



Labor Day Grill Guide



STEAK TIPS MEET THEIR MATCH



Carl Tremblay/America's Test Kitchen via AP
Grilled southwestern steak tips with tangy corn relish.

Sirloin steak tips have deep flavor and a tender texture that calls out for a bright and texturally interesting accompaniment, so we chose our Southwestern-inspired Tangy Corn Relish.

To keep the sirloin steak tips juicy despite the heat of the grill, we marinated the steak with a mixture of soy sauce, brown sugar, and potent spices and aromatics, which promoted browning and infused the steak with flavor and a bit of sweetness that was complemented nicely by the relish.

We seared the steaks over high heat (finishing them over cooler heat if needed), which helped cook this often unevenly shaped cut thoroughly. Sirloin steak tips are often sold as flap meat, and are available as whole steaks, cubes, and strips. For this recipe, use strips and cut them into 6- to 8-inch-long pieces, if necessary. When grilling, bear in mind that steak tips cooked medium-rare to medium are firmer and not quite so chewy as steaks cooked rare.

GRILLED SOUTHWESTERN STEAK TIPS WITH TANGY CORN RELISH

- Servings:** 4-6
Start to finish: 1 hour 30 minutes
- Marinade:**
- 1/3 cup soy sauce
 - 1/3 cup vegetable oil
 - 3 garlic cloves, minced
 - 1 tablespoon packed dark brown sugar
 - 1 tablespoon tomato paste
 - 1 tablespoon chili powder
 - 2 teaspoons ground cumin
 - 1/4 teaspoon cayenne pepper
- 2 pounds sirloin steak tips, trimmed**
1 recipe Tangy Corn Relish (recipe follows)

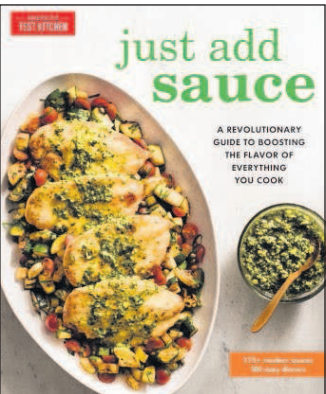
For the marinade, whisk all ingredients in bowl until sugar has dissolved.

Toss steak tips with marinade in 1-gallon zipper-lock bag; seal bag, pressing out as much air as possible. Refrigerate for at least 1 hour or up to 2 hours, flipping bag every 30 minutes. Before grilling, remove steak from bag and pat dry with paper towels. Discard marinade.

— For a charcoal grill: Open bottom vent completely. Light large chimney starter filled with charcoal briquettes (6 quarts). When top coals are partially covered with ash, pour two-thirds evenly over half of grill, then pour remaining coals over other half of grill. Set cooking grate in place, cover, and open lid vent completely. Heat grill until hot, about 5 minutes.

— For a gas grill: Turn all burners to high, cover, and heat grill until hot, about 15 minutes. Leave primary burner on high and turn other burner(s) to medium. (Adjust burners as needed to maintain hot fire and medium fire on separate sides of grill.)

Clean and oil cooking grate. Place steak on hotter side of grill. Cook (covered if using gas), turning as needed, until well browned and meat registers 120 to 125 F (for medium-rare), or 130 to 135 F (for medium), 10 to 14 minutes. (If steaks begin to burn, slide to cooler side of grill to finish cooking.)



This image provided by America's Test Kitchen in August 2018 shows the cover for the cookbook "Just Add Sauce." It includes a recipe for grilled southwestern steak tips with tangy corn relish. (America's Test Kitchen via AP)

Transfer steak to carving board, tent with aluminum foil, and let rest for 5 to 10 minutes. Slice steak thin and serve with relish.

