



OLD BAY® Grilled Corn Pico de Gallo

## Smokin' Veggie Starters

Upgrade basic veggies and dip with bright colors and irresistible flavors to get the party started.



Grilled Vegetable Antipasto Bruschetta

Grilled Ciabatta with Spicy Broccoli Rabe & Fennel



Mojito Lime Grilling Salt

Applewood Bacon Grilling Salt

## Grilling Salts

Shake up classic salt & pepper by adding ingredients like smoked spices, citrus peel and even bacon to bring big texture and craveable flavor before and after grilling.



Bloody Mary with Applewood Bacon Grilling Salt

Cedar Plank Grilled Egg in Toast



## Boss Burgers

It's all about the build. Add flavors like brown sugar bourbon or shawarma to meat, then build with unique toppers and condiments like grilled avocado, mango slaw or lime mayo to create the ultimate burger.



# Flavor Forecast 2015 GRILLING EDITION



Vietnamese Banh Mi Burger with Sriracha Mayo

Southwestern Smoky Ranchero Burger with Grilled Avocado

Sweet Soy Bourbon Chicken



## Backyard Brunch

Bacon, eggs and bloody marys are even better outside. Gather 'round the grill for bolder brunch favorites with smoky flavor.

## Reverse Sear

Banish dry chicken from the grates. Start with low heat for evenly-cooked, juicy meat, then turn up the flames for a quick, crispy char.