



Jumpstart Summer and Try FIVE Sizzlin' Hot Flavor Ideas for the Grill

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McCormick® Flavor Forecast® 2017: GRILLING EDITION uncovers this season's top must-grill trends, with recipes from Celebrity Chef's Dale Deia, Sheldon Simson and Pit Master Myron Mixon

SMITH, MI., May 4, 2017 /PRNewswire/ - McCormick & Company, Incorporated (NYSE: MCC), a global leader in flavor, today released its annual McCormick Flavor Forecast 2017: GRILLING EDITION. This grilling-centric report features five sizzling flavors and hot-hot techniques that will take your backyard cooking to the next level - from sauced ribeye steaks to teriyaki with BBQ sauce and sticky sweet wings with basil black pepper.

"This summer is all about bringing new inspiration to grilling favorites like burgers, barbecue sauce, potatoes and wings," said McCormick Executive Chef Kevin Vetter. "Add a twist to your burgers by mixing Korean flavors like sesame, garlic, soy and honey into the patty, then top with an easy grilled kimchi and ginger garlic mayo. Or put that cast iron skillet to work on the grill and create the ultimate sausage and egg hash."

The FIVE must-grill ideas from the McCormick Flavor Forecast 2017: GRILLING EDITION include:

Next Level Korean BBQ Burgers - Inspired by Tiedge's Korean beef patties, these burgers are loaded with layers of flavor. Swap marinated short ribs for ground beef mixed with sesame, soy, honey and more. Then pile high with toppings like grilled kimchi and ginger garlic mayo.

- GRILL IT: [Korean BBQ Burger with Grilled Kimchi & Ginger Garlic Mayo](#)
- CHEF'S TAKE: [Chef Dale Deia's Korean BBQ Burger Recipe](#)

Backyard Palate Shack - This favorite new restaurant-style pork, green-fلفل grill. Sear fish or shrimp along with fresh summer veggies and herbs for smoky flavor. Toss in a bowl and mix with citrus-seared 'n spicy dressings.

- GRILL IT: [Heaven Grilled Tuna & Pineapple Pork](#), [Grilled Tuna and Corn Chow with Lime Crema](#), [Grilled Sesame Garlic Shrimp Pork with Pickled Radish & Rice](#)
- CHEF'S TAKE: [Chef Sheldon's Grilled Tuna Shrimp Pork with Creamed Mashed Potatoes](#)

Cast Iron Sizzle - Based with your old potato salad? Turn up the heat under cast-iron cast iron to create intense charred flavors in everything from loaded smothered potatoes to sausage and egg breakfast hashies.

- GRILL IT: [Smothered Meaty Sausages and Egg Hash](#), [Grilled & Loaded Smothered Potatoes](#), [Charred Sausage Potatoes & Summer Vegetables](#)
- CHEF'S TAKE: [Chef Myron's Cast Iron Grilled Sausage Potatoes](#)

Wine BBQ Sauce - We're about to blow the cover on the south's teriyaki little secret: wine BBQ sauce. It's a mayo-based condiment (no tomatoes in sight) that's appeared over grilled or smoked chicken. Create it on salad greens too, it's a crowd-pleasing way to leave your watering hole.

- GRILL IT: McCormick's [Wine BBQ Sauce with Smoky Chicken](#)

Peppered Sausage Wings - Roll back pepper sauce up with like summer fruits like blackberries and peaches to create finger food! grilled wings. Tossed in glass then served with extra for dunking. It's a one-panned way to get the backyard party in full swing.

- GRILL IT: [Blackberry Pepper Wings](#), [Peach Pepper Wings](#)

For more grilling recipes visit [GrillingRecipes.com](#) and [GrillMe.com](#). Also check us out on [Twitter](#), [Facebook](#) and [Pinterest](#).

About McCormick

McCormick & Company, Incorporated is a global leader in flavor. With \$4.4 billion in annual sales, the company manufactures, markets and distributes spices, seasoning mixes, condiments and other flavorful products to the entire food industry - retail outlets, food manufacturers and foodservice businesses. Every day, no matter where or what you eat, you can enjoy food flavored by McCormick. McCormick Brings Passion to Flavor.™

Media Note: To download recipe photography visit [http://www.mccormick.com/chefs-photos.com/2017-grilling-ideas-downloads.html](#)

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