



HOT DIGGETY DOG—JULY IS NATIONAL GRILLING MONTH! KEEP IT SIMPLE & DELICIOUS WITH BBQ TIPS & RECIPES FROM KOSHER.COM

KEEP IT SIMPLE & DELICIOUS WITH BACKYARD BBQ TIPS & RECIPES FROM KOSHER.COM

BAYONNE, NJ, UNITED STATES, June 28, 2018 /EINPresswire.com/ -- Heat up your Weber and get ready for backyard barbecue season. Whether you're hosting an Independence Day bash or just enjoying the sunset from your deck, grilling and summer go together like hot dogs and mustard. Kosher.com, the premier online community for kosher cooking and living, welcomes National Grilling Month (a.k.a. July) with a slew of ideas, tips, and recipes for BBQ season.

"We love the relaxed vibe of summer that just makes everything seem easier," said cookbook author Chanie Nayman, editor in chief of Kosher.com. "Nobody wants to fuss much – especially in the kitchen. Anyone can and should make the most of barbecue season, no matter what their level of culinary expertise may be."

It's all about the burger. Case in point: in Six 3-Ingredient Burger Recipes, Nayman shows how easy it is to transform plain ground beef into something special with the addition of basic items you probably already have on hand, like onions, ketchup, and dried herbs – and no need to measure!

Speaking of burgers...If you want to take sliders to the next level and don't mind doing a bit of prep work, this "beefed up" version of commercially available Barbecue Sliders is the starting point for Sam Adler's over-the-top Garlic Bread Pull-Apart Mushroom Beef Sliders.

More of a dog person? Check out Jenna Grunfeld's twist on the frank in Make Your July 4th BBQ Low-Key Amazing as well as her brilliant "hot dog bar" idea, guaranteeing that everyone gets exactly what they want.

It's not a BBQ without BBQ sauce. Danielle Renov's <https://www.kosher.com/recipe/steak-sandwich-4111> may be your go-to source for a sauce that works not only with steak but also chicken, turkey, ribs, brisket, and even veggie burgers.

Yes, even dessert can be tossed on the barbie. Nothing could be easier than Grilled Fruit with Whipped Cream and Streusel Topping, a delectable, parve creation by food writer and recipe developer Estee Kafra.

And to drink...okay, even the pros at Kosher.com can't come up with any barbecued beverages. But Honeydew Granita with a Hint of Lemon is such an irresistible match for all things grilled, it would be a shame not to share it.

Six 3-Ingredient Burgers (courtesy of Chanie Nayman)

Enhance ground beef with these flavorsome trios.

1. Splash of Soy sauce + sprinkle of fresh or dried basil + crushed garlic clove
2. Squeeze of ketchup + hefty sprinkle of seasoned salt + splash of soy sauce
3. Loads of sautéed onions + fresh parsley + kosher salt
4. Diced raw onion + teriyaki sauce + dried mushroom powder (or if you're not a purist, mushroom soup mix)
5. Crispy beef fry + sautéed onions + hefty pinch of Trader Joe's coffee rub
6. Generous squeeze of sriracha + sprinkle of dried ginger+ dollop of Bone Suckin Sauce

Best BBQ Sauce (courtesy of Danielle Renov)

BBQ Sauce

- 2 tablespoons oil
- 5 cloves garlic minced
- 1/2 teaspoon salt
- 1 teaspoon black pepper
- 2 tablespoons Gefen Tomato Paste
- 1/2 teaspoon allspice
- 2 teaspoons smoked paprika
- 2 teaspoons mustard powder
- 1 teaspoon garlic powder
- 1 teaspoon crushed red pepper flakes
- 1/2 cup molasses
- 1/2 cup Bartenura Balsamic Vinegar
- 2 tablespoons Gefen Worcestershire Sauce (fish-free)
- 1 cup cider vinegar
- 2 and 1/4 cups brown sugar packed
- 1 (15-ounce) can Gefen Tomato Sauce
- 2 and 1/4 cups water

Add oil and garlic to a large pot and sauté over low heat. Add tomato paste, allspice, smoked paprika, mustard powder, garlic powder, and red pepper flakes, and stir to combine. Add the molasses, vinegars, Worcestershire sauce, brown sugar, tomato sauce, and water to the pot. Bring mixture to a boil, reduce heat, allow mixture to simmer until it has reduced by half (about an hour).

About Kosher.com

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