



+ KOHL'S®

let's cook better. together.

summertime and the grillin' is easy

Bringing people together for your next backyard barbecue is a breeze with Food Network + Kohl's on your side. Just light up the grill, mix up some drinks and lay out a fabulous help-yourself spread. All that's left is to turn on some tunes and watch summer days turn into summer nights.

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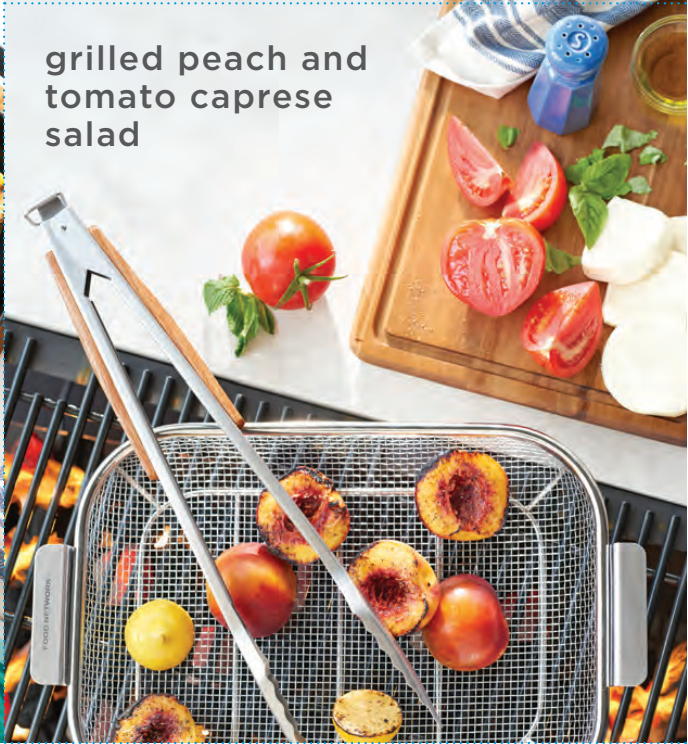
make it sizzle

We're firing up the grill to infuse these dishes with some seasonal flair. Pair them with a cool refreshing drink and presto—it's a party!

low-country shrimp boil



grilled peach and tomato caprese salad



mint, lime & cucumber sparkling pitcher



outdoor entertaining made easy



it's sizzlin'

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grilled peach and tomato caprese salad



Nonstick cooking spray, for the grill basket
3 ripe peaches (about 1 pound total), halved and pitted
1 large lemon, halved crosswise
7 tablespoons extra-virgin olive oil
Kosher salt and freshly ground black pepper
2 teaspoons honey
2 ripe large tomatoes (about 1 pound total), each cut into 8 wedges
One 8-ounce ball fresh mozzarella, cut into 16 wedges
1/3 cup fresh basil leaves, torn
1/3 cup fresh mint leaves, torn

Prepare a grill for medium-high heat. Spray a **Food Network™ Stainless Steel Grill Basket** with nonstick spray. Put on the grill.

Combine peaches, lemon, 1 tablespoon oil and a large pinch salt and pepper in a bowl. Lay the peach and lemon pieces cut-side down in the grill basket (reserve the bowl). Grill until the peaches are charred around the edges and tender but still hold their shape, 3 minutes. Transfer to a cutting board; let cool slightly.

Juice the lemon into the reserved bowl. Whisk in the honey and a large pinch salt and pepper. Slowly whisk in remaining 6 tablespoons oil. Cut the peaches in half, add to the bowl along with the tomatoes and toss gently.

Arrange the tomatoes, peaches and mozzarella on a large platter. Drizzle with remaining dressing. Season with more salt and pepper and sprinkle with basil and mint. Serve immediately.

Special equipment: a large grill basket

Yield: 6 servings

Active Time: 20 minutes

Total Time: 25 minutes

low-country shrimp boil



14 ounces andouille sausage
1 stick unsalted butter, at room temperature
2 tablespoons chopped fresh parsley
1 tablespoon seafood seasoning
1 large lemon, zested (about 1 tablespoon) and cut into wedges
12 ounces peeled and deveined medium shrimp
8 ounces thin green beans, trimmed and cut into 1-inch pieces
2 ears corn, cut into 1-inch pieces
Crusty bread, for serving

Heat gas or charcoal grill to medium-hot.

Grill the sausage, turning several times, until cooked through and hot, about 10 minutes. Let cool slightly on a cutting board, then cut into 1/2-inch pieces.

Put a **Food Network™ Preseasoned Cast-Iron Sizzle Pan** on the grill to heat.

Melt the butter in a small saucepan on the grill, 2 to 4 minutes. Remove from heat and stir in the parsley, seafood seasoning and lemon zest. Pour half the butter mixture into a large bowl (reserve the rest). Add the shrimp, green beans, corn and sausage; toss to combine. Transfer to the sizzle pan. Cover the grill and cook, stirring twice, until the shrimp is just cooked through, 8 to 12 minutes.

Carefully transfer the sizzle pan to its wooden server. Drizzle with remaining butter mixture. Serve with lemon wedges and bread.

Special equipment: a 12-by-9-inch preseasoned cast-iron sizzle pan with heatproof wooden server

Yield: 6 servings

Active Time: 30 minutes

Total Time: 40 minutes



Before you grab a stack of paper plates, consider melamine dinnerware. Not only is it durable enough to hold heavy barbecue and withstand drops or spills, when the party's over just pop it in the dishwasher. It's that simple.

mint, lime & cucumber sparkling pitcher



1 large bunch fresh mint
1/2 cup sugar
1 medium cucumber (about 8 ounces), sliced into thin rounds
1/2 cup lime juice (from about 8 limes), plus 1 lime, sliced into thin rounds
3 cups seltzer

Roughly chop half of the mint (stems and all) and set aside. Pick the leaves off the remaining mint and reserve separately.

Combine the sugar and 1/2 cup water in a small saucepan. Bring to a boil over medium heat, stirring occasionally to dissolve the sugar. Remove from the heat, add the chopped mint and half the cucumber slices and let cool.

Pour the cucumber-mint syrup through a strainer into a **Food Network™ 57-oz. Pitcher**, using the back of a ladle or rubber spatula to press down on the solids to extract as much flavor as possible. Add the lime juice, lime slices, remaining cucumber and picked mint leaves. Add enough ice to fill the pitcher (about 6 cups), then pour in the seltzer. Stir and serve immediately in **Food Network™ Double Old-Fashioned Glasses**.

Yield: 6 servings

Active Time: 15 minutes

Total Time: 30 minutes (includes cooling time)