

Grilled Szechuan Garlic Shrimp with Hot and Sweet Chile Sauce

2 tablespoons hoisin sauce	¼ cup sweet chili sauce
2 tablespoons chili sauce	1 tablespoon sweet soy sauce
2 teaspoons white wine	1 tablespoon soy sauce
1 teaspoon soy sauce	1 teaspoon rice vinegar
1 teaspoon fish sauce	½ teaspoon sesame oil
½ teaspoon sesame oil	Thinly sliced scallions
½ teaspoon hot chili oil	Sesame seeds
½ teaspoon sugar	
1 pound medium shrimp	

- Stir together the first eight ingredients. Pour over shrimp and let marinate 10 minutes.
- Preheat grill to medium-high heat. Grill shrimp, turning once, until center of shrimp is opaque.
- Sir together the chili sauce, soy sauces, vinegar, sesame oil and scallions. Drizzle over shrimp; garnish with sesame seeds.

Grilled Tuna Burgers with Remoulade Sauce

¾ cup mayonnaise	1-¾ pounds tuna steaks
1 scallion, minced	2 scallions - finely chopped
2 teaspoons capers, chopped	3 garlic cloves, crushed
2 teaspoons Dijon mustard	1 tablespoon capers, finely chopped
1-½ teaspoons whole-grain mustard	½ tablespoon Dijon mustard
1 teaspoon white wine vinegar	2 tablespoons chopped fresh parsley
¼ teaspoon Tabasco sauce	¼ cup olive oil
1 tablespoon chopped fresh flat-leaf parsley	Salt and pepper
	4 slices of large tomato
	4 buns, split

- Combine first eight ingredients in a small bowl. Season with salt and pepper. Set aside.
- Cut steaks into smaller pieces and place in a food processor. Pulse until cut into small dice (don't over process). Transfer to a mixing bowl; stir in remaining ingredients. Season with salt and pepper.
- Preheat grill or grillpan to medium-high heat. Brush burgers with oil. Grill, turning once, until crust forms on outside and center is still medium-rare. Serve on rolls with tomato and remoulade sauce.

Grilled Steaks with Tomato and Corn Relish

1 tablespoon paprika	2 tablespoons olive oil
1 tablespoon smoked paprika	4 ears white or yellow corn, husked and cut from cob
1 teaspoon cumin	1 cup Roma tomatoes, diced
1 teaspoon garlic powder	1 shallot, minced
1 teaspoon onion powder	1 clove garlic, minced
1 teaspoon dry mustard	2 teaspoons white wine or sherry vinegar
1 teaspoon salt	2 tablespoons olive oil
¼ teaspoon cayenne pepper	Fresh basil
½ teaspoon ground black pepper	Salt and pepper
4 strip or ribeye steaks	
1 tablespoon olive oil	

- Mix together the spices. Rub steaks with olive oil. Season with spice mix. Preheat grill to medium-high heat. Cook steaks, turning once, until center is cooked to desired doneness. Let rest 5 minutes.
- Meanwhile, add one tablespoon of oil to a heavy skillet and bring to medium-high heat. Add the corn and cook, tossing occasionally, until cook in tender and slightly charred in spots. Add garlic and cook 1 minute more. Transfer to a mixing bowl and stir in the tomatoes, shallots, vinegar and remaining olive oil. Season with basil, salt and pepper.
- Slice beef and serve with corn relish.

Cider Brined Pork Chops with Grill Sauce

1 tablespoon canola oil
 ¾ cup chopped sweet onion such as Vidalia
 1 jalapeño, seeded and minced
 1 pound fresh peaches, peeled pitted and diced
 ¼ cup cider vinegar
 ¼ cup apple schnapps or brandy (optional)
 2-½ tablespoons mild honey
 2 tablespoons Dijon mustard
 ½ teaspoon dry mustard
 Salt and pepper

1 quart apple cider
 ¼ cup light brown sugar
 ¼ cup kosher salt
 4 8-ounce boneless pork chops

- Add oil to a heavy saucepan and bring to medium heat. Sauté the onion and jalapeño until softened. Add peaches and remaining ingredients and simmer, uncovered, until peaches are very tender. Transfer to a blender and puree until smooth; strain and let cool to room temperature. Season with salt and pepper.
- Stir together the cider, sugar and salt until dissolved. Pour into a Ziploc bag; add pork chops. Refrigerate six hours.
- Drain chops and pat dry. Preheat grill to medium high heat. Grill, turning once, until internal temperature reaches 150 degrees. Let rest five minutes. Slice and serve with sauce.

Jerk Chicken with Jezebel Sauce

1 15-ounce jar apricot preserves
 ¼ cup chicken broth
 ¼ cup honey
 3 tablespoons horseradish
 1 tablespoon fresh chopped parsley
 2 tablespoons Dijon mustard
 1 teaspoon fresh chopped thyme
 Pinch of crushed pepper
 Salt and pepper

4 boneless skinless chicken breasts (or 8 thighs)
 1 tablespoon olive oil
 2 tablespoons jerk seasoning, or to taste

- Add first nine ingredients to a small saucepan. Whisk together and bring to a simmer; cook about 3 minutes or until combined. Cool.
- Preheat grill to medium-high heat. Add chicken to a bowl. Toss with oil and jerk seasoning. Grill, turning once, until internal temperature reaches 160 degrees (180 degrees for chicken thighs). Remove and let rest five minutes. Serve with sauce.