

How to Clean Your Grill PLUS Two Bonus Recipes!



Before you fire up the grill, you may be surprised at how much better everything will taste – if you clean it first!

What You Didn't Know About Your Trusty Grill

One thing is for sure: Americans love to grill. Three out of four households own at least one grill, and more than a quarter of those have at least two!

Did you also know that July is National Grilling Month? Grilling is a great way to get family and friends together to enjoy holidays and the great summer weather.

Although July is almost over, it doesn't mean that the

grilling season is. Chances are that you will keep grilling for the rest of the summer and possibly the rest of the year!

For safety and to keep your food tasting delicious, remember to give your grill a good deep cleaning.

Stop burning time and **check out this video** featuring Teresa Hunsaker so you can get cleaning your grill today!

Bonus Recipes!

Now that your grill is clean, try these delicious recipes! This homemade marinade is so simple and tastes fantastic on any meat or vegetable.

Click on either recipe for a printable version!

Teriyaki Marinade

Directions

In a medium bowl, mix the soy sauce, water, sugar, Worcestershire sauce, vinegar, oil, onions, garlic powder, and ginger. Stir together until sugar dissolves.

Ingredients:

1 cup low-sodium soy sauce
1 cup water
½ cup white sugar
¼ cup Worcestershire sauce
3 Tbsp. distilled white vinegar
3 Tbsp. canola oil
1/3 cup dried onion flakes
2 tsp. garlic powder
¼ tsp. ground ginger

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Grilled Teriyaki Bites

Directions

Place the chicken in a plastic food storage bag. Pour the Teriyaki marinade in the bag until the chicken is covered. Refrigerate for at least 2 hours. Heat the grill to medium. Place a piece of pepper, zucchini, onion, and pineapple on a skewer and repeat until your skewer is about ¾ of the way full. Repeat until your ingredients are gone. Place prepared skewers on the grill and brush leftover marinade on top of the chicken and veggies. Turn skewers after 6 minutes and brush with more marinade. Cook for 5-6 minutes. Remove from grill and serve.

Ingredients

2 boneless skinless chicken breasts, cubed
Teriyaki marinade
1 bell pepper, cut into pieces
2 small zucchinis, cut into pieces
1 large red onion, cut into pieces
1 (20 oz.) can pineapple chunks
Skewer sticks

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References

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