

**SYNERGY  
OUTDOOR  
LIVING**

# AL FRESCO GRILLED DINNER

*Your yard will feel like a  
5-star restaurant*

[WWW.SYNERGYOUTDOORLIVING.COM](http://WWW.SYNERGYOUTDOORLIVING.COM)

# Table of Contents

## *Cocktail*

Sweet Strawberry Mojito | 3

## *Appetizers*

Greatest Ever Guacamole | 4

Hasselback Grilled Potatoes | 5

Glorious Grilled Corn with  
Seasoned Butter | 6

## *Entree*

London Broil | 8

## *Dessert*

Grilled Lemon Pound Cake | 9

# Sweet Strawberry Mojito

Fresh muddled strawberries & mint with, as always, a generous helping of rum!

## Prep Time: 2 minutes

Cook Time: 0 minutes

Total: 2 minutes

Serves: 1

## Ingredients

1/2 lime

2 strawberries

1 small handful mint

1/4 tsp simple syrup

4 oz club soda

2 oz white rum

Optional garnish: sliced strawberries or lime

## Directions

- Add the rum, mint, and strawberries to a tall glass. Smash it all up with a cocktail muddler until the mint and strawberries are broken up.
- Add the lime juice, and the simple syrup. Muddle briefly.
- Fill glass with ice.
- Top the mixture with club soda. Add a garnish before serving.

# Great Guacamole

A fan favorite! Grab the chips or veggies. This is the GREATEST Mild Guacamole!

**Prep Time: 15 minutes**

**Cook Time: 0 minutes**

**Total: 15 minutes**

**Serves: 8**

## Ingredients

3 avocados

1/4 cup chopped red onion

2 cloves garlic minced

1/2 bunch chopped cilantro leaves

1 jalapeno finely chopped (or to taste)

1 large tomato diced

1 lime juiced

4-5 shakes green Tabasco sauce

Kosher salt to taste

Fresh cracked black pepper to taste

## Directions

- Pit avocados and mash in a bowl. If you like your guacamole more chunky, chop with the side of a fork instead of mashing with it.
- Carefully stir in remaining ingredients until well mixed.
- Serve with chips, veggies, etc.

# Grilled Hassleback Potatoes

These elegant potatoes pair well with any dish!

**Prep Time: 20 minutes**

**Cook Time: 40 minutes**

**Total: 1 hour**

**Serves: 4**

## Ingredients

4 medium russet potatoes

4 large cloves garlic, thinly sliced

4 oz Parmesan cheese: 2 oz thinly sliced, 2 oz grated

2 Tbsp olive oil

Kosher salt to taste

Fresh cracked black pepper to taste

## Directions

- Cut off a thin slice of each potato lengthwise for base. Slice off ends of each potato and slice thinly (not all the way through!)
- Rinse the potato, fanning out to rinse inside of slits. Microwave at high for 5 minutes. Flip over and cook an additional 5 minutes.
- Tuck slices of garlic and Parmesan in slits. Brush top with olive oil & season with salt and pepper to taste. Sprinkle with grated Parmesan.
- Preheat grill for 5 minutes.
- Place potatoes on cool side, cover, and cook until soft in the center yet crisp around the edges, about 30-40 minutes. Remove and let cool for 5 minutes, then serve immediately.

# Grilled Corn with Seasoned Butter

10 minutes on the grill never tasted so good.  
Enjoy the delicious charred flavor!

**Prep Time: 10 minutes**

**Cook Time: 10 minutes**

**Total: 20 minutes**

**Serves: 8**

## Ingredients

8 ears fresh sweet corn

8 Tbsp butter (plain or seasoned), recipe next page

Salt

Black pepper

## Directions

- Preheat the grill (for about 10 minutes).
- Husk the corn. Pull off all outer leaves, stringy silks and break the bottom stalk.
- Place corn on hot grill with space between ears of corn for heat to circulate.
- Cook (covered with grill lid) turning every 2 – 3 minutes.
- Add your chosen butter and seasoning, serve hot.

Corn should appear lightly charred on all sides when done and kernels should be tender. It should take about 8 – 12 minutes total.

## **SPICY CHILE LIME BUTTER**

- 8 Tbsp butter, softened
- 1/2 tsp chili powder
- 1/4 tsp cayenne pepper or paprika
- 1 tsp lime zest
- 2 tsp lime juice
- 1 tsp honey
- 1 Tbsp finely minced cilantro

## **GARLIC PARM BUTTER**

- 8 Tbsp butter, softened
- 2 garlic cloves, minced (~2 tsp)
- 1/2 cup finely grated Parmesan cheese
- 1/2 tsp dried Italian seasoning

## **ITALIAN HERB BUTTER**

- 8 Tbsp butter, softened
- 2 1/2 Tbsp finely minced parsley, use 2 Tbsp if dried
- 1/2 Tbsp of oregano
- 1 Tbsp minced chives
- 1/8 tsp garlic powder

# London Broil

The entire family will be wow'd and full from this delicious grilled London Broil recipe!

**Prep Time: 4 hours**

**Cook Time: 35 minutes**

**Total: 4 hours 35 minutes**

**Serves: 6**

## Ingredients

- 1 1/2 pounds top-round London Broil
- 5 large garlic cloves
- 1 tsp salt
- 1/4 cup dry red wine
- 1/4 cup balsamic vinegar
- 1 Tbsp soy sauce or Braggs for lower sodium
- 1 tsp honey

## Directions

- For marinade, mince the garlic to a paste with salt and blend with the red wine, balsamic vinegar, soy sauce or Braggs and honey.
- In a heavy-duty sealable plastic bag, combine London Broil with marinade. Marinate steak, chilled, turning occasionally, at least 4 hours (up to 24).
- Bring steak to room temperature before grilling. Remove steak from marinade, letting excess drip off, and grill on an oiled rack, 7 to 9 minutes on each side for medium-rare.
- Transfer steak to a cutting board and let stand ~10 minutes. Cut steak across into thin slices and serve.

# Grilled Lemon Pound Cake

Time for dessert! Don't skip the syrup, because it's packed with flavor.

**Prep Time: 15 minutes**

**Cook Time: 1 hour and 5 minutes**

**Total: 1 hour 20 minutes**

**Serves: 8**

## Ingredients

- 1 cup granulated sugar
- 1/2 cup water
- 1 tablespoon Meyer lemon zest
- 1/2 cup fresh juice (~4 lemons)
- 1 12-oz. loaf pound cake
- 1/4 cup salted butter, softened
- Cooking spray
- 2 cups frozen whipped topping, thawed

## Directions

- Bring sugar and water to a boil in a small saucepan over medium-high. Stir often, until sugar dissolves, ~3 minutes.
- Remove from heat. Stir in lemon zest and juice; chill, uncovered for 1 hour.
- Cut pound cake into 8 slices. Spread butter over cake slices. Preheat grill to medium-high. Place cake slices on grill rack coated with cooking spray.
- Grill, uncovered, until grill marks appear, ~3 minutes/side.
- Serve with a drizzle of lemon syrup and whipped topping.

# Let's Eat!

*STAY SOCIAL WITH SYNERGY OUTDOOR  
LIVING FOR MORE GREAT RECIPES TO  
ENJOY AT HOME!*



@SynergyOutdoorLiving



@SynergyOutdoorLiving



[www.SynergyOutdoorLiving.com](http://www.SynergyOutdoorLiving.com)



# SYNERGY

Inspired Outdoor Living