

Here are four of our favorite recipes – a main dish, marinade, side dish and dessert – for a complete grilling meal.

Patio Party Fajitas

A spicy citrus marinade not only tenderizes beef flank steak but gives it lots of zip.
Prep time: 15 minutes; Grill time: 17-21 minutes

Fajitas	
1 beef flank steak (1 1/2-2 pounds)	6 sweet onion slices, cut 1/2 inch thick
2 medium green bell peppers	12 (6-7 inch) flour tortillas

1. Prepare Lime Marinade (at right).
2. Place steak and Lime Marinade in resealable plastic food storage bag; turn to coat. Marinate in refrigerator, turning occasionally.
3. For fajitas, prepare grill for cooking at medium temperature. Cut bell peppers into quarters; remove membranes and seeds. Remove steak from marinade; discard marinade. Place steak, bell peppers and onions on grid of grill. Grill, uncovered, 17-21 minutes or until steak is medium (150°F) to medium (170°F) doneness and vegetables are tender, turning occasionally using **Barbecue Tongs** and **Barbecue Turner**. Remove steak and vegetables from grill.
4. Wrap tortillas in heavy-duty aluminum foil; grill 5-7 minutes to warm. Cut bell peppers into strips and onion slices in half. Carve steak diagonally across the grain into thin slices. To serve, place steak and vegetable slices in center of each tortilla. Top with salsa, cheese, ripe olives and sour cream, if desired.

Yield: 6 servings or 24 sample servings

VARIATION: Chicken Fajitas: Substitute 6 boneless, skinless chicken breast halves (4-6 ounces each) for steak. Marinate 1 hour. Grill chicken and vegetables at medium temperature 12-15 minutes or until chicken is no longer pink and vegetables are tender, turning occasionally. (Note: Vegetables may take longer to cook than chicken.)

- Substitute 2-3 tablespoons **Pantry Southwestern Seasoning Mix** for jalapeño peppers, cilantro, chili powder and cumin, if desired.

MAIN DISH

Lime Marinade

This marinade is featured in Patio Party Fajitas, but it can be used to marinate other meats for grilling anytime!
Prep time: 10 minutes

1/2 cup lime juice	3 tablespoons fresh cilantro, snipped
1/4 cup vegetable oil	2 teaspoons chili powder
3-4 medium jalapeño peppers	1/2 teaspoon ground cumin
3 garlic cloves, pressed	1/4 teaspoon salt

1. For marinade, combine lime juice and oil in **Small Batter Bowl**. Cut jalapeño peppers in half lengthwise; carefully remove seeds and membranes. Chop finely with **Food Chopper**. Add to batter bowl along with garlic pressed with **Garlic Press**, cilantro snipped with **Kitchen Shears** and remaining marinade ingredients; mix well.
2. Place meat and marinade in resealable plastic food storage bag; turn to coat. Marinate in refrigerator, turning occasionally.
3. Grill red meat to a minimum temperature of 150°F and chicken to a minimum temperature of 170°F using the **Pocket Thermometer** or **Digital Thermometer**.

Yield: About 1 cup

MARINADE

Bow Tie Pasta Salad

There's no special dress code required to make or eat this fresh, flavorful salad!
Prep Time 20 minutes

1 teaspoon Dijon mustard	16 cherry tomatoes
1/2 teaspoon dried basil leaves	1 medium cucumber
1/3 cup prepared Italian salad dressing	1 ounce fresh Parmesan cheese, grated (1/4 cup)
3 cups (6 ounces) bow tie (farfalle) pasta, uncooked	Salt and ground black pepper (if desired)
20 pitted ripe olives	

1. In **Small Batter Bowl**, mix mustard and basil with **Stainless Steel Whisk**. Gradually stir in dressing and whisk until smooth. Set aside.
2. In **4-Qt. Casserole**, cook pasta according to package directions; drain in colander. Rinse with cold water and drain well. Place pasta in **Classic Batter Bowl**.
3. While pasta is cooking, prepare the vegetables. On **Cutting Board**, cut olives and cherry tomatoes in half with **Quikut Paring Knife**.
4. Cut cucumber in half lengthwise. Remove seeds by running **Apple Corer** down length of each cucumber half. Place cucumber halves, cut side down, on cutting board. Using scoring hole of **Lemon Zester/Scorer**, remove thin strips of peel to create a striped effect. Cut cucumber halves crosswise into slices.
5. Add olives, cherry tomatoes and cucumbers to pasta in Batter Bowl. Pour dressing over pasta mixture and mix lightly with **Bamboo Spoon**.
6. Using **Deluxe Cheese Grater** fitted with fine grating drum, grate Parmesan cheese over salad and mix lightly. Cover bowl with lid and refrigerate 30-60 minutes. Before serving, sprinkle salad with a little salt and pepper, if desired. Makes 8 servings or 16 sample servings

SIDE DISH

Apple Berry Salsa with Cinnamon Chips

Tortilla wedges sprinkled with cinnamon and sugar bake up sweet and crispy on Baking Stones.
They're the ultimate dippers for this unique fruit salsa.
Prep time: 10 minutes; Bake time: 10 minutes

Cinnamon Chips		Salsa	
4 (7-inch) flour tortillas	1 tablespoon granulated sugar	2 medium Granny Smith apples	1 cup strawberries, sliced
1/2 teaspoon Pantry Korintje cinnamon		1 kiwi, peeled and chopped	1 small orange
		2 tablespoons packed brown sugar	2 tablespoons apple jelly

1. Preheat oven to 400°F. For cinnamon chips, lightly spray tortillas with water using **Kitchen Spritzer**. Combine sugar and cinnamon in **Flour/Sugar Shaker**; sprinkle over tortillas. Using **Pizza Cutter**, cut each tortilla into 8 wedges; place in single layer on **Large Round Stone**. Bake 8-10 minutes or until lightly browned and crisp. Remove to **Nonstick Cooling Rack**; cool completely.
2. For salsa, peel, core and slice apples using **Apple Peeler/Corer/Slicer**. Cut apples into quarters; chop with **Food Chopper**. Slice strawberries with **Egg Slicer Plus®**. Chop kiwi with food chopper. Place fruit in **Small Batter Bowl**. Zest orange using **Lemon Zester/Scorer**. Juice orange with **Lemon Aid**. Add orange zest, orange juice, brown sugar and apple jelly to fruit mixture; mix gently. Spoon into chilled **Chillzanne® Mini-Bowl**. Serve with cinnamon chips.

Yield: 16 servings (3 cups salsa and 32 chips) or 24 sample servings

Cook's Tip: Ground cinnamon can be substituted for Pantry Korintje Cinnamon.

DESSERT