**Grilled Steak with Roma Tomatoes Green Beans, and Herb Sauce**

Yield: 4 serving

3/4 pound green beans, trimmed

1 pint Roma tomatoes, cut in quartered

1 tablespoon olive oil, plus more for grill grates

Kosher salt and freshly ground pepper

2 beef top or strip steaks about 1 pound each, Herb Sauce:

1/2 small garlic clove

1 tablespoon red-wine vinegar

1/4 cup fresh herbs, such as parsley, mint and cilantro

1 tablespoon extra-virgin olive oil

1 tablespoon water

Kosher salt and freshly ground black pepper

Directions

Place a double layered piece of heavy-duty foil on a tray or cutting board; fold and gather edge to form a rim. Toss the green beans and tomatoes on foil with 1 tablespoon olive oil; season with salt and pepper.

Preheat a grill to medium. Lightly oil the grill grates and season the steak with salt and pepper. Slide the foil tray onto the grill; cook, tossing occasionally, until the beans char slightly and cook through, about 15 minutes.

Meanwhile, add the steaks to the grill; cook until desired doneness, about 5 minutes per side for medium-rare. Remove steaks to cutting board to rest 5 minutes. Slice, and serve steak and the vegetables with the Herb Sauce.

Combine the garlic, vinegar, herbs, olive oil and water in small food processor; pulse until herbs are coarsely chopped. Season with salt and pepper.

**Grilled Chicken Breasts with Spicy Apricot Glaze**

Yield:8 servings

**Spicy Apricot** **Glaze**:

2 cups Apricot preserves or jam

1 tablespoon finely chopped garlic

3 tablespoons olive oil

2 tablespoons soy sauce

1 tablespoon Dijon mustard

1 small jalapeno, finely chopped

Salt and freshly ground pepper

8 Frenched" chicken breasts

4 ripe peaches, cut in half and pitted

Directions

Combine Spicy Apricot Glaze ingredients in a medium bowl and season with salt and pepper to taste. Reserve 1/2 cup.

Preheat grill. Brush the chicken with olive oil and season with salt and pepper to taste. Place skin-side down and cook for 6 to 7 minutes, until golden brown. Turn over and continue cooking for 5 to 6 minutes. Brush both sides with the peach glaze and continue cooking an additional 4 to 5 minutes.

Place Apricot halves, cut side down on the grill and grill for 2 minutes. Turn over and brush with the reserved 1/2 cup of apricot glaze, grill for 3 to 4 more minutes until peaches are soft.

**Grilled Portobello Burger with Onion Jam**

Yield:4 servings

2/3 cup low-fat plain yogurt

3 tablespoons prepared horseradish

4 tablespoons extra-virgin olive oil

3 medium-large red onions, thinly sliced (about 2 pounds)

2 sprigs fresh thyme

Kosher salt and freshly ground black pepper

1 cup red wine

1/4 cup honey

1/4 cup red wine vinegar

1 garlic clove, crushed

2 tablespoons balsamic vinegar

4 large portobello mushrooms, (about 1 pound) stemmed

Lettuce leaves

4 whole grain buns, or whole wheat English muffins, split and toasted

Directions

Put the yogurt in a paper towel-lined strainer set over a bowl, set aside to drain and thickened, about 60 minutes. Discard the watery liquid. Whisk the horseradish into the thickened yogurt.

Meanwhile, heat 2 tablespoons of the olive oil in a medium skillet, over medium heat. Add the onions, 1 thyme sprig, and season with salt and pepper, to taste. Cook, covered, until the onions have wilted, about 10 to 15 minutes, (give them a stir every now and then with a wooden spoon to prevent them from sticking). Add the red wine, and simmer over high heat until most of the wine gets absorbed into the onions. Add the honey and red wine vinegar and simmer gently until the onions get jam-like, about, about 15 minutes.

