

in good taste™

summer 2014

recipe magazine

bountiful BERRIES

Very Berry Tiramisù

summer SIZZLERS

Grilled Spiced Flank Steak
and Vegetable Wraps



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seasonal PICK:

WILD FOR WATERMELON

The quintessential fruit of summer, watermelon is one of nature's most refreshing treats, and backyard barbecues and picnics are seldom complete without a juicy bite of melon. From the *Cucurbitaceae* family, watermelon refers to both the plant and the fruit itself, and is related to cantaloupe, cucumber and squash as gourd-bearing vines. Indigenous to Africa, Egyptians cultivated watermelon as far back as 4,000 years ago, reaching the Americas in the 1600s. There are now over 1,200 varieties of watermelon, ranging from one-pound mini melons to massive fruit that weighs over 200 pounds.

Watermelon flesh is 92% water, giving it a refreshing, thirst-quenching taste while still delivering satisfying crispness. Though perfectly delicious on its own, watermelon has been finding its way onto restaurant menus in just about every category, from savory watermelon salads to sweet sorbets for dessert. Ever versatile, even the sturdy shell can be carved into a basket and used as a unique container.

What's more, the red, ripe flesh contains lycopene, a phytonutrient that has been shown to be essential in heart and bone health. Watermelon also contains a host of other antioxidants and anti-inflammatory nutrients, including vitamins A and C. The lesser-known white and yellow fleshed varieties do not contain the same levels of lycopene, but still boast an impressive nutritional profile.

Watermelon season ranges from spring to early fall, with peak harvest falling during the summer months of June through August. When choosing your fruit, look for a firm watermelon that is free of noticeable dents, cuts or bruises. It should feel heavy when lifted, as the ripest watermelons contain the highest amount of water. The rind should be bright green, with a whitish-yellow spot on the underside where the watermelon rested on the ground.

No matter how you slice (and serve) it, nothing says summer like a crisp, refreshing bite of sweet watermelon.



Watermelon-Blueberry Pops

Prep: 20 minutes plus freezing

Makes: 8 pops

- 3 pounds seedless watermelon, rind and seeds removed, cut into 1-inch chunks (about 5 cups)
- $\frac{3}{4}$ cup blueberries
- $1\frac{1}{2}$ tablespoons Sunny Select Granulated Sugar
- $1\frac{1}{2}$ teaspoons fresh lemon juice

1. Finely chop 1 cup watermelon. In small bowl, toss blueberries and chopped watermelon.
2. In blender or food processor with knife blade attached, purée sugar, lemon juice and remaining watermelon chunks.
3. Evenly divide watermelon-blueberry mixture into eight 3-ounce ice pop molds; pour puréed watermelon into molds. Freeze pops at least 8 hours or up to 1 week.

Approximate nutritional values per serving: 45 Calories, 0g Fat, 0mg Cholesterol, 1mg Sodium, 12g Carbohydrate, 1g Fiber, 1g Protein



Chef Tip

To easily unmold pops, dip molds in warm water for 10 seconds.

summer SIZZLER

For enhanced flavor and convenience, prepare the romesco sauce in advance. Grill the tomatoes on a preheated grill pan over medium-high heat 5 to 6 minutes, turning once. Cover and refrigerate cooled sauce up to 2 days.



how-to video!

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Grilled Spiced Flank Steak with Grilled Tomato Romesco

Prep: 25 minutes

Grill: 28 minutes • Serves: 6

Grilled Steak, Onions & Tomatoes

- 12 medium green onions, trimmed
- 3 medium Roma tomatoes, each cut lengthwise in half
- Nonstick cooking spray
- 2 tablespoons ground coffee
- 2 teaspoons ground cumin
- 1½ teaspoons ground coriander
- ½ teaspoon Sunny Select Ground Black Pepper
- ¼ teaspoon Sunny Select Cayenne Pepper
- ¼ teaspoon Sunny Select Salt
- 1 flank steak, trimmed (about 1½ pounds)
- Sunny Select Vegetable Oil for coating grill
- 1½ cups prepared quick-cooking brown rice

Romesco Sauce

- 1 garlic clove
- 1 slice whole wheat bread, toasted and torn into pieces
- ½ cup roasted red bell pepper
- 1 tablespoon slivered almonds
- 1 tablespoon sherry or red wine vinegar
- 1 teaspoon Sunny Select Extra Virgin Olive Oil
- ½ teaspoon Sunny Select Salt
- ¼ teaspoon Sunny Select Ground Black Pepper

