series of recipes that combine fresh flavors with hearty entrées. The recipes,

along with cookout tips, party-planning ideas and ingredient checklists, are featured in the online “What to Grill Guide,” available free at www.bushbeans.com/grillingguide. Here is a sneak peak at one of the new recipes.

Chipotle Orange Glazed Chicken With Original Baked Beans

Serves: 6

Preparation time: 10 minutes

Cooking time: 20 minutes

Glaze*

½ cup frozen orange juice concentrate, thawed and undiluted

2 tablespoons chipotle pepper sauce

1 tablespoon honey

Mix orange juice concentrate, chipotle pepper sauce and honey until blended and set aside.

6 chicken breasts (8 ounces each)

1 orange, cut into wedges

1 can (28 ounces) Bush's® Original Baked Beans

Start grill and bring to medium heat (350° F). Place chicken breasts on grill and cook, turning occasionally, until they reach internal temperature of 170° F.

Brush chicken generously with orange glaze sauce and

grill for 5 additional minutes. Squeeze orange wedges over chicken and serve with a generous side of Original Baked Beans.

*Glaze variations:

For orange honey glaze: Omit chipotle pepper sauce and increase honey to 2 tablespoons.

For orange honey mustard glaze: Omit chipotle pepper sauce and add 2 tablespoons of Dijon mustard.

Grilling Tips From Grilling Guru Rick Browne:

- **Put a lid on it!** Taking too many peeks at the food is the primary grilling mistake people make. Every time you open the lid, you lose 15 minutes of cooking time.
- **Don't get too saucy.** Never put on barbecue sauce until the last 10 minutes to avoid an unappetizing crust on the food.
- **Safety comes first.** For safe grilling, use a meat thermometer to test the internal temperature.
- **Sweeten the platter.** Dip pineapple, pears or peach halves in melted butter, sprinkle with a brown sugar-nutmeg-cinnamon mixture and grill for a wonderful dessert.
- **More than a side.** Make any grilling meal complete with America's favorite side dish, Bush's Baked Beans. Serve alone or use to add extra flavor to your favorite dish. For more grilling tips and tricks, check out the “What to Grill Guide” at www.bushbeans.com/grillingguide.

