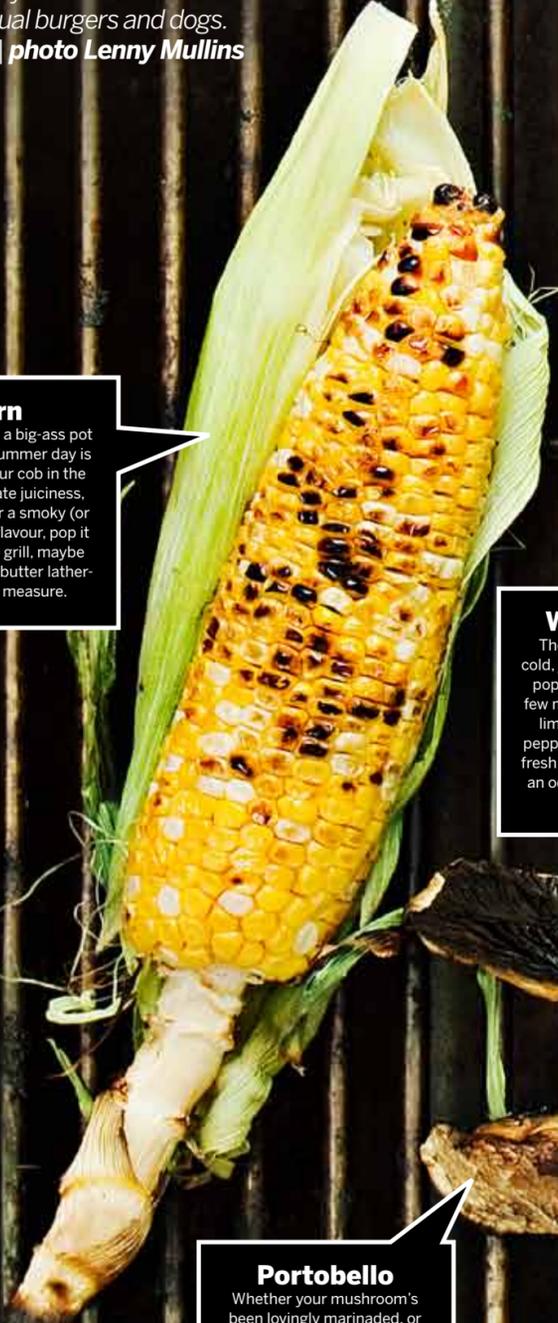


GRILL OF YOUR DREAMS

Keep your summerlong series of barbecues hot-and-heavy with easy and delicious alternatives to your usual burgers and dogs.
by Allison Saunders | photo Lenny Mullins

Corn

Because boiling a big-ass pot of water on a summer day is foolish. Grill your cob in the husk for ultimate juiciness, but if you prefer a smoky (or slightly burnt) flavour, pop it straight on the grill, maybe with a pre-cook butter lathering for good measure.



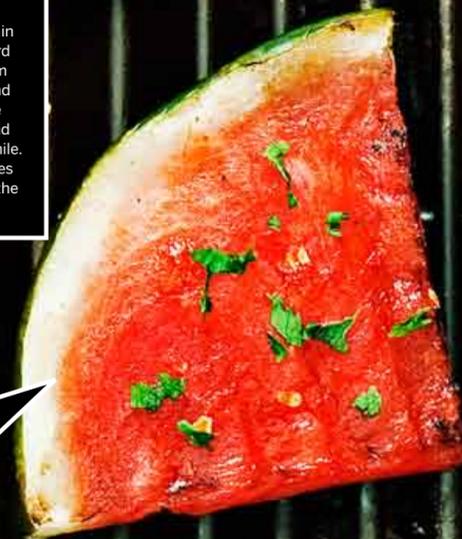
S'mores

Re-create campfire vibes in your fire-pit-free backyard by wrapping up a graham cracker, marshmallow and a hunk of your favourite chocolate in some foil and letting it melt for a little while. Mix it up with nuts, candies and banana slices or sub the cracker for any cookie.



Watermelon

Though not much tops a cold, juicy slice of watermelon, popping it on the grill for a few minutes, brushing it with lime juice and some chili peppers and sprinkling some fresh mint on there makes for an oddly satisfying snack or salad alternative.



Peach

A perfect dessert/breakfast/snack. Slice your peach or nectarine in half, pit it and drop it on the grill to achieve your desired char level. Then fill the middle with walnuts, drizzle with honey and, if you're a real brainiac, serve with Dee Dee's vanilla ice cream.



Portobello

Whether your mushroom's been lovingly marinated, or stuffed with cheesy goodness, it'll make great beef patty replacement, or side dish.



Ribs

Soak 'em in your favourite craft beer overnight (or for sweet-toothed carnivores, Propeller root beer), slow cook them in the oven at a low temperature and throw them on the barbie until they're blackened to your liking.



Halloumi

This squeaky, salty cheese was made for grilling. It's a quick, easy snack, but also easily slips through the grill, so handle your halloumi with care. Really, hot cheese needs no explanation or logic. It just makes sense.



Oysters

If you can't get past the raw oyster texture, or if you're looking to mix up your shucking routine, pop your half-shelled friends on the 'cue, with garlic and parmesan, herbed butter or hot sauce for a sea-perior snack.



Jimmie Dogs

If you're going to eat a hot dog, it should be a Meadowbrook Meat Market's Jimmie Dog—local, MSG-, bi-product and gluten-free—and it should *definitely* be spiral cut. Why? For combined cool factor (if cool for you is accordion-like meats) and condiment coverage. YouTube for instructions.

