JUMPSTART SUMMERTIME AND TRY FIVE SIZZLIN' HOT FLAVORS FOR THE GRILL

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

SPARKS, Md., May 4, 2017 – It's time to up your grilling game! Today, McCormick & Company, Incorporated (NYSE: MKC), a global leader in flavor, released its annual **McCormick Flavor Forecast 2017: GRILLING EDITION**. This grilling-centric report features five sizzling flavors and red-hot techniques that will take your backyard cooking to the next level – from seared Hawaiian poke to tangy white BBQ sauce and sticky sweet wings with bold black pepper.



Hawaiian Grilled Tuna & Pineapple 'Poke'

"This summer is all about bringing new inspiration to grilling favorites like burgers, barbecue sauce, potatoes and wings," said McCormick Executive Chef Kevan 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."

This year, the McCormick kitchens have teamed up with renowned pit masters and celebrity chefs to bring the season's must-try ideas to your backyard. Chefs Dale Talde and Sheldon Simeon and barbecue World Champion, Myron Mixon have created fresh, original recipes on their grills based on a favorite grilling Flavor Forecast trend.

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

Next Level Korean BBQ Burgers – Inspired by Tteokgalbi Korean beef patties, these burgers are loaded with layers of flavor. Swap marinated short rib for ground beef mixed with sesame, soy, honey and more. Then pile high with toppers like grilled kimchi and ginger garlic mayo.

- GRILL IT: Korean BBQ Burger with Grilled Kimchi & Ginger Garlic Mayo.
- CHEF'S TAKE: Chef Talde's Korean BBQ Burger Sliders

Backyard 'Poke' Shack – The Hawaiian raw seafood salad, poke, goes full-on grill. Sear fish or shrimp along with fresh summer veggies and fruits for smoky flavor. Throw in a bowl and mix with citrusy sweet 'n spicy dressings.

- GRILL IT: Hawaiian Grilled Tuna & Pineapple 'Poke', Grilled Tuna and Corn 'Poke' with Lime Crema, Grilled Sesame Garlic Shrimp 'Poke' with Pickled Radish & Rice
- CHEF'S TAKE: Chef Simeon's Ginger-Lime Shrimp 'Poke' with Coconut Milk & Rice

Cast Iron Spuds – Bored with your cold potato salad? Turn up the flame under old-school cast iron to create intense charred flavors in everything from loaded smashed potatoes to sausage and egg breakfast hashes.

- GRILL IT: Smokehouse Maple Sausage and Egg Hash, Grilled & Loaded Smashed Potatoes, Charred Sweet Potatoes & Summer Vegetables
- CHEF'S TAKE: Chef Mixon's Cast Iron-Grilled Italian Potatoes

White BBQ Sauce – We're about to blow the cover on the south's tangy little secret: white BBQ sauce. It's a mayo based condiment (No tomatoes in sight!) that's spooned over grilled or smoked chicken. Drizzle it on salad greens too, it's craveable tang will leave you wanting more.

- GRILL IT: McCormick's White BBQ Sauce with Smoky Chicken

Peppered Sticky Sweet Wings – Bold black pepper teams up with ripe summer fruits like blackberries and peaches to create finger lickin' grilled wings. Tossed in glaze then served with extra for dunking, this is one sweet-hot way to get the backyard party in full swing.

CONTACTS:

Laurie Harrsen
McCormick & Company, Inc.
410.527.8753
Email

Lauren O'Leary
APCO Worldwide
646.556.9323
Email

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- GRILL IT: Blackberry Pepper Wings, Peach Pepper Wings

For more grilling recipes visit GrillingFlavorForecast.com and GrillMates.com. Also check us out on Pinterest, Facebook and Instagram.

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