Preheat a stove top grill pan over medium-high heat. Whisk the remaining 2 tablespoons oil, garlic, and balsamic vinegar in a bowl. Strip and add the leaves from the remaining sprig of thyme. Coat the mushroom caps all over with the flavored olive oil. Grill the mushrooms, turning as needed, until tender but not mushy about 3 to 4 minutes per side. Season with the salt and pepper.

Sandwich the mushroom between the buns, top with some of the onion jam, some lettuce, and a dollop of the horseradish cream. Serve warm.

**Southwestern Grilled Corn**

Yield:4 servings

Ingredients

4 ears corn

1/2 cup mayonnaise

1 1/2 cups sour cream

1/4 cup freshly chopped cilantro leaves

1 cup freshly grated Parmesan

1 lime, juiced

Red chili powder, to taste

2 limes cut into wedges, for garnish

Directions

Remove the husks of the corn but leave the core attached at the end so you have something to hold onto. Grill corn so it gets cooked evenly all over. Mix the mayonnaise, sour cream and cilantro together. Rub mayonnaise mix on corn. Squeeze lime juice over the corn and sprinkle with Parmesan and chili powder and serve with extra lime wedges.

**Bacon Wrapped Asparagus Bunches**

Yield:4 servings

1 1/2 pounds asparagus spears, trimmed 4 to 5 inches long tips

Extra-virgin olive oil, for drizzling

A few grinds black pepper

4 slices center cut bacon or pancetta

Chopped chives or scallions, optional garnish

Directions

Preheat oven, if using, to 400 degrees F.

Lightly coat asparagus spears in extra-virgin olive oil. Season the asparagus with black pepper. Take a quick count of the spear tips. Divide the total number by four. Gather that number of spears and use a slice of bacon to wrap the aspargus and secure the spears together. Repeat with remaining ingredients.

To grill, place bundles on hot grill and cover. Cook 10 to 12 minutes until bacon is crisp and asparagus bundles are tender.

**Grilled Potato Salad with Baby Spinach**

4 large potatoes, sliced 1/4-inch thick

5 tablespoons extra-virgin olive oil, divided

2 tablespoons grill seasoning blend,

2 tablespoons rosemary leaves, 3 sprigs, stripped and chopped

2 oranges, peeled and chopped

1 small red onion, thinly sliced

4 -5 cups baby spinach, chopped, 2 bunches

2 tablespoons red wine vinegar

Directions

Place potatoes in large bowl and toss with about 3 tablespoons extra-virgin olive oil, 2 tablespoons grill seasoning and rosemary. Grill potatoes 4 to 5 minutes on each side.

While the potatoes are cooking, combine oranges and red onion and dress with red wine vinegar and some extra-virgin olive oil.

Remove the potatoes from the grill to the dressed oranges and onions, toss to coat. When you grill potatoes they will be slightly drier than when you use other methods of cooking. By adding the potatoes to the dressing while they are hot, they really will soak in the dressing.

When ready to serve, add the spinach to the potatoes and toss to distribute..

**Dessert French Bread Sandwiches**

Yield:2 to 4 servings

Nonstick, nonflammable cooking spray

1/2 pint strawberries

3 to 4 tablespoons sugar

1/4 cup warm water

8 (1-inch thick) French bread slices

4 tablespoons marshmallow creme, divided

4 tablespoons chocolate hazelnut flavored spread, divided

2 bananas, sliced

1/4 cup (1/2 stick) butter, melted

Directions

Spray the grill rack with nonstick, nonflammable cooking spray. Preheat the grill to medium heat.

In a small bowl, add the strawberries, sugar, and warm water. Set aside. The sugar will dissolve and create a syrup.

Spread 1 side of half of the bread slices with about 1 tablespoon marshmallow creme. Spread 1 side of the remaining bread slices with about 1 tablespoon chocolate hazelnut spread. Place sliced bananas on top. Top each marshmallow creme bread slice with a chocolate hazelnut bread slice to make a sandwich. Brush the outsides of the sandwiches evenly with the melted butter.

Grill the sandwiches until the bread is toasted and the marshmallow creme has melted, about 2 minutes per side. Drizzle with the strawberries and their syrup on top and serve