

Celebrate Grilling Season!

*Summer is the season best spent outdoors, and that means cooking and eating on the patio, deck or in the backyard. This collection of recipes from the editors of Parade magazine makes grilling out easy. You'll find **burger** recipes perfect for holiday weekends or busy weeknights, plus family-friendly **kebabs**—we'll even show you how to make **pizza on a stick**! And no cookout is complete without **sides** and **starters** to fuel the fun. It wouldn't be a party without **dessert**, so you'll find some cool and yummy treats. And because not every day is sunny, we've also included some **quick and easy weeknight dinners** that can be made indoors. So whether you need to get a meal on the table fast for your family, or are looking to feed a crowd, we've got you covered.*

Happy grilling!

—the Editors

Parade



Dinner on a Stick

Lime Chicken Kebabs with Mango Salsa

- 2 limes
- 1½ cups diced mango
- ¼ cup diced red bell pepper
- 2 sliced scallions
- 2 Tbsp chopped cilantro
- ½ tsp ground ginger
- 1 tsp salt, divided
- ½ tsp pepper, divided
- 3 Tbsp olive oil
- 6 boneless, skinless chicken thighs, cut into 1½-inch pieces
- 1 red onion, cut into wedges
- 2 orange bell peppers, cut into wedges

1. Preheat grill.
2. Squeeze juice from 1 lime; cut other into wedges. In a bowl, mix mango, red bell pepper, scallions, cilantro, ginger, ½ tsp salt, ¼ tsp pepper and ½ Tbsp lime juice. Refrigerate.
3. In a large bowl, stir 1 Tbsp lime juice, ½ tsp salt, ¼ tsp pepper and olive oil. Add chicken; marinate 10 minutes.
4. Alternate chicken and vegetables on skewers. Grill over medium for 10 minutes or until chicken is cooked through (165°F). Serve with salsa and lime wedges. **Serves 4**