

(SELF)

INDULGE

CITRUS-DRIZZLED VEGETABLE KEBABS

*Caramelized, flame-
broiled veggies
with a tangy twist*

BEYOND THE BURGER

→ Use your grill to make salads, pizza—even dessert! NYC caterer *Mary Giuliani* shows you how to reinvent the classic summer cookout.



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**GRILLED STEAK
WITH GREMOLATA**

*Parsley, zest and a smear of
garlic make a simple main
special—add a little or a lot.*

GET GRILLING

- 1** Before you start cooking, clean and oil grates. If using a gas grill, preheat for 10 minutes on high.
- 2** Throw on a “test” veggie or piece of meat to make sure flames aren’t so high that they’ll burn your food.
- 3** Check for doneness every few minutes; hot spots make it tricky to predict cook time.



**GRILLED KALE
WITH PARMESAN
DRESSING**

*It’s easy, tasty
and full of vitamins
C and K.*



SHRIMP AND PESTO PIZZA
This flavor-packed flatbread is made for sharing (and Instagramming).

Citrus-Drizzled Vegetable Kebabs

SERVES 6 TO 8

- 8 medium red and yellow beets, scrubbed
- 8 wooden (or metal) skewers
- ½ cup olive oil, divided
- 1 lb brussels sprouts
- 1 medium red onion
- 2 medium zucchini
- 2 medium yellow squash
- 1 tbsp lemon zest
- 2 tbsp lemon juice
- 1 tbsp orange zest
- ¼ cup orange juice
- 1 tbsp grapefruit zest
- ¼ cup grapefruit juice
- ½ tsp honey

Heat oven to 375°. Wrap each beet in foil and roast on a baking sheet until easily pierced with a fork, about 45 minutes. If using wooden skewers, soak in water 30 minutes. Cool, peel and cut beets into 1-inch pieces. Thread onto skewers, alternating red and yellow pieces. Coat in ½ tbsp olive oil; set aside. In a pot, boil brussels sprouts until tender, 3 to 4 minutes. Drain; set aside. Cut onion into 1-inch pieces. Thread onto skewers, alternating sprouts and onions. Coat in ½ tbsp oil; set aside. With a mandoline, slice zucchini and squash into ½-inch-thick ribbons. Coat in ½ tbsp oil and thread onto skewers. Season kebabs with salt and pepper to taste. On an oiled grill (or grill pan) over high heat, cook until slightly charred, 3 minutes per side. Remove from heat. In a bowl, combine remaining oil, zests, juices, honey, and salt and pepper to taste. Drizzle over kebabs and serve.

Shrimp and Pesto Pizza

SERVES 6

- ½ cup pine nuts
- 4 cups fresh basil, plus more for garnish
- 3 garlic cloves, divided
- ½ cup grated Parmigiano-Reggiano
- 1 tsp salt
- 1 tsp pepper
- ¾ cup olive oil, divided
- 1 tbsp red pepper flakes
- ½ lb shrimp, peeled and deveined
- 1 lemon, sliced into ½-inch rounds
- 1 package premade pizza dough
- ½ cup plain ricotta

In a medium pan over medium heat, toast pine nuts until fragrant, 3 to 5 minutes. Set aside. In a food processor, combine pine nuts, 4 cups basil, 1 garlic clove, Parmigiano-Reggiano, salt and pepper. Slowly add ½ cup oil until well combined. Set aside. In a medium pan over medium-high heat, heat 2 tbsp oil. Add remaining 2 cloves garlic, finely chopped, and red pepper flakes; cook 2 minutes. Add shrimp and cook until opaque, about 2 minutes per side. Remove from heat. On a lightly oiled grill (or grill pan) over medium-high heat, grill lemon rounds until lightly charred, 2 to 3 minutes per side. Remove from heat. On a floured surface, roll out dough into an oblong shape about 12 inches long and ¼ inch thick. Brush dough on one side with 1 tbsp olive oil and grill over medium-high heat, 8 minutes. Flip, brush with remaining 1 tbsp oil and grill 8 minutes more. Remove from heat and top with pesto, dollops of ricotta, shrimp and lemon slices. Garnish with basil and serve.

Grilled Kale With Parmesan Dressing

SERVES 6

- 1 bunch Tuscan (Lacinato) kale
- ¼ cup extra-virgin olive oil, divided
- 1 garlic clove, finely chopped
- 1 tsp crushed black pepper
- 1 tsp sea salt
- ⅓ cup white balsamic vinegar
- ½ cup grated Parmigiano-Reggiano

With a vegetable peeler, lightly peel backs of kale stems. In a bowl, combine 2 tbsp oil, garlic, pepper and salt. Add kale leaves and toss to coat. On a grill (or grill pan) over medium-high heat, grill kale leaves, 3 minutes per side. Remove from heat and arrange on a serving dish. In another bowl, combine remaining 2 tbsp oil, vinegar and ¼ cup cheese. Pour over kale. Sprinkle with remaining cheese and serve.

Grilled Steak With Gremolata

SERVES 6

- 2 garlic heads, plus 1 clove, finely chopped
- 2 lb flank steak
- 1 tsp sea salt, plus more to taste
- 1 tsp black pepper, plus more to taste
- ⅓ cup parsley, finely chopped
- 1 tbsp grapefruit zest

Cut tops off garlic heads. Wrap in foil and cook on grill (or grill pan) over high heat until soft, about 25 minutes. Remove from heat. Season steak with salt and pepper. Grill over high heat, about 4 minutes per side for medium-rare. Remove from heat and let sit 5 minutes. In a bowl, combine chopped garlic clove, parsley, zest, and salt and pepper to taste. Slice steak; serve with gremolata and roasted garlic heads.

Grilled Plums With Vanilla Ice Cream

SERVES 6

- 6 plums, halved and pitted
 - 3 tbsp unsalted butter, melted
 - 1½ tbsp brown sugar
 - 1½ pints vanilla ice cream
- In a bowl, toss plums in melted butter to coat. Sprinkle with brown sugar. On a grill (or grill pan) over medium-high heat, cook plums until lightly charred, 3 to 5 minutes per side. Divide plums and ice cream among 6 bowls and serve.

