

GREAT GRILLING

Upgrade Your Grilling Experience

Give Your Family A High-Quality Cookout With Premium Meats

(NAPSA)—Move over, men. The backyard grill is no longer solely your domain. More and more women are sharing your space, according to grilling expert Elizabeth Karmel, author of the acclaimed cookbook “Taming the Flame: Secrets for Hot-and-Quick Grilling and Low-and-Slow BBQ” and creator of the “Girls at the Grill” Web site.

Women have always taken the lead in preparing meals in the kitchen, and now more and more women are manning the grill outside. As a woman who has devoted herself to outdoor cooking, Karmel notes that the first factor in a great grilling experience is quality. “Buy the best-quality raw ingredients that you can afford and let the heat of the grill work its magic,” said Karmel. “When you want to satisfy that classic backyard hot dog craving—kosher and Hebrew National is the best choice.”

Hebrew National kosher franks are made with premium cuts of 100 percent kosher beef; no artificial flavors or colors, fillers or by-products. Talk about premium. In addition to choosing kosher franks when you’re ready to fire up the grill, remember these other useful tips to boost your cookout and make your summer sizzle:

- Choose premium products—such as garden-fresh produce, pure beef kosher hot dogs and bakery buns.

- Knowing the right way to grill your favorite foods ensures great taste and makes you look like a pro. Karmel says controlling the heat is key to making perfect hot dogs. Keeping your grill at medium-low heat will prevent the skin on hot dogs from splitting and keep precious juices and fla-



While there are many ways to spice up your grilling experience, great taste starts with premium-quality kosher beef.

vors from spilling out and causing flare-ups.

- Switch it up with mini hot dogs and hamburgers. Make mini hot dogs by cutting full-size grilled Hebrew National kosher franks in half and slipping them between small dinner rolls. For burgers, make three-inch patties of ground beef and top them with skewered pickles, cherry tomatoes and jalapeño slices. Serve them with mini versions of condiments. This scaled-down and spiced-up serving style will allow guests to have both hamburgers and hot dogs as an option to choose between.

- Create a Southern cookout theme by serving iced tea and lemonade in mason jars. Garnish with a full slice of lemon, a sprig of mint and a colorful straw for a refreshingly tasty beverage.

- Looking to serve scrumptious sides but not sure where to start? Forget the baked beans and go for some simple grilled vegetables such as corn, zucchini, eggplant and sweet potatoes. After you’ve grilled them, brush them with pesto for an extra burst of flavor. Or make a gourmet bean dip with pinto beans,

tomato salsa and fresh cilantro.

- This summer, it’s all about bold flavors and fresh ingredients.

Grilled Dinner Franks with Salsa Cruda

Prep Time: 25 minutes

Total Time: 25 minutes

- 1 large tomato, seeded, chopped (about 1 cup)
- 2 tablespoons finely chopped green bell pepper
- 2 tablespoons finely chopped red onion
- 2 tablespoons finely chopped fresh cilantro
- 1 jalapeño pepper, seeded, finely chopped
- ¼ teaspoon salt
- 1 package (16 oz.) Hebrew National Dinner Beef Franks
- 4 flour tortillas (optional)

1. Combine tomato, bell pepper, onion, cilantro, jalapeño pepper and salt in medium bowl. Set aside.

2. Prepare outdoor grill for medium heat. Grill franks 15 minutes or until heated through and lightly browned, turning occasionally.

3. Serve franks topped with salsa. Wrap in tortillas, if desired.

Note: Serve with prepared guacamole and Mexican rice to complete your meal. Alternatively, serve in a toasted bun and with fresh salsa.

For less spicy salsa, use half of a jalapeño pepper. Makes 4 servings (1 frank and about ¼ cup salsa each).

For more recipes and tips on how to upgrade your cookout experience, please visit www.hebrewnational.com.