NEXT LEVEL KOREAN BBQ BURGER

INSPIRED BY TTEOKGALBI KOREAN BEEF PATTIES, THIS BURGER IS LOADED WITH LAYERS OF FLAVOR. TO MAKE THE BURGERS, SWAP MARINATED SHORT RIB FOR GROUND BEEF MIXED WITH SESAME, SOY, HONEY AND MORE. NEXT, PILE HIGH WITH AN EASY GRILLED KIMCHI AND SLATHER WITH A GINGER GARLIC MAYO.

BACKYARD “POKE” SHACK

THE HAWAIIAN RAW SEAFOOD SALAD, POKE, GOES FULL-ON-GRILL SEAR FISH OR SHRIMP ALONG WITH FRESH SUMMER VEGGIES AND FRUITS FOR SMOKY FLAVOR. THROW IN A BOWL AND MIX WITH CITRUSY, SWEET 'N SPICY DRESSINGS.

WHITE BBQ SAUCE

WE'RE ABOUT TO BLOW THE COVER ON THE SOUTH'S TANGY LITTLE SECRET: WHITE BBQ SAUCE. IT'S A MAYO AND VINEGAR-BASED CONDIMENT (NO TOMATOES IN SIGHT!) THAT'S SPOONED OVER GRILLED OR SMOKED CHICKEN. DRIZZLE IT ON SALAD GREENS, TOO — ITS CRAVABLE TANG WILL LEAVE YOU WANTING MORE.

CAST IRON SPUDS

BORED WITH YOUR COLD POTATO SALAD? TURN UP THE FLAME UNDER OLD-SCHOOL CAST IRON TO CREATE INTENSE CHARRED FLAVORS IN EVERYTHING FROM LOADED SMASHED POTATOES TO SAUSAGE AND EGG BREAKFAST HASHES.

PEPPERED STICKY SWEET WINGS

BOLD BLACK PEPPER TEAMS UP WITH RIPE BLACKBERRIES AND PEACHES TO CREATE FINGER LICKING' GRILLED WINGS. TOSSED IN GLAZE THEN SERVED WITH EXTRA FOR DUNKING, THIS IS ONE SWEET-HOT WAY TO GET THE BACKYARD PARTY IN FULL SWING.
THE MCCORMICK® FLAVOR FORECAST® 2017 GRILLING EDITION stokes the creativity of backyard cooks with the latest flavors and techniques sizzling on grills across North America this season. The grilling edition is an extension of McCORMICK's annual flavor forecast, which has been on the forefront of identifying top trends and ingredients shaping the future of flavor for the past 17 years.

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