

Grill up sweet lime teriyaki chicken

No matter when you grill this summer, the entire family will delight in the tangy sweetness of a signature recipe from grill master Steven Ralchlen. Ralchlen developed Ginger Lime Teriyaki Glazed Chicken with Grilled Asparagus. The PBS Television host and author of the award winning, best-selling *How to Grill* and *The Barbecue Bible* blended bold-flavored ingredients to guarantee this delectable dish becomes a family favorite, sure to be served time and time again. To elicit a chorus of "umms" and "ahhs" from your cookout crowd, treat them to Salmon with Pineapple Salsa. Simply place all the ingredients for this entire meal into a Reynolds Hot Bags Foil Bag, place it on the grill for 15-20 minutes, and you'll have an instant hit on your hands.

If your family is partial to ribs, you'll love our recipe for Baby Back Barbecue Ribs, says Pat Schweitzer, senior home economist in the Reynolds Kitchens. Consumers can request the Reynolds Kitchens' recipe booklet, "Making Grilled Dinners Easier," by visiting reynoldskitchens.com or by calling toll-free (800) 745-4000.



Enjoy ginger lime teriyaki glazed chicken on the grill with asparagus this spring.

Combine soy sauce, lime peel, lime juice, garlic, scallion whites, ginger and honey in a heavy saucepan; stir until honey is dissolved. Spoon half of marinade over chicken in a baking dish. Cover with foil; refrigerate for one hour, turning twice.

For glaze, add sugar to remaining marinade. Bring to a boil over medium-high heat. Reduce heat to medium; cook and stir occasionally about 10 minutes or until thick and syrupy. Strain glaze; let cool, glaze will thicken. Reserve; cup glaze for serving.

Preheat grill to medium-high. Place foil sheet with holes on grill with non-stick (dull) side toward food.

Drain chicken; discard marinade. Brush sesame oil on both sides of chicken. Place chicken skin-side down on foil.

Grill chicken 5 minutes each side. Brush both sides with glaze. Continue grilling and basting 4 to 6 minutes longer per side or until skin is dark golden brown, chicken is tender and juices run clear or meat thermometer reads 170 degrees for breasts, 180 degrees for other pieces. If chicken browns too

much, reduce heat to medium. Discard remaining basting glaze.

Remove chicken from foil; cool juices on foil before handling. Drizzle chicken with reserved glaze; sprinkle with scallion greens and sesame seeds.

Prep time: 30 minutes. Grill time: 18 minutes. Makes 4 servings.

GRILLED ASPARAGUS

1 pound fresh asparagus, trimmed
2 tablespoons soy sauce
2 tablespoons butter, cut in small pieces
freshly ground black pepper
1 tablespoon toasted sesame seeds

Preheat grill to medium-high. To make a foil grill pan, flip a 30x42-inch pan upside down. Stick two sheets of Release Non-Stick Foil with non-stick (dull) side facing up. Press the stacked foil sheets around pan with non-stick side facing down. Remove foil. Flip the shaped Foil Grill Pan upright; crimp ends to make handles. Non-stick side should be facing up. Place Foil Grill Pan

on a tray to transport to and from grill.

Arrange asparagus in a single layer in Foil Grill Pan. Drizzle with any sauce. Dot with butter and sprinkle with pepper.

Grill 8 to 10 minutes or until asparagus is tender, occasionally turning the stalks with tongs. Serve immediately.

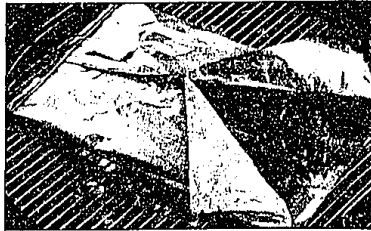
Prep time: 5 minutes. Cook time: 8 minutes. Makes 4 servings.

SALMON WITH PINEAPPLE SALSA

1 Reynolds Hot Bags Foil Bag, large size
6 salmon portions (4 to 6 ounces each)
1 1/2 tablespoons grated fresh ginger, divided
1 tablespoon seafood seasoning, divided
1 can (20 ounces) pineapple chunks in juice, drained or 2 cups cubed, fresh mango
1 medium red bell pepper, chopped
1 medium jalapeno pepper, seeded and finely chopped
1/2 cup butter or margarine, cut in pieces
1/2 cup packed brown sugar
2 tablespoons lime juice



This salmon is grilled with pineapple salsa without creating a mess of the grill.



Barbecue ribs set the stage for summertime at a barbecue.

Preheat grill to medium-high or oven to 450° F. Place bag in a 1-inch deep pan.

Place salmon skin-side down on a sheet of wax paper. Rub half the ginger over salmon. Sprinkle half the seafood seasoning on salmon. Place salmon in bag in a single layer. In a medium bowl, combine pineapple, peppers, remaining ginger and seafood seasoning. Spoon around salmon. Top with butter and brown sugar. Drizzle with lime juice. To seal, double fold open end of bag. Leave bag in pan when transporting to and from grill or oven.

To cook, slide bag onto grill or leave in pan and place in oven. Grill 15 to 20 minutes in covered grill or bake 25 to 30 minutes in oven. Prep time: 20 minutes. Cook time: 15 minutes. Makes 6 servings.

BABY BACK BARBECUE RIBS

3 pounds baby back pork ribs
1 tablespoon packed brown sugar
1 tablespoon paprika

2 teaspoons garlic powder
1 1/2 teaspoons pepper
1/2 cup water
1 1/2 cups barbecue sauce

Preheat grill to medium.

Center half of ribs in a single layer on a sheet of Reynolds Wrap Heavy Duty Aluminum Foil. Combine brown sugar and spices; rub over ribs, turning to coat evenly. Bring up foil sides. Double fold top and one end to seal packet. Through open end, add 1/2 cup water or 3 to 4 ice cubes. Double fold remaining end, leaving room for heat circulation inside. Repeat to make two packets.

Grill 45 to 60 minutes in covered grill. Remove ribs from foil; place ribs on grill. Brush ribs with barbecue sauce. Continue grilling 10 to 15 minutes, brushing with sauce and turning every 5 minutes.

Prep time: 5 minutes. Cook time: 1 hour. Makes 5 servings.

Recipes courtesy of Reynolds Wrap.

GINGER LIME TERYAKI GLAZED CHICKEN

6 bone-in chicken pieces
1 1/2 cups soy sauce
1 teaspoon finely grated lime peel
1/2 cup fresh lime juice
3 cloves garlic, peeled, flattened with a knife
2 scallions, thinly sliced, white and green parts separated
1 piece (1 inch) fresh ginger, peeled, thinly sliced
2 tablespoons honey
1 1/2 cups sugar
2 tablespoons sesame oil
1 tablespoon toasted sesame seeds (optional)

Make drainage holes in a sheet of Release Non-Stick Foil with a large carving fork; set aside.

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