- 1.** Prepare Grilled Steak, Onions & Tomatoes: Prepare outdoor grill for direct grilling over medium-high heat. Line large plate with aluminum foil; place onions and tomatoes on prepared plate. Lightly spray green onions and tomatoes with nonstick cooking spray. In small bowl, combine coffee, cumin, coriander, black pepper, cayenne pepper and salt. Rub coffee mixture over outside of steak.
- 2.** Meanwhile, coat grill rack with vegetable oil. Place steak, onions and tomatoes, cut side down, on hot grill rack. Cook steak 8 to 9 minutes or until outside is browned, turning once halfway through cooking; cook onions and tomatoes 3 to 5 minutes or until lightly charred, turning once halfway through cooking. Transfer tomatoes to bowl; transfer onions to same plate.
- 3.** Transfer foil with onions to hot grill rack; poke foil several times with fork. Turn burner under onions to medium; turn all other burners off. Cover and cook onions 20 minutes longer, turning onions once halfway through cooking; cook steak 20 to 24 minutes longer or until internal temperature reaches 135° for medium-rare, turning once halfway through cooking. Transfer steak and onions to same plate; let steak stand 5 minutes.
- 4.** Meanwhile, in food processor with knife blade attached, pulse garlic, bread, bell pepper, almonds and tomatoes until coarsely chopped; scrape down side of bowl with rubber spatula. Add vinegar, oil, salt and pepper and purée 30 seconds or until well combined. Makes about 1½ cups sauce.
- 5.** Slice steak across the grain. Serve steak over rice topped with Romesco sauce along with grilled onions.

Approximate nutritional values per serving: 328 Calories, 13g Fat (5g Saturated), 46mg Cholesterol, 368mg Sodium, 32g Carbohydrates, 4g Fiber, 22g Protein

INTERNATIONAL TASTE: *Romesco Sauce*

Romesco is a northern Spanish sauce that is typically made from puréeing olive oil, roasted garlic, red bell peppers and almonds, pine nuts or hazelnuts. In the Catalonia region, where the sauce originated, romesco is traditionally served with grilled spring onions, or calçots, during their harvest. It's also often served with seafood, as the region is located along the Mediterranean coastline and is well-known for its fresh and plentiful seafood.

As Spanish cuisine becomes increasingly popular, restaurant and home cooks alike are experimenting with romesco sauces. There isn't a standard list of ingredients, so there are countless variations of romesco sauce, including different ingredients and methods of preparation. The basic flavor profile is that of roasted peppers combined with toasted nuts, garlic and vinegar. Also, fresh herbs like mint or dill are great additions when serving the sauce with seafood. Try using romesco sauce as a bruschetta topping, or as a delicious dip for grilled vegetables.

Take advantage of fresh seasonal ingredients including tomatoes and leeks and incorporate them into your romesco sauce. With so many ways to customize this sauce, it's as versatile as it is delicious!



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RUBS & *Marinades*

Rubs are a mixture of herbs, spices and seasonings applied liberally to the surface of meat, fish, poultry and seafood before grilling or roasting to enhance and complement flavors. They help form a desirable crust on the outside, and can also be applied under the skin of chicken or turkey for additional flavor.

A **dry rub** is a mixture of dried herbs and spices, often including salt and sugar and best used when cooking at higher temperatures. Dry rubs adhere to the natural moisture on the surface of foods. Most dry rubs can be prepared in large batches and stored in a tightly covered container for up to six months. Dried spices should be fresh to ensure that their flavors won't diminish during storage.

A **wet rub** is a mixture of dried and/or fresh herbs and spices as well as moist ingredients such as oil, mustard, horseradish, minced garlic or soy sauce. Wet rubs will adhere to foods easier than dry rubs and are ideal for slowly cooked foods such as ribs, pork chops and bone-in chicken.

Salt helps enhance the food's natural flavors, and sugar is used to add sweetness as it caramelizes on the surface. However, since sugar burns easily, apply sparingly to foods and cook over low heat.

Herbs or spices should be in crushed or ground form to help release their flavors. There are no rules as far as selecting what goes into a rub, it's just a matter of personal preference, so experiment with countless flavor combinations.



Rubs can either be applied to a food right before cooking or applied and refrigerated up to 12 hours to further enhance flavors. Salt tends to draw out moisture, and foods can become dry if left too long once a rub has been applied.

