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Fire Up the Grill for Favorite Summer Fare

German Potato Salad

Prep time: 10 minutes

Cook time: 30 minutes

Servings: 4-6

Flatbread with Bratwurst

Recipe courtesy of "Dad with a Pan"

2 large onions, thinly sliced

crosswise 1/8-inch thick can (15 ounces) READ

flatbread, approximately

cup shredded gruyere cheese fresh chives, chopped,

onions in butter 15-20 minutes. Set aside.

cooked through, 7-10 minutes. Set aside.

Preheat grill to medium-high heat (about 425 F). In 12-inch skillet or pan over direct heat, caramelize

In same pan, cook sliced bratwursts until browned and

In same pan, spread drained German potato salad. Cook until browned, 5-7 minutes. Set aside.

2 tablespoons butter4 bratwurst links, sliced

German Potato

Salad, drained

for garnish fresh lemon wedges

12 inches olive oil

and Caramelized Onions

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Pickled Beet Chimichurri Tri-Tip Recipe courtesy of "Dad with a Pan"

Prep time: 15 minutes Cook time: 60-90 minutes, plus 10-15 minutes rest time Servings: 6-8

Tri-Tip: 1 tri-tip roast (2-3 pounds) salt, to taste pepper, to taste

- Chimichurri Beet Sauce: 1 jar Aunt Nellie's Diced
- Pickled Beets, drained 1 cup fresh parsley, roughly
- chopped 1/4 cup fresh cilantro, roughly chopped
- 4 cloves garlic, minced 1/4 cup red wine vinegar
- 1/2 cup olive oil1 teaspoon fresh oregano,
- roughly chopped 1/2 teaspoon red pepper flakes, or to taste salt, to taste pepper, to taste

To prepare tri-tip: Season tri-tip generously with salt and pepper, to taste, on all sides. Rest at room temperature about 30 minutes. To prepare chimichurri beet sauce:

In food processor, combine pickled beets, parsley, cilantro, minced garlic, red wine vinegar, olive oil, fresh oregano, red pepper flakes, salt and pepper. Pulse until mixture is well combined and forms chunky sauce. Adjust seasoning, to taste. Heat grill to 350 F and prepare for

two-zone grilling. Place tri-tip over indirect heat. Close lid and grill 30-40 minutes, flipping every 5-7 minutes, until internal temperature reaches 125 F for medium-rare.

Move tri-tip to direct heat and grill 2-3 minutes per side, or until internal temperature reaches desired doneness (135 F for medium-rare).

Transfer tri-tip to cutting board and rest 10-15 minutes.

Slice tri-tip against grain into thin slices. Arrange slices on serving platter and drizzle with chimichurri beet sauce. Serve extra sauce on side for dipping.

mong the many staples of a summer gathering, lighting the grill and enjoying fresh-cooked fare is what makes those moments so special. Bring together your nearest and dearest with

Pickled Beet Chimichurri Tri-Tip is sure to leave a lasting impression with the succulence of perfectly cooked steak elevated by beet chimichurri. Made with Aunt Nellie's Diced Pickled Beets that are picked and packed at peak ripeness, they provide a balance of supertness and vinger a balance of sweetness and vinegar for that familiar homemade flavor For a quick-and-easy option that

makes dinnertime a cinch, turn to a

beloved summer solution: bratwurst. Whether the outer layer is slightly charted or crispy, bratwurst makes it easy on the grill master while giving guests the opportunity to customize with their foruerit with their favorite toppings. This German Potato Salad Flat-

bread with Bratwurst and Cara-melized Onions recipe combines sliced bratwurst with caramelized onions and cheese for a unique spin on a summer classic. Serving as the base is browned READ German Potato Salad, made with thinly sliced potatoes and bacon in a traditional sweet-piquant dressing.

Find more ways to make summer grilling "grate" at AuntNellies.com and READSalads.com



Brush bottom of flatbread with olive oil. Place flatbread directly on grill grates. Layer with browned potato salad, cooked Bratwurst slices,

caramelized onions and cheese. Close grill lid and cook 8-10 minutes, or until cheese is

melted and flatbread is heated through. Garnish with chopped chives and serve with fresh lemon wedges



favorites straight off the grates to make this summer one to remember. Pickled Beet Chimichurri Tri-Tip is



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