Tangy Corn Relish:
Makes about 2 1/2 cups

- 1/4 cup sugar
- 2 tablespoons all-purpose flour
- 1 1/2 teaspoons salt
- 1 teaspoon pepper
- 1 cup distilled white vinegar
- 2 tablespoons water
- 2 ears corn, kernels cut from cobs (1 1/2 cups)
- 1 red bell pepper, stemmed, seeded, and chopped

fine

- 1/2 onion, chopped fine
- 1/2 teaspoon yellow mustard seeds
- 1/4 teaspoon celery seeds

Whisk sugar, flour, salt, and pepper together in large saucepan. Slowly whisk in vinegar and water until incorporated. Stir in corn, bell pepper, onion, mustard seeds, and celery seeds and bring to simmer. Cook, stirring occasionally, until vegetables are tender and mixture has thickened slightly and measures about 2 1/2 cups, about 40 minutes. Transfer to bowl and let cool to room temperature, about 2 hours. (Relish can be refrigerated for up to 1 week; bring to room temperature before serving.)



Daniel J. van Ackere/America's Test Kitchen via AP
Paprika- and lime-rubbed grilled chicken.

The cooler side of the grill

All of the elements of this brightly flavored dish come together quickly on the grill. Cooking the chicken on the cooler side of the grill avoids flare-ups while still giving it great flavor and char. To round out our grilled succotash we use convenient canned butter beans, which are super-quick to prepare and have a creamy consistency and pleasant mild flavor. You will need four 12-inch metal skewers for this recipe.

PAPRIKA AND LIME-RUBBED CHICKEN WITH GRILLED VEGETABLE SUCCOTASH

- Servings:** 4
Start to finish: 1 hour
- 2 limes
 - 3 ears corn
 - 1 red onion
 - 12 ounces cherry tomatoes
 - 1/4 cup extra-virgin olive oil
 - Salt and pepper
 - Fresh cilantro
 - 2 garlic cloves
 - 1 (15-ounce) can butter beans
 - 1 tablespoon plus 1/2 teaspoon smoked hot paprika
 - 1 1/2 teaspoons packed dark brown sugar
 - 1 teaspoon ground cumin
 - 3 pounds bone-in chicken pieces (split breasts, drumsticks, and/or thighs)

Turn all burners to high, cover, and heat grill until hot, about 15 minutes. Leave primary burner on high and turn other burner(s) to low.

While grill heats, grate 4 teaspoons lime zest, then squeeze 2 tablespoons juice from 1 lime. Cut remaining lime into wedges. Remove husks and silk from corn. Cut onion crosswise into 1/2-inch-thick rounds. Thread tomatoes onto four 12-inch metal skewers. Brush corn, onion, and tomato skewers with 2 tablespoons oil and season with salt and pepper. Mince 3 tablespoons cilantro. Mince garlic. Drain and rinse beans.

Combine 1 tablespoon paprika,

sugar, cumin, 1 tablespoon lime zest, 1 teaspoon salt, and 1/2 teaspoon pepper together in large bowl. Trim chicken and cut breasts in half crosswise (if using). Pat chicken dry with paper towels, transfer to bowl with spice mixture, and stir to coat evenly.

Clean and oil cooking grate. Place chicken, skin side down, on cooler side of grill. Cover and cook until skin is well browned and slightly charred and breasts register 160 F and drumsticks/thighs register 175 F, 20 to 30 minutes, flipping as needed and rearranging so all pieces get equal exposure to heat source. Transfer chicken pieces to platter as they finish cooking, tent with foil, and let rest.

While chicken cooks on cooler side, place corn, onion rounds, and tomato skewers on hotter side of grill. Cook tomatoes, covered, turning as needed, until skins begin to blister, about 2 minutes; transfer to platter. Continue to cook corn and onion, covered, turning occasionally, until lightly charred on all sides, 8 to 10 minutes; transfer corn and onion to platter as they finish cooking and cover with foil.

Chop grilled onions coarsely and cut corn kernels from cobs. Whisk remaining 1 teaspoon lime zest, lime juice, 2 tablespoons cilantro, garlic, remaining 1/2 teaspoon paprika, and remaining 2 tablespoons oil together in large bowl. Add beans, tomatoes, chopped onion, and corn to bowl and toss to combine. Season with salt and pepper to taste. Sprinkle remaining 1 tablespoon cilantro over chicken. Serve with succotash and lime wedges.

