

3 Quick Grilling Recipes for Summer

Have you ever visited the BBQ Host website? It's a great site that has everything BBQ and grilling – Recipes, equipment, everything you need to host the best BBQ party.

Please welcome Darren Waylen from BBQ Host – our guest writer today.

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by Darren Wayland of BBQ Host

One of the best things about summer is grilling outdoors. Just the smell of sizzling meat is enough to put me in a party mood! The trouble is, I enjoy entertaining just as much as I enjoy cooking. That's why I'm always on the lookout for simple grilled dishes that can be put together quickly.



These dishes might require a little bit of advance preparation, but once your guests arrive, they can be ready in minutes. Best of all, they're so delicious that people are sure to ask you to share the recipes!

#1 Hickory-Grilled BBQ Wings (grilling with smoke)

A handful of hickory wood chips takes these simple wings to a whole new level. If you're using [a pellet grill](#), bravo! You can just load hickory pellets into the hopper and skip the additional step.

Ingredients:

- 3 pounds chicken wings, flats and drumettes separated
- 1 tablespoon kosher salt

- 2 teaspoons Tabasco sauce
- 2 cups hickory wood chips, soaked in cold water for 30 minutes
- About 2 cups of your favorite store-bought BBQ sauce

For the Rub:

- 1 tablespoon dark brown sugar
- 1/2 teaspoon cumin
- 1 teaspoon kosher salt
- 1 teaspoon freshly ground black pepper
- 1/2 teaspoon coriander
- 1 teaspoon each,
 - smoked paprika
 - chili powder
 - garlic powder

Directions:

1. In a small bowl, combine the ingredients for the dry rub.
 2. Place the wings in a large nonreactive bowl. Next add the salt and Tabasco and mix until the wings are thoroughly coated.
- Heat a charcoal or gas grill to medium (about 350 degrees Fahrenheit).
 - First, add the dry rub to the wings and toss to coat.
 - If using a charcoal grill, drain the wood chips and add them to the coals just before cooking. For gas-powered units, follow the instructions for adding wood chips to the smoker box.
 - Grill the wings, turning occasionally, until the skin is crispy and golden brown, about 20 minutes total.
 - When they are cooked, remove the wings and place them in a clean bowl (not the same one you used earlier, unless you've had time to wash it!). Top with the BBQ sauce and toss to coat.
 - Serve wings hot with plenty of napkins.

#2 Prosciutto-Wrapped Asparagus Bundles

When you buy the thicker asparagus stalks, there's no need to gather them in bundles. You can wrap the prosciutto around each individual stalk instead. Just be sure that the ends are secure before putting them on the grill. You can also omit the prosciutto for any vegetarians in the crowd—the asparagus will still be delicious without it!

Ingredients:

- 1 pound asparagus
- 2 teaspoons extra-virgin olive oil
- 1/2 teaspoon kosher salt
- 1/2 teaspoon freshly ground black pepper
- 1/3 pound prosciutto, thinly sliced
- Grated Parmesan cheese, to taste
- White truffle oil (optional)

Directions:

1. First, rinse the asparagus under cold running water and trim off the woody ends. Don't make the stalks too short—you want the prosciutto to accent the asparagus, not cover it completely.
2. Next, in a large bowl, toss the stalks with the olive oil, salt, and pepper.
3. Separate the asparagus into bundles of 2 to 5 stalks, depending on thickness. Now carefully wrap each bundle in a slice of prosciutto, taking care to ensure that the ends are well sealed and that the bundles stay together when you lay them down.

NOTE: You might need to cut the prosciutto slices in half

lengthwise if they're too wide. The meat should only cover up about 2/3 of the bundle, with the ends and leafy tips left exposed.

4. Heat the grill to medium-high (about 375 degrees Fahrenheit).
5. Place the bundles on the grill and cook, turning frequently, until the prosciutto is crisp and the asparagus is just tender, about 5-7 minutes.
6. And finally, sprinkle with the Parmesan and serve immediately. For a special flavor boost, drizzle the bundles with a few drops of white truffle oil.

#3 Grilled Shrimp With Sweet Thai Chili Sauce

I like to remove the tail of the shrimp before cooking to make them easier to eat, but you can leave them on if you want to add a little extra flair to their appearance.

Ingredients:

- 1 pound raw shrimp, shelled and deveined
 - 3 cloves garlic, minced
 - 1/3 cup sweet Thai chili sauce
 - 1-1/2 tablespoons lime juice
 - 1 teaspoon tamari
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- 1 tablespoon cilantro, chopped
 - 1/4 teaspoon salt

Directions:

1. First, in a medium, nonreactive bowl, whisk together the garlic, chili sauce, lime juice, tamari, cilantro, and salt.
2. Add the shrimp and toss until thoroughly coated. Cover

and marinate in the refrigerator for 10-15 minutes. Don't wait any longer, or the citrus will "cook" the shrimp, giving it an unpleasant mushy texture.

3. Now thread the shrimp onto skewers, leaving about 1/2 inch between each one.
4. Heat the grill to medium-high (about 375 degrees Fahrenheit).
5. Add the shrimp and cook, turning once, until opaque and slightly charred, about 8 minutes total.
6. Serve at once with additional Thai chili sauce on the side.

With easy recipes like this at your disposal, your grilling parties are sure to be the hit of the neighborhood. Or maybe you should save them for smaller gatherings, so there'll be more to go around!

Bon appetit!