



Includes Two Recipes From  
**Grilling Pro**  
**STEVEN RAICHLEN**

Reynolds Wrap® Aluminum Foil  
**Signature**  
**GRILLING RECIPES**



## GRILL LINING



Line your grill with **Reynolds Wrap® Release® Non-Stick Aluminum Foil** to keep even your stickiest foods such as burgers, shrimp and veggies from sticking and making a mess.

- STEP 1** MAKE holes for drainage and heat circulation in a sheet of foil with a large grilling fork.
- STEP 2** PLACE the foil sheet on the hot grill grates.
- STEP 3** IMMEDIATELY place food on foil.



## GRILLING PACKETS



Packet grilling with **Reynolds Wrap® Heavy Duty Aluminum Foil** makes it quick and easy to create veggie side dishes and other great entrées. The foil packet is the solution to a complete meal on the grill.

- STEP 1** CENTER ingredients on a sheet of Reynolds Wrap Heavy Duty Aluminum Foil.
- STEP 2** FOLD and seal foil to make a packet. Place packet on the grill or in the oven.
- STEP 3** OPEN packet for a scrumptious meal.

# REYNOLDS WRAP® FOIL USAGE TIPS

## REYNOLDS WRAP® HEAVY DUTY FOIL

**COOK:** Lock in flavor and nutrients when you cook foods in foil packets in the oven or on the grill. Plus, packets make cleanup easy!



**TENT:** Keep your meats juicy! Crease foil in center and crimp to pan over meats to keep them moist and to prevent over-browning.



**FOIL SCRUBBING PAD:** Keep barbecue grill grates and baking dishes clean by scrubbing them with crumpled foil.



## REYNOLDS WRAP® RELEASE® NON-STICK FOIL

**COOK:** Foods lift right off pans when you line them with non-stick foil – no spray or grease needed.

**COVER:** Cheesy lasagna, sauces and chicken skin won't stick when you cover your stickiest foods with non-stick foil.



**GRILL:** Place a sheet of non-stick foil on your grill grates, with non-stick (dull) side facing up, to prevent food from sticking and falling through. Plus, no more scrubbing messy grills!

## REYNOLDS WRAP® ALUMINUM FOIL

**STORAGE:** Wrap foods in foil to help keep them fresh and to prevent flavor and odor transfer.

**WARMING:** Cover or wrap foods like meat, vegetables and hot bread with foil to keep them warm until serving time.

**WRAP SANDWICHES AND SNACKS:** Wrap any size sandwich or snack to hold it together and keep it fresh. Foil doubles as a placemat too.



## HAWAIIAN-STYLE BURGERS

Reynolds Wrap® Release® Non-Stick  
Aluminum Foil

½ cup barbecue sauce

½ cup teriyaki baste & glaze

2 pounds lean ground beef or turkey

½ cup chopped red onion

½ teaspoon garlic salt

¼ teaspoon black pepper

1 can (20 oz.) DOLE® Pineapple

Slices, drained

8 slices Swiss cheese

8 onion rolls

Leaf lettuce (optional)

**PREHEAT** grill to medium-high heat. Tear off a sheet of Reynolds Wrap Release Non-Stick Aluminum Foil. Make large drainage holes in the non-stick foil with a grilling fork; set aside. Combine barbecue sauce and teriyaki sauce; set aside.

**COMBINE** ground beef or turkey, red onion, garlic salt, pepper and ½ cup barbecue sauce mixture in large bowl until well blended. Shape beef or turkey mixture into 8 burgers, 4 inches round and ½-inch thick.

**PLACE** foil sheet with holes on grill grate with non-stick (dull) side facing up. Immediately place burgers and DOLE Pineapple Slices on foil.

**GRILL** burgers and pineapple slices uncovered 5 minutes; turn. Brush with remaining barbecue sauce mixture; grill 5 minutes or until burgers are done. Top burgers with 1 slice cheese and grilled pineapple slices before removing from grill. Serve on onion rolls with additional barbecue sauce and lettuce, if desired.

