



# SUMMER GRILL GUIDE



# CHICAGO STYLE DOG

PREP TIME: 5 MINUTES | COOKING TIME: 10 MINUTES  
SERVING SIZE: 10



## INGREDIENTS:

10 Maple Lodge Farms® Smokies Chicken Sausage, cooked	10 hot dog buns, warmed
120 mL chopped tomato	120 mL chopped peppers
120 mL French's® Classic Yellow® Mustard	120 mL sautéed onion
	10 spears dill pickle
	120 mL tomato relish

## DIRECTIONS:

1. Squeeze equal amounts of mustard on each warm bun. Top with Smokies Chicken Sausages.
2. Evenly sprinkle the chopped tomato, chopped peppers and onion on each chicken sausage.
3. Cover with a dollop of relish and add one pickle spear to bun. Serve.





# CALIFORNIA HEALTH DOG

PREP TIME: 10 MINUTES | COOKING TIME: 10 MINUTES  
SERVING SIZE: 1



## INGREDIENTS:

1 Maple Lodge Farms® Smokies Chicken Sausage	5 g ground cumin
1 Hot dog bun, whole grain	5 g chili powder
10 mL French's® Honey Mustard	0.50 avocado, sliced
	0.50 cucumber, sliced

## DIRECTIONS:

1. Combine French's® Honey Mustard, cumin and chili powder. Reserve till needed.
2. Grill the Maple Lodge Farms® Smokies Chicken Sausage until cooked through and golden brown on the outside.
3. Place cooked sausage in warmed bun, top with onions, avocado and 4 cucumber slices. Finish with a generous drizzle of the French's® Honey Mustard mixture. Serve immediately.



# BANH MI HOT DOG

PREP TIME: 15 MINUTES | COOKING TIME: 7 MINUTES  
SERVING SIZE: 4



## INGREDIENTS:

- |   |  |
|---|--|
| 4 Maple Lodge Farms® Spicy Ultimate® Chicken Frankfurters | 1 Tbsp. basil leaves                       |
| 1 loaf baguette, cut into 4 and split                     | 1 Tbsp. mint leaves                        |
| 1 large carrot, peeled                                    | 1 Tbsp. coriander                          |
| 1 cucumber  | 4 Tbsp. FRANK'S RedHot® Sweet Chili® Sauce |
| 1¾ oz. mixed salad leaves                                 | 2 Tbsp. FRANK'S RedHot® Rajili® Sauce      |

## DIRECTIONS:

1. Use a spiralizer or a vegetable peeler to cut the carrot into long, thin ribbons. Cut the cucumber in half lengthways then into thin slices on the diagonal.
2. Toss vegetables in a bowl with FRANK'S RedHot® Rajili® Sauce. Preheat a barbecue or griddle pan and, once hot, cook the Spicy Ultimate® Chicken Frankfurters to your liking.
3. Cut a slit down each baguette piece and fill each with salad leaves, carrot, cucumber and herbs. Finish each with a frankfurter and a drizzle of the FRANK'S RedHot® Sweet Chili® Sauce.



# SMOKY CAJUN BUTTERFLIED GRILLED CHICKEN

PREP TIME: 25 MINUTES | COOKING TIME: 55 MINUTES  
SERVING SIZE: 4-6



## INGREDIENTS:

1 Fresh from the Farm® Whole Tied Chicken

1 teaspoon dried oregano  
½ teaspoon dried thyme

## Marinade:

1 small onion, peeled & quartered

½ teaspoon each salt and black pepper

2 cloves garlic, minced

¼ teaspoon cayenne pepper

2 teaspoons smoked paprika

2 tablespoons vegetable oil

## DIRECTIONS:

1. Place whole chicken breast side down on a work surface. Starting at the leg end, cut along one side of the backbone with kitchen shears. Turn chicken around; cut along the other side. Discard backbone or save for stock. Flip chicken and open it like a book. Press firmly on the breastbone to flatten.
2. Puree or mince onion (a mini-chop or food processor works well here) and mix with remaining marinade ingredients to form a paste.
3. Rub flattened chicken with paste, starting on the underside, under the skin where possible (using your fingers) and the top of skin; let marinade in refrigerator for at least 30 minutes.
4. Grill over medium indirect heat, breast side down, for about 10 to 15 minutes until skin is charred; turn and cook 30 to 40 minutes or until the internal temperature reads 165 °F (78 °C) in the thickest part of the chicken.
5. Let stand for 10 minutes before cutting into serving pieces.



PRODUCTS USED:  
FRESH FROM THE FARM®  
WHOLE TIED CHICKEN

# PIRI PIRI GRILLED CHICKEN BREASTS

PREP TIME: 4 HOURS | COOKING TIME: 30 MINUTES  
SERVING SIZE: 4



## INGREDIENTS:

2 packages Fresh from the Farm® Chicken Half Breasts, skin removed

4 teaspoons paprika  
4 teaspoons red chili flakes (or to taste)

## Marinade:

½ cup lemon juice  
6 cloves garlic, minced  
2 tablespoons olive oil

2 teaspoons Worcestershire sauce  
¾ teaspoon salt

## DIRECTIONS:

1. Place chicken breasts in re-sealable plastic bag.
2. Combine marinade ingredients and add half to chicken, tossing well to coat. Marinate for at least 4 hours or overnight, turning occasionally.
3. Grill over medium heat for about 30 minutes, turning once and basting with reserved marinade, or until juices run clear.



