



■ GRILLING MONTH

Backyard Tips From 14 Food Republic Grilling Gods

Grilling can be a great social event filled with beautifully smoky food and **beers** all around — unless of course you haven't mastered the art yet. If that's the case, here are tips from some of our Grilling Gods. Follow their advice and perhaps you'll be the most talked-about thing at the party, other than the food, of course.



Tim Byres

Do you mess with vegetables on the grill?

For sure. With the grilling thing, you deal with this abrasive flavor, this charred, smoky meat. You want to balance that well with acidity and crunchy and fresh. I do a lot of pickles and **lightly grilled vegetables**. You almost want them still a bit raw in the center so there is some crunch to them.

For More Information Contact:

Green Olive Media, LLC.

361 17th Street, Suite 1,
Atlanta, Georgia 30363

404-815-9327

www.greenolivemedia.com

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