



Introducing Five "Grate" Trends For The Grill

April 14, 2016

McCormick Flavor Forecast® 2016: GRILLING EDITION Released

HUNT VALLEY, Md., April 14, 2016 (PRNewswire) – Masters of flame, rejoice! Today, McCormick & Company (NYSE: MKC), a global leader in flavor, is releasing its annual **McCormick® Flavor Forecast® 2016: GRILLING EDITION**. This grilling-specific report reveals the flavors and techniques that will be firing up grills and inspiring backyard barbecues of season long — from bold Brazilian steaks to braised burger ribs and elevated Japanese marinades.

"The summer of 2016 will be all about incorporating smoky, spicy, tangy flavors in new ways we've never seen before," said McCormick Executive Chef Karen Vetter. "For instance, cabbage goes way beyond coleslaw — favor kick-out cabbage steaks with a smoky sweet marinade, grill them up with bacon and blue cheese for the ultimate grilled side."

The smokin' trends from the **Flavor Forecast 2016: GRILLING EDITION** include:

- **Bold Brazilian Steaks** – With all eyes on Brazil this summer, it's time to discover the country's range of vibrant signature steaks — from frilly to fiery — that jolt up skewered meats.
 - TRY IT NOW: [Smoky Caramelized Steaks](#) – This red hot version of the classic chicken steak gets top flavor from caramel, smoked paprika and crushed red pepper — the perfect finish for skewered meats flavoured with a Brazilian Steakhouse Marinade.
- **Braised Burger Ribs** – Take ribs beyond steaks and ribs. Over-the-top burgers get a knockout punch from flavorful spice rubs that create a caramelized outer layer.
 - TRY IT NOW: [Smoky Maple & Sage Braised Pork Burger](#) – Rubbed with a smoky, herb and pepper blend, this ground pork burger is then sandwiched between two Belgian waffles drizzled with syrup and topped with melted cheddar, crispy bacon and a fried egg
- **Savory "Steaks"** – Prove your grill game with seasoned fruit and veggie "steaks." Marinate them, grill and load with bacon, toasted coconut, cheese, nuts and more for surprising sides, shared apps and meatless mains.
 - TRY IT NOW: [Grilled Cabbage Steaks with Bacon & Blue Cheese](#) – Cabbage goes from bland to bold when soaked with a Smoky Applewood Marinade then "battered" up with crispy, crumbled bacon and blue cheese.
- **Heat + Tang + Smoke** – Fresh chiles paired with tangy vinegars and mustards offer a daring flavor contrast when fired up with smokes.
 - TRY IT NOW: [Grilled Chicken On The Border with Pineapple and Soy Glaze](#) – A take on the iconic sandwich, this grilled chicken combines Cilantro mustard, charred orange vinegar and hot blackened pepper for a mouth-watering sandwich that will get your taste buds tippin'!
- **East Meets Grill** – Create easy Asian marinades and sauces on the fly with a simple equation: Sweet + Soy + Spice. Just swap spices for meat loved Japanese, Malaysian, Thai or Korean flavors.
 - TRY IT NOW: [Zesty Teriyaki Steaks with Bacon Citrus Yum Yum Sauce](#) – Marinate steaks in an umami up Japanese Teriyaki, then dunk in a creamy Yum Yum sauce for a grilled shrimp dish that's the real deal.

For more grilling tips, recipes and inspiration, visit [www.FlavorForecast.com](#). Also, check us out on [Pinterest](#) and [Facebook](#).

To download food photography, visit the digital press room at [www.McCormick.com/PressRoom](#).

About Grilling Flavor Forecast
The **McCormick® Flavor Forecast 2016: GRILLING EDITION** reveals the latest trends and flavors stirring on grills across North America this season. Since 2010, McCormick chefs, culinary professionals, trend trackers and food technologists have studied backyard cookery, creativity with new flavors, recipes and techniques. This special grilling edition builds on McCormick's 16-year history of releasing its annual Flavor Forecast report, which identifies the top trends and ingredients shaping the future of flavor.

About McCormick
McCormick & Company, incorporated is a global leader in flavor. With \$4.3 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 Single-Portion is Flavor™. For more information, visit [www.mccormick.com/pressroom](#).

To view the original version on PR Newswire, visit [http://www.prnewswire.com/news-releases/introducing-the-grill-game-trends-for-the-2016-300421381.html](#)

SOURCE: McCormick & Company
Lauree Hansen, McCormick & Company, Inc. (410) 527-8755, Lauree.Hansen@mccormick.com, or Billy McFerson, Veeva Sharelink, (312) 980-2291, BMcFerson@veeva.com