Marinades are typically a mixture of three components: an acidic liquid, such as fruit juice, vinegar or wine, oil, and herbs and/or spices. The acid helps tenderize the meat, allowing the flavors of the marinade to be absorbed. Due to the acidic nature of most marinades, foods should be marinated in a non-reactive glass, ceramic or stainless steel container; aluminum can leech a metallic taste into foods. The purpose of the oil is to help seal flavors into foods while keeping them moist.

Marinades are meant to be used once and then discarded. However, if you'd like to reuse a marinade, bring the leftover liquid to a boil for at least one minute. If not serving warm as a sauce, allow the marinade to cool at room temperature.

sensational SIDES

Quinoa is similar in appearance and taste to rice, but cooks in about half the time. This super grain contains eight essential amino acids and is considered a complete protein providing magnesium, iron and potassium among other vital nutrients.



Lemon-Herb Quinoa Salad

Prep: 25 minutes plus chilling

Cook: 18 minutes • Serves: 8

- 1 cup quinoa
- 2 cups vegetable broth or stock
- 2 garlic cloves, minced
- 2 tablespoons fresh lemon juice
- 1½ tablespoons Sunny Select Extra Virgin Olive Oil
- ½ teaspoon Sunny Select Salt
- ½ teaspoon fresh ground black pepper
- 2½ tablespoons coarsely chopped fresh parsley leaves plus additional for garnish
- 1 tablespoon coarsely chopped fresh basil leaves
- 4 green onions, thinly sliced (about ⅓ cup)
- 2 medium vine-ripened tomatoes (11 ounces), diced (about 1¾ cup)

- ½ medium cucumber, cut lengthwise into quarters, then cut crosswise into ¼-inch pieces (about 1¼ cups)
- Lemon wedges for garnish (optional)

1. In fine-mesh strainer, thoroughly rinse quinoa with cold water; drain. In small saucepot, heat broth and quinoa to boiling over high heat. Reduce heat to low; cover and cook 13 to 15 minutes or until all liquid is absorbed. Transfer quinoa to large bowl; refrigerate 45 minutes.

2. Meanwhile, in small bowl, whisk together garlic, lemon juice, oil, salt and pepper; stir in herbs.

3. Fluff quinoa with fork; fold in onions, tomatoes and cucumber; add lemon juice mixture and gently toss to combine. Cover and refrigerate at least 2 hours or up to 1 day in advance to allow flavors to meld. Serve garnished with lemon wedges and parsley, if desired. Makes about 5½ cups.

Approximate nutritional values per serving (about ⅔ cup): 115 Calories, 33g Fat (1g Saturated), 0mg Cholesterol, 384mg Sodium, 17g Carbohydrates, 2g Fiber, 4g Protein



Mexican Street Corn Salad

Prep: 30 minutes

Roast: 45 minutes • Serves: 10

- 10 ears fresh or frozen corn, silks and husks removed
- 2 cans (4 ounces each) diced mild green chiles
- 3 garlic cloves, crushed with press
- 1 medium red onion, finely chopped (about 1 cup)
- 1½ cups crumbled feta cheese or queso Cotija (6 ounces)
- ½ cup coarsely chopped fresh cilantro leaves
- ⅓ cup fresh lime juice
- ¼ cup Sunny Select Mayonnaise
- ¼ cup Sunnyside Farms Sour Cream
- 1 teaspoon chili powder
- ½ teaspoon Sunny Select Ground Cayenne Pepper
- ½ teaspoon Sunny Select Salt
- Lime wedges for serving (optional)

1. Preheat oven to 375°. Cut corn kernels from cobs. You should have about 5 cups. Spread corn in single layer on rimmed baking pan. Roast 45 to 50 minutes or until golden brown, stirring twice.

2. Meanwhile, in large bowl, combine chiles, garlic, onion, 1 cup cheese, cilantro, lime juice, mayonnaise, sour cream, chili powder, cayenne pepper and salt.

3. Let corn cool slightly, then toss with mayonnaise mixture until well combined. Serve sprinkled with remaining ½ cup cheese and lime wedges, if desired. Makes about 5½ cups.

Approximate nutritional values per serving: 169 Calories, 11g Fat (7g Saturated), 20mg Cholesterol, 438mg Sodium, 20g Carbohydrates, 3g Fiber, 5g Protein



THE *Quinoa Craze*

Relatively new to the American culinary scene, quinoa dates back thousands of years in South American cultures but was only imported to the United States in the 1980's. It was later deemed kosher because quinoa, which is a sesame-seed looking kernel, is not actually a grain. It's a member of the beet family, meaning it has no trace of "kitniyot" or any food that contains corn, beans or rice. Quinoa is also lower in carbohydrates and higher in unsaturated fats in comparison to most grains.

