



Great Summer Grilling Ideas!



Topping Ideas: On meat or veggie burgers try unique cheese flavors and textures:



- Martha's Pimento Cheese Spread
- Schurman's Morel and Leek Jack
- Hooks Ewe Calf to be Kidding—Triple Cream Blue Cheese
- Hooks Tomato Basil Cheddar or Flavored Jack Cheese
- Montchevre Goat Feta with Chopped Olive's
- Boursin Garlic and Herb Cheese Spread
- ? Your Favorite!

....or top grilled foods with Guacamole, Sprouts, Pesto, Fizzleology Fermented veggies, Sauerkraut or Salsa! Drizzle Balsamic Glaze, infused oils or vinegars over grilled veggies.

Salad Ideas:

- Roasted beet and goat cheese salad with a grapefruit vinaigrette: easy to make and very tasty! Roast the peeled beets with olive oil, then add the cheese, vinaigrette and some blanched green beans.
- Try different combinations of grilled veggies and cheeses on mixed greens, ex: grilled beet slices on a bed of fresh local spinach and cubed Dunbarton Blue cheese or crumbled Goat Chevre.
- NO Time - Pick up a pre-made Driftless salad or hummus!

Marinade Ideas:

- Quick marinades for meats and veggies are pre-made dressings like Renaissance Farms Basil Pesto or Bragg's Healthy Vinaigrette.

Bruschetta: Is an antipasto from Italy consisting of grilled bread rubbed with garlic and topped with tomatoes, olive oil, salt and pepper. Variations may include toppings of tomato, vegetables, beans, cured meat, or cheese; the most popular recipe outside of Italy involves basil, fresh tomato, garlic and onion or mozzarella. Bruschetta is usually served as a snack or appetizer. In some countries, a topping of chopped tomato, olive oil and herbs is sold as bruschetta.

- Make up your own Bruschetta by trying different Fresh, Grilled or Sautéed Veggie's on top of grilled French Baguette. Try Fresh Mozzarella or adding a soft cheese like Boursin Garlic and Herb spread, Brie, or Goat's Milk Chevre.

Vegetable Grilling Guide - <http://www.almanac.com/content/how-grill-vegetables#howto>

Pizza on the Grill - <http://www.artisanbreadinfive.com/2013/08/12/grilled-pizza-on-a-charcoal-grill>

