

## MAIN DISHES

# ZESTY MONTREAL STEAK BURGER

Short on time? Make a mean burger with zesty flavor in under 20 minutes. Mix in Grill Mates® Montreal Steak Seasoning for bold flavor and French's® Yellow Mustard for a tangy finish. Grill it up and top it off with Crispy Fried Onions for the perfect crunch in every bite.

5m	12m	444	6
PREP TIME	COOK TIME	CALORIES	INGREDIENTS

## INGREDIENTS 4 Servings

1 pound lean ground beef

1 tablespoon **McCormick® Grill Mates® Montreal Steak Seasoning**

1 tablespoon **French's® Classic Yellow Mustard**

4 slices Cheddar cheese

4 hamburger rolls

1/2 cup **French's® Original Crispy Fried Onions**

## INSTRUCTIONS

- 1** Mix ground beef, Seasoning and Mustard in medium bowl until well blended. Shape into 4 patties.
- 2** Grill over medium heat 4 to 6 minutes per side or until burgers are cooked through (internal temperature of 160°F). Add cheese slices to burgers 1 minute before cooking is completed. Toast rolls on the grill, open-side down, about 30 seconds or until golden.
- 3** Top burgers with Crispy Fried Onions. Serve on toasted rolls with lettuce, tomato and additional Mustard, if desired.

## MAIN DISHES

# MONTREAL SALMON RUB

A rub of Grill Mates® Montreal Steak Seasoning, lemon peel and dill weed provides delicious flavor for salmon on the grill.

5m	12m	200	4
PREP TIME	COOK TIME	CALORIES	INGREDIENTS

## INGREDIENTS 8 Servings

2 teaspoons McCormick® Grill Mates® Montreal Steak Seasoning

2 teaspoon grated lemon peel

1/2 teaspoon McCormick® Dill Weed

2 pounds salmon fillets

## INSTRUCTIONS

- 1 Mix Steak Seasoning, lemon peel and dill weed in small bowl. Rub mixture over salmon. Let stand 5 minutes.
- 2 Grill salmon, skin side down, over medium heat 10 to 12 minutes or until fish flakes easily with a fork. Do not turn salmon.

### TIPS AND TRICKS

Substitute swordfish or mahi mahi for the salmon.

## SALADS SIDES

# MONTREAL SAUSAGE PASTA SALAD

Crush the next cookout with the almighty pasta salad. It's got traditional favorites:

pasta, broccoli, peppers and onions. With a new twist of major flavor from McCormick® Grill Mates® Montreal Steak® Smoked Sausage. Sausage has met its BBQ soul mate.

15m	10m	263	10
PREP TIME	COOK TIME	CALORIES	INGREDIENTS

## INGREDIENTS 10 (1 Cup) Servings

8 ounces rotini pasta

1 package (14 ounces) McCormick® Grill Mates® Montreal Steak® Smoked Sausage

1 medium bell pepper, halved and seeded

1/4 cup vegetable oil

1/4 cup white vinegar

2 teaspoons McCormick® Grill Mates® Montreal Steak Seasoning

1 teaspoon sugar

1 cup bite-size broccoli florets

1/2 cup chopped cucumber

1/2 cup chopped onion

## INSTRUCTIONS

- 1 Cook pasta as directed on package. Rinse under cold water; drain well.

- 2** Grill sausage as directed on package. Grill bell pepper until lightly charred and slightly softened. Slice sausage and pepper into bite-size pieces. Set aside.
- 3** Mix oil, vinegar, seasoning and sugar in large bowl with wire whisk until well blended. Add pasta, sausage and vegetables; toss gently to coat well. Serve immediately.

#### **TIPS AND TRICKS**

Use 1/2 cup of your favorite Italian dressing in place of the oil, vinegar, seasoning and sugar.