



Jumpstart Summer and Try FIVE Sizzlin' Hot Flavor Ideas for the Grill

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

SMYRNA, Md., May 4, 2017 /PRNewswire/ - McCormick & Company, Incorporated (NYSE: MCC), a global leader in flavor, today released its annual **McCormick Flavor Forecast 2017: GRILLING EDITION**. This grilling-centric report features five sizzling flavors and hot-hot techniques that will take your backyard cooking to the next level - from sauced Hawaiian pork to teriyaki BBQ sauce and sticky sweet wings with bold black pepper. "This summer is all about bringing new inspiration to grilling favorites like burgers, barbecue sauce, potatoes and wings," said McCormick Executive Chef Kevin 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 ketchup and ginger garlic mayo. Or put that cast iron skillet to work on the grill and create the ultimate sausage and egg hash."

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

Next Level Korean BBQ Burgers - Inspired by Chef's Dale Talbot, 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 toppings like grilled ketchup and ginger garlic mayo.

• GRILL IT: [Korean BBQ Burger with Grilled Kimchi & Creamy Garlic Mayo](#)

• CHEF'S TAKE: [Chef Dale Talbot's Korean BBQ Burger Recipe](#)

Backyard Palate Check - The favorite new restaurant salad, pasta, Greek full-on grill. Serve fish or shrimp along with fresh summer veggies and herbs for sunny dining.

• GRILL IT: [Honey-Garlic Tuna & Pineapple Pizza](#), [Grilled Tuna and Corn Chow with Lime Crema](#), [Grilled Sesame Garlic Shrimp Pasta with Pickled Redskin & Blue](#)

• CHEF'S TAKE: [Chef Sheldon Simons' Greek-Lentil Shrimp Pasta with Coconut Milk & Rice](#)

Cast Iron Spade - Bored with your old panini press? Turn up the flame, order old-school cast iron to create intense charred flavors in everything from loaded smashed potatoes to sausage and egg breakfast hashies.

• GRILL IT: [Smashed Potato Hashies and Egg Hash](#), [Grilled & Loaded Smashed Potatoes](#), [Charred Sausage Potatoes & Biscuits](#), [Smashed Potatoes](#)

• CHEF'S TAKE: [Chef Myron Mixon's Grilled Italian Potatoes](#)

Wash BBQ Sauce - We're about to blow the cover on the south's teriyaki little secret: white BBQ sauce. It's a mayo based condiment (No tomatoes in sight) that's appeared over grilled or smoked chicken. Create it on sautéed greens too, it's a crowd-pleaser long will leave you wanting more.

• GRILL IT: McCormick's [Wash BBQ Sauce with Smoky Chicken](#)

Peppered Sticky Sausage Wings - Bold black pepper sauce up with the summer fruits like strawberries and peaches to create finger food's grilled wings. Tossed in glaze then served with extra for dunking. This is one sizzlin' party in full swing.

• GRILL IT: [Blackberry Pepper Wings](#), [Peach Pepper Wings](#)

For more grilling recipes visit [grillingforflavor.com](#) and [grilling.com](#). Also check us out on [Facebook](#) and [Twitter](#).

About McCormick

McCormick & Company, Incorporated is a global leader in flavor. With \$4.4 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 Grilling Passion in Flavor™](#)

Media Note: To download recipe photography, visit [http://www.mccormick.com/recipe-photos/2017-grilling-ideas-recipe-photos.html](#)

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