PRODUCTS USED:  
FRESH FROM THE FARM®  
CHICKEN HALF BREASTS





# SWEET & SPICY BBQ WINGS

PREP TIME: 5 MINUTES | COOKING TIME: 20 MINUTES  
SERVING SIZE: 4



## INGREDIENTS:

24 Fresh from the Farm®  
Chicken Wing pieces

3 cloves garlic, minced

2 teaspoons chili powder

## Marinade:

¾ cup pineapple juice

½ teaspoon red chili flakes (or  
to taste)

1 tablespoon balsamic vinegar

Salt & pepper

2 tablespoons brown sugar

## DIRECTIONS:

1. Combine marinade ingredients in a small saucepan and bring to a boil; boil for 2 minutes.
2. Place marinade in a large bowl and let cool completely.
3. Toss with chicken wings and let stand in refrigerator for at least 30 minutes.
4. Remove wings from marinade and grill wings over medium heat for about 20 minutes, turning once or twice and brushing with the sauce, or until cooked through (watching carefully to avoid over-charring).



# GERMAN SAUSAGE & POTATO SALAD

PREP TIME: 20 MINUTES | COOKING TIME: 1 HOUR  
SERVING SIZE: 6



## INGREDIENTS:

- |   |                                       |
|---|---------------------------------------|
| 1 package Maple Lodge Farms® Smokies Chicken Sausages | 1 head garlic                         |
| 8 potatoes, unpeeled, coarsely chopped                | 2 teaspoons extra virgin olive oil    |
| 2 tablespoons white vinegar                           | ½ cup mayonnaise                      |
| 3 large dill pickles, coarsely chopped                | 1½ tablespoons fresh parsley, chopped |
| 3 tablespoons onion, finely chopped                   | Salt and pepper, to taste             |

## DIRECTIONS:

1. Add potatoes to a large saucepan filled with salted water and bring to a boil. Cook until tender (about 15 minutes). Drain. Add potatoes to a large bowl and sprinkle with white vinegar. Stir in dill pickles and onions. Let cool.
2. Preheat oven to 400F. Remove any loose layers from the garlic head. Cut the top of the garlic head to expose the cloves. Place on a sheet of aluminium foil and drizzle with olive oil. Bake for 40 to 45 minutes, until softened. Squeeze garlic into a bowl and mash with a fork. Set aside.
3. Preheat the BBQ to medium-high heat. Grill Smokies for about 8 to 10 minutes, turning often. Remove from grill and set aside to cool. Once cool to touch, slice into 1/2 inch coin sized pieces. Add to potato mixture.
4. Add mayonnaise, mustard, salt and pepper to the bowl with the garlic. Stir to combine. Pour over potato mixture and toss. Sprinkle on parsley and stir to combine. Refrigerate until ready to serve.



PRODUCTS USED:  
SMOKIES COOKED  
CHICKEN SAUSAGES



# SOUTHWEST CHICKEN & SWEET POTATO SALAD

PREP TIME: 15 MINUTES | COOKING TIME: 15 MINUTES  
SERVING SIZE: 4



## INGREDIENTS:

- |   |                                 |
|---|---------------------------------|
| 1 package Fresh from the Farm® Boneless, Skinless Chicken Breasts | 1 red pepper, quartered         |
| 2 tablespoons olive oil   | ¼ cup prepared Italian dressing |
| 1 tablespoon chili powder   | 1 cup corn                      |
| ½ teaspoon salt   | 1 cup black beans               |
| 2 pounds sweet potatoes, peeled and cut into ¼ inch slices        | 1 teaspoon lime zest            |
|   | ¼ cup lime juice                |

## DIRECTIONS:

1. Preheat grill to medium-high heat; grease grate well. Toss chicken with half each of the olive oil, chili powder and salt. In a separate bowl, toss together sweet potatoes, red pepper and remaining oil, chili powder and salt.
2. Grill chicken for 6 to 8 minutes per side or until cooked through and juices run clear. Grill sweet potatoes for 8 to 10 minutes per side or until tender. Grill red pepper for 4 to 5 minutes per side or until grill-marked and tender.
3. Chop chicken, sweet potatoes and red pepper into bite-size pieces; toss with dressing, corn, black beans, lime zest and juice.

**TIP:** Sprinkle finely crumbled feta cheese over salad if desired.



PRODUCTS USED:  
FRESH FROM THE FARM®  
BONELESS CHICKEN BREASTS

# LEMONY GRILLED CHICKEN & KALE SALAD

PREP TIME: 40 MINUTES | COOKING TIME: 40 MINUTES  
SERVING SIZE: 4



## INGREDIENTS:

3 Fresh from the Farm®  
Boneless, Skinless Chicken  
Breasts

2 teaspoons honey  
Salt & pepper

## Marinade:

6 tablespoons lemon juice,  
divided

5 tablespoons olive oil, divided

2 tablespoons grainy Dijon  
mustard, divided

2 cloves garlic, minced

1½ tablespoons fresh rosemary,  
chopped

## Salad:

½ bunch kale, coarsely  
chopped, ribs and stems  
removed

¾ cup fennel, thinly sliced

½ cup red onion, thinly sliced

4 radishes, thinly sliced

¼ cup dried cranberries

## DIRECTIONS:

1. Place chicken breasts in a resealable plastic bag.
2. Marinade: combine ¼ cup lemon juice, 2 tablespoons olive oil, 4 teaspoons each of mustard, garlic, rosemary, ¼ tsp each salt and pepper and toss with chicken in bag. Let marinate for at least 30 minutes in refrigerator, massaging occasionally.
3. Meanwhile, place salad ingredients in a large bowl.
4. Dressing: combine remaining lemon juice, olive oil, mustard, salt and pepper with honey; toss with kale and let stand in refrigerator for at least 15 minutes to soften.
5. Remove chicken breasts from marinade and grill over medium-high heat for about 15 minutes, turning once, or until cooked; let stand a few minutes before slicing.
6. Serve sliced chicken with salad.

