



# THE FRONT BURNER

RECIPES, COOKING TIPS & MORE FROM THE CULINARY SUPERSTORE

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## **Three Summer Fruits, Grilled**

*Each makes 3-4 servings*

### **Grilled Nectarines with Mascarpone**

#### ***Ingredients:***

3 nectarines, halved for grilling  
8 oz mascarpone cheese  
6 teaspoons brown sugar  
Marcona almonds, as garnish

#### ***Directions:***

1. Halve the nectarines, and then grill flesh-side down over medium-heat for 3 to 4 minutes or until grill marks appear. Flip the nectarines over, and fill each half with a teaspoonful of brown sugar. Close the grill lid, and heat until the sugar liquefies.
2. Scoop a spoonful of mascarpone onto the warm nectarine half, and garnish with Marcona almonds and a chiffonade of fresh mint.

### **Grilled Cherry & Brie Crostini**

#### ***Ingredients:***

2 cups cherries, pitted & halved  
1 tablespoon balsamic vinegar  
1 tablespoon olive oil  
4 oz triple cream Brie cheese  
1 small baguette, sliced  
4 basil leaves, chiffonade

#### ***Directions:***

1. Carefully pit the cherries with a cherry pitter, and then toss with olive oil and balsamic vinegar. Place the pitted cherries in a cast iron skillet and pan grill for 4-5 minutes. Turn while grilling until cherries are warmed.
2. Meanwhile, brush slices of bread with olive oil and grill or toast for 1-2 minutes. Spread the triple cream brie cheese onto the grilled bread and top with the warm cherries. Garnish with fresh basil.

### **Grilled Watermelon with Honey & Lime**

#### ***Ingredients:***

1/2 of a small watermelon, sliced  
3-4 tablespoons honey, for drizzling  
2 limes, zest and juice  
1/4 teaspoon cayenne

#### ***Directions:***

1. Slice the watermelon into triangle slices, keeping the rind on for easy grilling. Grill on each side for 2-3 minutes, until grill marks form. Plate, and drizzle with honey, cayenne, and the lime zest and juice. Re-chill the slices, and serve cold.