It is easily prepared on the stovetop by bringing one cup quinoa and two cups water to a boil (this amount will yield three cups). Reduce to simmer, cover and cook about 15 minutes or until water is absorbed and grains become transparent. Broth or stock can be used for additional flavor in place of water.

Last year was declared the International Year of Quinoa by the United Nations. Its hope is to raise awareness of the nutritional, economic and environmental values of quinoa. Because of its unique ability to grow in many diverse conditions, this one food source could play an important role in eradicating poverty around the world. No wonder it is being described as the "super grain of the future."



BBQ Corned Beef Wraps

Prep: 15 minutes • Serves: 4

- ¼ medium onion, finely chopped (about ¼ cup)
- ¼ cup Sunny Select Mayonnaise
- ¼ cup Sunnyside Farms Sour Cream
- 1½ tablespoons refrigerated prepared horseradish, drained
- 4 leaves green, red or romaine leaf lettuce
- 4 wraps or large flour tortillas
- 1 pound thick-sliced deli corned beef
- 8 slices provolone cheese (optional)
- ½ cup barbeque sauce

1. In small bowl, stir together onion, mayonnaise, sour cream and horseradish. Arrange 1 lettuce leaf in center of each wrap; spread about 3 tablespoons mayonnaise mixture over lettuce in each wrap. Evenly layer corned beef over sauce on bottom two-thirds of each wrap. Place 2 slices of cheese over corned beef, if using, and spread 2 tablespoons barbeque sauce over cheese in each wrap.

2. Starting from bottom of each wrap, tightly roll wrap around filling. Cut each wrap diagonally in half to serve.

Approximate nutritional values per serving: 555 Calories, 24g Fat (6g Saturated), 71mg Cholesterol, 1601mg Sodium, 46g Carbohydrates, 3g Fiber, 36g Protein



Grilled Vegetable Wraps

Prep: 30 minutes

Grill: 7 minutes • Serves: 4

- 2 garlic cloves, minced
- 2 tablespoons Sunny Select Olive Oil
- 1½ tablespoons fresh lemon juice
- ⅛ teaspoon Sunny Select Salt
- ⅛ teaspoon Sunny Select Ground Black Pepper
- 1 small red onion, cut crosswise into ¼-inch-thick slices
- 1 medium zucchini, cut lengthwise into quarters
- 1 portabella mushroom, stem removed if necessary
- 1 red or yellow bell pepper, cut lengthwise in half and seeds removed
- 4 ounces Neufchâtel cheese, softened
- 3 ounces pitted kalamata olives, drained and finely chopped (about ½ cup)
- 4 flavored wraps or large flour tortillas
- 1 package (⅔ ounce) fresh basil, leaves removed

1. Prepare outdoor grill for direct grilling over medium-high heat. In large bowl, whisk together garlic, oil, lemon juice, salt and black pepper.

2. Place vegetables on hot grill rack and cook 7 to 10 minutes or until tender, turning vegetables once halfway through cooking and brushing with garlic mixture. Transfer vegetables to cutting board.

3. Meanwhile, in small bowl, combine Neufchâtel cheese and olives. Spread each wrap with about 3 tablespoons cheese mixture.

4. Cut mushroom and bell pepper into ¼-inch-thick slices; separate onion into rings. Arrange ¼ of the vegetables and basil leaves over cheese mixture on bottom third of each wrap. Starting from bottom of each wrap, tightly roll wrap around filling. Cut each wrap diagonally in half to serve.

Approximate nutritional values per serving: 441 Calories, 24g Fat (7g Saturated), 20mg Cholesterol, 1041mg Sodium, 47g Carbohydrates, 4g Fiber, 10g Protein



IT'S A *wrap*

To serve these colorful wraps as an appetizer, cut crosswise into 1-inch-thick rounds. Wraps can be prepared and refrigerated up to 4 hours in advance.



BOUNTIFUL *berries*

For a sophisticated flavored whipped cream, add a little Chambord® or triple sec in place of the orange extract.