**REYNOLDS KITCHENS TIP:** Enjoy the remaining two pineapple slices as a snack or as a salad topping.





## GRILLED CHEESY CORN-ON-THE-COB

- 1 sheet (18x24-inches) Reynolds Wrap® Heavy Duty Aluminum Foil
- 4 ears corn-on-the-cob, husked
- ¼ cup butter, softened or olive oil
- 2 tablespoons Kraft® Grated Parmesan Cheese
- ½ teaspoon dried rosemary leaves, crushed
- ½ teaspoon salt
- ⅛ teaspoon pepper
- 2 ice cubes

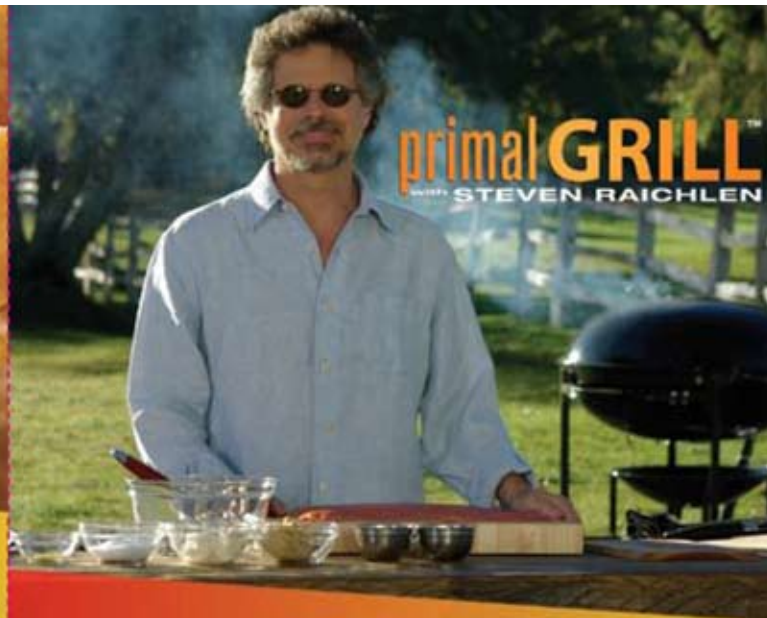
**PREHEAT** grill to medium-high.

**CENTER** corn on sheet of Reynolds Wrap Heavy Duty Aluminum Foil.

Spread butter on corn. Sprinkle with Kraft Grated Parmesan Cheese and spices. Top with ice cubes.

**BRING** up foil sides. Double fold the top and ends of foil to seal making one large foil packet. Leave room for heat circulation inside.

**GRILL** 15 to 20 minutes in covered grill, turning packet over once.

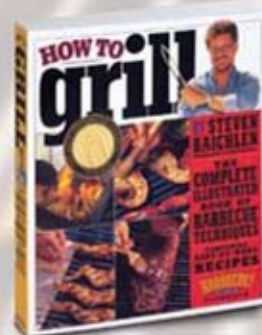


Reynolds Wrap® Foil and Steven Raichlen, award-winning author and TV host, have teamed up for summer grilling. They'll give you the tools you need to get professional results every time you fire up the grill.

No matter how tough the situation, when you use Reynolds Wrap Foil, you'll be grilling like a pro.

Check out *How To Grill* by Steven Raichlen and don't forget to watch his show *Primal Grill* on Public Television premiering May 2008.

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## ASIAN-FLAVORED VEGETABLES GRILLED IN FOIL PACKETS

- 4 sheets (18x14-inches each) Reynolds Wrap® Heavy Duty Aluminum Foil
- 4 tablespoons (½ stick) unsalted butter
- 8 oz. carrots (3 to 4), sliced sharply on the diagonal in ¼-inch-thick pieces
- 8 oz. snow peas, strings removed
- 8 oz. white (button) mushrooms, trimmed and sliced ¼-inch thick
- 2 scallions, white part only, cut into matchstick slivers

- 1 piece (1-inch) fresh ginger, peeled, thinly sliced, and cut into matchstick slivers
- 2 cloves garlic, cut into matchstick slivers
- 4 teaspoons toasted sesame seeds
- 1 tablespoon soy sauce
- Coarse salt and black pepper
- 4 tablespoons Chinese rice wine, sake or dry sherry, divided

**PREHEAT** grill to high.

**SMEAR** a small piece of butter in the center of a sheet of Reynolds Wrap Heavy Duty Aluminum Foil for flavor. Arrange ¼ of the carrots, snow peas and mushrooms in a mound on top of the butter.

Top with ¼ of the scallions, ginger, garlic and sesame seeds. Sprinkle with a few drops of soy sauce and season with salt and pepper. Put another small piece of butter on top and drizzle with 1 tablespoon rice wine. Refer to the Grilling Packets directions to seal packet. Repeat to make 4 packets.