Shrimp skewers gone wild

Jolts of grill flavor and spicy heat can enhance the delicately sweet and briny flavor of shrimp, but it's easy to overdo it. Most recipes overcook the shrimp and finish them in a bath of mouth-numbing sauce; we wanted juicy shrimp with a smoky crust and chili flavor that was more than just superficial.

To achieve this, we sprinkled one side of the shrimp with sugar to promote browning and grilled this side for a few minutes. Then we flipped the skewers to finish gently cooking on the cooler side of the grill.

We created a flavorful marinade with pureed jalapenos, garlic, cumin, and cayenne to give our shrimp skewers a spicy, assertive kick, and then set some aside to double as a sauce. Butterflying the shrimp before marinating and grilling them opened up more shrimp flesh for the marinade and finishing sauce to flavor. We also packed the shrimp very tightly onto the skewers so they would cook more slowly.



Joe Keller/America's Test Kitchen via AP
Grilled jalapeño and lime shrimp skewers.



GRILLED JALAPEÑO AND LIME SHRIMP SKEWERS

- Servings:** 4
Start to finish: 2 hours (20 minutes active)
You will need four 14-inch metal skewers for this recipe.
- Marinade:**
- 1-2 jalapeño chilis, stemmed, seeded, and chopped
 - 3 tablespoons olive oil
 - 6 garlic cloves, minced
 - 1 teaspoon grated lime zest plus 5 tablespoons juice (3 limes)
 - 1/2 teaspoon ground cumin
 - 1/4 teaspoon cayenne pepper
 - 1/2 teaspoon salt
- Shrimp:**
- 1 1/2 pounds extra-large shrimp (21 to 25 per pound), peeled and deveined
 - 1/2 teaspoon sugar
 - 1 tablespoon minced fresh cilantro

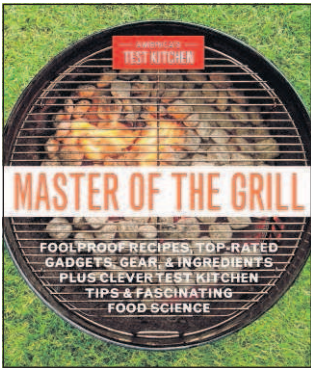
Process all ingredients in food processor until smooth, about 15 seconds. Reserve 2 tablespoons marinade; transfer remaining marinade to medium bowl.

Pat shrimp dry with paper towels. To butterfly shrimp, use paring knife to make shallow cut down outside curve of shrimp. Add shrimp to bowl with marinade and toss to coat. Cover and refrigerate for at least 30 minutes or up to 1 hour.

— For a charcoal grill: Open bottom vent completely. Light large chimney starter filled with charcoal briquettes (6 quarts). When top coals are partially covered with ash, pour evenly over half of grill. Set cooking grate in place, cover, and open lid vent completely. Heat grill until hot, about 5 minutes.

— For a gas grill: Turn all burners to high, cover, and heat grill until hot, about 15 minutes. Leave all burners on high.

Thread marinated shrimp onto four 14-inch metal skewers. (Alternate direction of each shrimp as you pack them tightly on skewer to allow about a dozen shrimp to fit snugly on each skewer.) Sprinkle 1 side of skewered shrimp with sugar. Place shrimp skewers sugared side down on hotter side of grill (covered if using gas) and cook until lightly charred, 3 to 4 minutes. Flip skewers and move to cooler side of grill (if using charcoal) or turn all burners off (if using gas) and cook, covered, until other side of shrimp is no longer translucent, 1 to 2 minutes. Using tongs, slide shrimp into clean medium bowl and toss with reserved marinade. Sprinkle with cilantro and serve.



This image provided by America's Test Kitchen in August 2018 shows the cover for the cookbook "Master of the Grill."