

# SPICE UP SUMMER CELEBRATIONS WITH NEXT LEVEL GRILLING TECHNIQUES FROM CHEF ROGER MOOKING, HOST OF MAN FIRE FOOD

## **Go from Basic to Bold with a Giant Cheese-Stuffed Seasoned Burger, Boneless Buffalo-Style Rack O' Ribs Hero, Pineapple-Rum Brushed Basket Chicken and More**

HUNT VALLEY, Md., Aug. 2, 2018 /[PRNewswire](#)/ -- It is peak summer celebration season and that means it's time to up your grill game and go bold with some new techniques that will have your party goers talking through Labor Day! Get out of your grill comfort zone with the help of Chef Roger Mooking, host of Cooking Channel's *Man Fire Food*. Whether it's a family reunion, birthday celebration or weekend barbecue, impress your guests with Roger's new out-of-the-box, bold grilling ideas. Serve a stuffed flank steak with Caribbean flavors or a Buffalo-style boneless rack o' ribs hero sandwich to leave your guests wanting more.

"I want you to challenge yourself and go big on the grill to impress your guests," said Chef Roger Mooking. "Instead of cooking individual burgers, grill one giant, cheese stuffed burger seasoned inside and out with Montreal Steak Seasoning. Love shrimp, but tired of losing them through the grill grates? Use skewers to guarantee easy turning. Then, add a Mojito-lime flavored marinade and sprinkle with toasted coconut for added crunch and a killer presentation, just before serving."

Start upping your grill game with these must-try ideas from Chef Roger Mooking and the McCormick kitchens:

[\*\*Giant Bacon-Cheddar Juicy Lucy Burger\*\*](#) – This giant cheese-stuffed burger is served on a 10-inch round loaf of soft bread, seasoned with Grill Mates Montreal Steak Seasoning for maximum flavor, and topped with bacon, lettuce, tomato, onion, pickles and a tangy mustard sauce. Cut this giant burger into wedges to feed a backyard crowd!

- **Tip:** For maximum flavor, sprinkle 2 teaspoons of Steak Seasoning on the bottom of a 9-inch round cake pan lined with foil before pressing half of the ground beef in. Layer cheese, leaving a 1/2- to 1-inch border around the side of the beef patty. Sprinkle with an additional 2 teaspoons of Seasoning. Top with remaining ground beef in an even layer and press to seal in the cheese.

[\*\*Puerto Rican-Style Stuffed Flank Steak\*\*](#) – This rolled flank steak is stuffed with all the flavors of Puerto Rico: sweet plantains, yellow rice with turmeric, black beans and a roasted garlic seasoning. To amp up the flavor, brush the steak with Bar-B-Q Sauce while grilling, before serving with more Sauce on the side.

- **Tip:** To keep the filling intact, roll up and tie the meat closed at 1-inch intervals around the circumference with kitchen twine. Tie one final piece lengthwise around the meat to secure before cooking. After cooking, untie the steak and slice into thick slices, serve with more barbecue sauce on the side.

[\*\*Best-Ever Buffalo Rack O' Ribs Hero\*\*](#) – A rib rack that is seasoned with Lawry's Seasoned Salt and brown sugar, then grilled until tender. Removing the rib bones and leaving the slab in one piece to top with Frank's RedHot Original Cayenne Pepper Sauce, fresh slaw, onions and blue cheese for the ultimate marriage of Buffalo wings and classic barbecue ribs.

- **Tip:** Use a sharp knife to help hold down the meat while as you carefully slit skin on the back of the ribs for easy bone removal. Once removed, you have the perfect boneless rack to build a satisfying hero sandwich.

[\*\*Pineapple-Rum Brushed Basket Chicken\*\*](#) – Calling all gadget lovers: This cleverly flattened and seasoned chicken is grilled in a basket and basted with a fresh pineapple rum glaze to keep moist and tender.

- **Tip:** Cook chicken in a grill basket for easy flipping and basting with glaze, and to ensure even cooking.

[Grilled Mojito-Lime Shrimp Skewers](#) – These shrimp kebabs get a tropical citrusy kick from the Mojito-lime marinade, and a fresh and crunchy finish from the toasted coconut, cilantro and peanut topping.

- **Tip:** Use single or double skewers for easy turning of the shrimp on the grill—no more losing shrimp through the grates while cooking.

[Smokehouse Maple-Brined Pork Chops](#) – A salty-sweet and smoky brine infuses these chops with incredible flavor before grilling. Top with caramelized apples with lemon that is cooked in a cast-iron skillet right on the grill!

- **Tip:** Brine pork chops in refrigerator for eight to ten hours before grilling. Brining pork chops infuses them with tons of flavor and helps make them tender and juicy.

### **Backyard Appetizers**

[Bacon Wrapped Scallop Skewers](#) – Skewered and prepared on the grill, the combination of smoky bacon and tender scallops brushed with a mix of butter and Grill Mates Roasted Garlic & Herb Seasoning for added garlicky goodness.

[Fiery Kickoff Wings](#) – Grill Mates Zesty Herb Marinade with crushed red pepper for a kick deliver these wings with a perfect short-cut to great taste.

### **No-Bake Summer Desserts**

[No Bake Blackberry Pie](#) – Sweet cream cheese filling starring crushed-up blackberries, poured into a store-bought graham cracker crust, and garnished with additional blackberries create a delicious blackberry pie that's always in season.

Enter the "Grill Your Best" Sweepstakes for a chance to win a Napoleon grill or a "Grill Your Best" Flavor Pack. Simply submit your favorite grilling recipe to [GrillYourBest.com](http://GrillYourBest.com).

For more grilling tips, recipes and inspiration, visit [GrillYourBest.com](http://GrillYourBest.com). Also, check McCormick out on [Pinterest](#), [Facebook](#) and [Instagram](#).

**About Chef Roger Mooking:** As the host of Cooking Channel's *Man Fire Food*, Trinidadian-born Roger Mooking is no stranger to combining various influences with new and exciting culinary adventures. He is also the host and co-creator of his internationally broadcast television series *Everyday Exotic*. His award-winning cookbook, based on the show, explores pairing ingredients from all corners of the globe with everyday meals.

### **About McCormick**

McCormick & Company, Incorporated is a global leader in flavor. With \$4.8 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 the Joy of Flavor to Life™.

### **CONTACTS:**

Laurie Harrsen	Tess Nellis
McCormick & Company, Inc.	APCO Worldwide
410.527.8753	646.218.8759

[Laurie\\_Harrsen@mccormick.com](mailto:Laurie_Harrsen@mccormick.com) [tnellis@apcoworldwide.com](mailto:tnellis@apcoworldwide.com)

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