Very Berry Tiramisù

Prep: 45 minutes plus chilling • Serves: 20

- 1 package (2 pounds) fresh strawberries, quartered
- ½ cup plus 1 tablespoon Sunny Select Granulated Sugar
- 1 jar (18 ounces) raspberry jam
- ¼ cup fresh orange juice
- 1 tablespoon orange zest
- 1½ cups Sunnyside Farms Heavy Cream
- 1 container (16 ounces) mascarpone cheese, softened
- 1 tablespoon orange extract
- 2 cups refrigerated orange juice
- 1 package (17.6 ounces) ladyfingers
- 2 packages (6 ounces each) fresh blueberries (about 2 cups)
- 2 packages (6 ounces each) fresh raspberries (about 2 cups)

1. In large bowl, toss strawberries with 1 tablespoon sugar; let stand at room temperature.

2. Meanwhile, in small saucepot, heat jam, and fresh orange juice and zest over medium heat 4 to 5 minutes or until jam melts, stirring occasionally; cool.

3. In large bowl, with mixer, beat cream and remaining ½ cup sugar on medium-high speed 3 to 4 minutes or until soft peaks form. Add mascarpone and orange extract, and beat on low speed 1 minute or just until combined.

4. In wide, shallow bowl, place 2 cups orange juice. Submerge each ladyfinger, 1 at a time, in juice, transferring each ladyfinger to bottom of 13 x 9-inch baking dish; pack ladyfingers close together and tear to fit as necessary to cover the bottom of dish. You should use about 21 ladyfingers.

5. Add blueberries and raspberries to bowl with strawberry mixture; gently toss to combine.

6. With back of large spoon, evenly spread half the jam mixture over ladyfingers layer; evenly spread half the mascarpone mixture over jam and sprinkle with half the berry mixture. Repeat layers with remaining ingredients. Cover with plastic wrap and refrigerate at least 4 hours or up to overnight.

Approximate nutritional values per serving: 375 Calories, 18g Fat (11g Saturated), 111mg Cholesterol, 52mg Sodium, 47g Carbohydrates, 2g Fiber, 4g Protein

Homemade Strawberry Ice Cream

Prep: 40 minutes plus chilling and freezing

Makes: about 1½ quarts

- 1 package (16 ounces) fresh strawberries, hulled and finely chopped
- 1¼ cups Sunny Select Granulated Sugar
- 1 tablespoon fresh lemon juice
- 1½ teaspoons vanilla extract
- ⅛ teaspoon Sunny Select Salt
- 2 cups Sunnyside Farms Whole Milk
- 1 cup Sunnyside Farms Heavy Cream

1. In large bowl, combine strawberries, sugar, lemon juice, vanilla extract and salt. Refrigerate 30 minutes.

2. Stir milk and cream into berry mixture until well combined. Transfer berry mixture to 1½- to 2-quart ice cream maker bowl and churn as manufacturer directs, about 25 minutes or until mixture is thickened to soft serve consistency. If not serving right away, transfer ice cream to an airtight container; cover with plastic wrap, then seal. Freeze up to 3 days.

Approximate nutritional values per serving (½ cup): 187 Calories, 9g Fat (5g Saturated), 33mg Cholesterol, 50mg Sodium, 26g Carbohydrates, 1g Fiber, 2g Protein



BACK-TO-SCHOOL *bites*

Other filling combinations for our Stuffed French Toast Rolls include:

- Neufchâtel, diced strawberries, sliced bananas
- Peanut butter, honey, sliced bananas
- Chocolate hazelnut spread, blueberries, lemon zest



Stuffed French Toast Rolls

Prep: 20 minutes

Cook: 10 minutes • Serves: 6

- 12 slices whole grain sandwich bread, crusts removed
- 6 tablespoons almond, cashew, peanut or sunflower butter
- 6 tablespoons raspberry or strawberry preserves
- 6 large strawberries, thinly sliced
- ½ medium banana, thinly sliced
- 1 Sunnyside Farms Large Egg
- 1 Sunnyside Farms Large Egg White
- 3 tablespoons almond milk
- 1½ tablespoons Sunny Select Granulated Sugar
- 1½ teaspoons Sunny Select Ground Cinnamon
- Nonstick cooking spray
- ½ cup maple syrup

1. With rolling pin, flatten bread.

2. Spread ½ tablespoon almond butter in 2 strips on opposite edges of each slice of bread. Over 1 strip almond butter on each slice of bread, spread ½ tablespoon preserves; evenly top with strawberries and banana. Starting on edge with fruit, roll up each slice of bread to enclose filling.

