Savory Steaks
Prove your grill game with seasoned fruit and veggie “steaks.” Marinade them, grill and load with bacon, toasted coconut, cheese, nuts, and more for surprising sides, shared apps, and meatless mains.

Heat + Tang + Smoke
Fresh chillies paired with tangy vinegars and mustards offer a daring flavor contrast when fired up with smoke.

Brazen Burger Rubs
Take rubs beyond steaks and ribs. Over-the-top burgers get a knockout punch from intense spice rubs that create a caramelized outer layer.

East Meets Grill
Create zesty Asian marinades and sauces on the fly with a simple equation: Sweet + Soy + Spice. Just swap spices for next-level Japanese, Malaysian, Thai or Korean flavors.

Bold Brazilian Sauces
With all eyes on Brazil this summer, it’s time to discover the country’s range of vibrant, signature sauces—from fruity to fiery—that jack up skewered meats.
The McCormick® Flavor Forecast® 2016: GRILLING EDITION reveals the latest trends and flavors sizzling on grills across North America this season. Since 2010, McCormick chefs, culinary professionals, trend trackers and food technologists have stoked backyard cooks’ 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.

McCormick & Company has been helping people create memorable food experiences for more than 125 years. Our leading brands make a meaningful difference in the way people create and experience food every day, inspiring healthy choices and connecting the world through flavor. With an unrivaled focus on quality, McCormick delivers the taste you trust, sourcing the highest quality ingredients from 40 countries.

To explore recipes and more, visit www.flavorforecast.com.