**GRILL** until the packets are dramatically puffed, 8 to 10 minutes. Serve at once.

Adapted from *How To Grill* by Steven Raichlen (Workman Publishing) ©Steven Raichlen



## TERIYAKI PORK CHOPS

- 4 sheets (12x18-inches each) Reynolds Wrap® Heavy Duty Aluminum Foil
- 4 boneless center-cut pork chops, ½-inch thick
- Salt and pepper
- 1 package (16 oz.) Mann's® California Stir Fry® Mix
- ½ cup teriyaki baste & glaze

- 1 can (8 oz.) DOLE® Pineapple Tidbits or Crushed Pineapple, drained
- 4 cups hot cooked rice

**PREHEAT** grill to medium-high.

**CENTER** one pork chop on each sheet of Reynolds Wrap Heavy Duty Aluminum Foil. Sprinkle with salt and pepper. Top with Mann's California Stir Fry Mix.

Combine teriyaki sauce and DOLE Pineapple Tidbits; spoon evenly over top.

**BRING** up foil sides. Double fold top and ends to seal packet, leaving room for heat circulation inside. Repeat to make four packets.

**GRILL** 13 to 16 minutes in covered grill. Serve over rice.





## GRILLED CHICKEN SALAD

- Reynolds Wrap® Release® Non-Stick Aluminum Foil
- Reynolds® Seal-Tight Plastic Wrap
- ½ cup Kraft® Roasted Red Pepper Italian Dressing for marinating + ¼ cup for dressing salad
- 4 boneless, skinless chicken breast halves (1 to 1¼ lb.)
- 1 pkg. (10 oz.) salad mix or 8 cups torn lettuce

- 1 pkg. (8 oz.) Mann's® Stringless Sugar Snap® Peas
- 1 medium red bell pepper, sliced
- 1 can (11 oz.) DOLE® Mandarin Oranges, drained
- 1 medium cucumber, sliced
- ¼ cup Kraft® Shredded Parmesan Cheese
- ¼ cup cashews

**PLACE** chicken breasts in an 8x8x2-inch baking dish. Pour **Kraft Roasted Red Pepper Italian Dressing** over chicken; turn chicken to coat.

**COVER** with **Reynolds Seal-Tight Plastic Wrap**; refrigerate at least 30 minutes.

**ARRANGE** salad mix on 4 plates. Top with **Mann's Stringless Sugar Snap Peas**, bell pepper, **DOLE Mandarin Oranges** and cucumbers. Cover with plastic wrap; refrigerate until serving time.

**PREHEAT** grill to medium. Remove chicken from marinade; discard marinade. Make drainage holes in a sheet of **Reynolds Wrap Release Non-Stick Aluminum Foil** with a grilling fork. Place foil sheet on grill grate with non-stick (dull) side facing up. Immediately place chicken on foil.

**GRILL** 5 to 6 minutes per side or until tender. Cut grilled chicken into strips. Place hot grilled chicken strips over salads. Sprinkle with **Kraft Shredded Parmesan Cheese** and cashews. Drizzle with remaining ¼ cup of Italian dressing.



## BACON-BASIL SHRIMP ON A STICK



- Reynolds Wrap® Heavy Duty Aluminum Foil
- 24 slender bamboo skewers (8 to 10 inches long), soaked for 1 hour in cold water to cover, then drained
- 24 jumbo or extra-large shrimp (about 1½ lbs.), peeled and deveined

- 24 fresh basil leaves
- 24 thin slices of bacon (each 6 to 7 inches long)

**RINSE** the shrimp under cold running water and then drain and blot dry with paper towels. Skewer the shrimp lengthwise. Place a basil leaf on the back of each shrimp. Wrap each shrimp in a slice of bacon.

**PREHEAT** grill to high. Arrange shrimp on the hot grate, placing a folded sheet of **Reynolds Wrap Heavy Duty Aluminum Foil** under the exposed portion of the skewers to keep them from burning.

**GRILL** the kebabs until the bacon is nicely browned and the shrimp are cooked through, 4 to 8 minutes in all, turning the kebabs to ensure even cooking. Slide the shrimp onto the foil halfway through cooking. The shrimp will be firm and white when cooked through.

Adapted from *How To Grill* by Steven Raichlen (Workman Publishing) ©Steven Raichlen