3. In shallow bowl, whisk together egg, egg white and almond milk. In separate shallow bowl, combine sugar and cinnamon.

4. Heat large skillet or griddle over medium heat; spray with nonstick cooking spray. In batches, dip each roll in egg mixture, then place, seam side down, in skillet. Cook 5 to 6 minutes or until golden brown, turning to cook all sides and spraying skillet with additional cooking spray as needed. Immediately transfer rolls to cinnamon-sugar mixture, turning to coat. Serve with maple syrup for dipping.

*Approximate nutritional values per serving (2 rolls):
403 Calories, 11g Fat (1g Saturated),
31mg Cholesterol, 254mg Sodium,
65g Carbohydrates, 7g Fiber, 12g Protein*



itty bitty bites

Cut sandwiches into squares, triangles or rectangles with a knife, or use cookie cutters to cut bread and sandwich fillings into shapes, then assemble sandwiches. Serve with accompaniments such as pickles, olives, pickled vegetables, cherry tomatoes and green onions.

Classic Reuben

Thin slices of corned beef or pastrami, and Swiss cheese slices on rye bread served with a mixture of ½ cup mayonnaise, ½ cup Thousand Island dressing and 8 ounces drained and coarsely chopped sauerkraut for dipping.

California Turkey & Cheddar

Turkey and Cheddar cheese slices on whole wheat or multigrain bread with avocado spread (use a ratio of half of a mashed avocado to 1 tablespoon Ranch dressing).

Salami Pesto

Salami and provolone cheese slices, and roasted red peppers on Italian bread spread with prepared pesto.



FUN & HEALTHY FOOD IDEAS *for Kids*

Long summer days leave kids hungry and bored but before whipping up the same old lunch of PB & J or grilled cheese, consider these fun and healthy food ideas for kids. Combining a craft with a healthy snack will both entertain and fill stomachs! Encourage creativity, and we promise the kids will want to eat these vitamin-packed fun foods every day!

Fun Tip: When school starts, pack one of these fun snacks in your child's lunch for an exciting midday surprise!

fruit kabobs

Kids love to help out in the kitchen. Buy some wooden skewers or popsicle sticks and some of their favorite fruits. After cutting up the fruit, sit the kids down and let them make their own kabob creations. A side of flavored yogurt will add some special zing!

fruit freeze

Instead of the usual popsicles, try a homemade and healthier version. All you need are some small paper cups and popsicle sticks. Choose your favorite yogurt or natural juice, fill the cups, and freeze for a refreshing treat.

smoothies + veggie juice

Fruit smoothies are all the rage for children and adults alike. Try making one with your favorite fruits and either milk or yogurt. Don't turn your nose up at vegetable juice... add some apples to carrot juice and you'll never look back.

food as art

Let your children discover their taste buds along with their artistic talent. A great culinary masterpiece can begin with bagels and low fat cream cheese. Put out some healthy toppings for the bagels and encourage their creativity.

mama mia

Most every kid loves pizza. Try making a nutritious version at home by using whole wheat pizza dough and low fat cheese. Allow the kids to select the fruits and veggies to use as toppings. Let the kids help you put it together for all to enjoy.

bugs on a log

Who's afraid of a little bug? This is a delicious (and easy) treat the kids will love. Simply wash and thoroughly dry a celery stick. Spread peanut butter or a peanut butter alternative into the natural curve of the stalk. Top with raisins, coconut, nuts, cereal or dried cherries.

**Kraft**

Give your burgers a spicy kick with **KRAFT Big Slice Hot Habanero Cheese!**

BBQ Bacon Habanero Burger

Prep Time: 25 minutes • Makes: 4 servings

What You Need

- 1 pound lean ground beef
- ¼ cup BULL'S-EYE Original Barbecue Sauce
- 4 KRAFT Big Slice Hot Habanero Cheese Slices
- 4 drained canned pineapple rings
- 4 hamburger buns
- 4 slices OSCAR MAYER Bacon, cooked, broken in half
- 1 cup shredded lettuce

Make It

Heat grill to medium heat.

Shape ground beef into 4 (½-inch-thick) patties. Grill 5 to 6 minutes on each side or until medium doneness (160°F), brushing with barbecue sauce for the last few minutes.

Top burgers with cheese; grill 1 minute or until melted. Meanwhile, add pineapple rings and buns, cut sides down, to grill; cook 1 to 2 minutes or until buns are lightly toasted. Remove buns from grill. Turn pineapple; grill an additional 1 to 2 minutes or until heated through.

Fill buns with cheeseburgers, pineapple, bacon and lettuce.



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