MCCORMICK® FLAVOR FORECAST™ TREND REPORT GETS GRILLED
First-Ever Grilling Edition Fans the Flames of Flavor

HUNT VALLEY, Md. (April 16, 2010) - The sweet, spicy combination of red chili sauce and mango is one of seven flavor pairings America will be layering on this grilling season. The experts at McCormick have lifted the lid on the first-ever Grilling Edition of their signature Flavor Forecast, identifying top sizzling pairings and summer flavor trends.

“This season, expect to see backyard grillers experimenting with flavor layering - high-impact combinations of rubs, marinades, glazes and more - to boost flavor before, during and after grilling,” said Kevan Vetter, Executive Chef at McCormick. “Another exciting trend is taking cues from traditional cocktail flavors and ingredients – rediscovering them as inspiration on the grill.”

Here are the top five trends turning up the heat on flavor this year, according to the McCormick Flavor Forecast 2010: Grilling Edition:

- **Backyard Bistro** - The surging popularity of at-home entertaining continues as grillers recreate the foods and flavors from their favorite eateries.

- **Layer It On!** - Grill masters are embracing creativity by merging marinades, rubs, brines, mops, sauces and more.

- **Fired Up Fruit** - Grilled fruits are being skewered alongside meats, pureed to make tenderizing marinades, and chopped for salsas and relishes.

- **Ethnic Sizzle** - Nearly every cuisine around the globe claims a place on the grill - especially current favorites like Caribbean, Latin, Thai, Vietnamese and Indian.

- **Shaken, Stirred & Grilled** - Using flavorful spirits in place of vinegars or other liquids is paving the way for new combinations like mojito marinades and bourbon-spiked pork tenderloin.

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These delicious driving forces will showcase flavors that combine everything from sweet and spicy to warm and smoky, according to Vetter. The experts at McCormick have identified these seven pairings:

- **Applewood & Plum** - Juicy plums accent the smokiness of applewood and add adventurous flair to all-American barbecue.  
  *TRY IT: Applewood Grilled Shrimp & Plum Salad with Cinnamon-Honey Dressing*

- **Cilantro & Lime** - Cutting across the diverse cuisines, this bright and zingy pair is a refreshing taste of summertime.  
  *TRY IT: Tequila-Lime Skirt Steak with Avocado Chopped Salad*

- **Rosemary & Fig** - Figs are an unexpected and regionally inspired match for aromatic rosemary.  
  *TRY IT: Tuscan Grilled Lamb Chops with Warm White Beans Provençal*

- **Chipotle & Maple** - This culinary comingling delivers an updated take on smoky, spicy and sweet.  
  *TRY IT: Grilled Chipotle-Maple Salmon with Wilted Spinach*

- **Brown Sugar & Bourbon** - A versatile duo that brings a delicious dose of Southern charm to the patio.  
  *TRY IT: Brown Sugar Bourbon Pork Tenderloin with Grilled Cornbread and Peaches*

- **Cinnamon & Coffee** - Bold and confident - with just the right edge of bitterness.  
  *TRY IT: Cinnamon Mocha Ice Cream Sandwiches with Grilled Strawberries*

- **Red Chili Sauce & Mango** - The unmistakable flavor of mango takes hot or sweet red chili sauce far beyond mere “condiment status.”  
  *TRY IT: Thai Grilled Flatbread with Mango & Sweet Chili Sauce*

For more on these grilling trends and flavors, visit [www.flavorforecast.com](http://www.flavorforecast.com). Recipes and grilling tips, are available at [www.grillmates.com](http://www.grillmates.com) and [www.lawrys.com](http://www.lawrys.com).

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**About the Flavor Forecast**

For the past decade, McCormick has identified emerging flavors through an annual forecast. This year, McCormick has taken an in-depth look at grilling with an eye on the latest trends fueling the flames of flavor.

**About McCormick**

With an extensive network of researchers, trend experts, chefs, home economists, food technologists, and sensory analysts, McCormick & Company, Inc. keeps its finger on the pulse of flavor. McCormick was founded in 1889 in Baltimore, Maryland. Today it is a global leader in the sale of spices, herbs and seasonings. McCormick sources high quality ingredients from far-reaching destinations to bring a world of flavors to consumers.
Applewood Grilled Shrimp & Plum Salad with Cinnamon-Honey Dressing

Cinnamon Honey Dressing:
1/2 cup fresh lemon juice
1/4 cup honey
   1 teaspoon McCormick® Gourmet Collection Sicilian Sea Salt
1/2 teaspoon McCormick® Gourmet Collection Roasted Saigon Cinnamon
6 tablespoons olive oil

1/4 cup plum jelly
1 tablespoon water
1 tablespoon McCormick® Grill Mates® Applewood Rub
1 teaspoon grated lemon peel
1 pound extra large shrimp (16 to 20 count), peeled and deveined
1 tablespoon olive oil
2 plums, quartered
4 cups spring mix salad greens
6 slices applewood bacon, crisply cooked and crumbled
1/2 cup fresh raspberries

FOR THE CINNAMON HONEY DRESSING, mix lemon juice, honey, sea salt and roasted cinnamon in small bowl. Slowly whisk in oil. Set aside.


GRILL shrimp skewers over medium heat 4 to 5 minutes per side or just until shrimp turn pink, brushing occasionally with plum jelly mixture. Grill plums 1 to 2 minutes or until grill marks appear, turning frequently and brushing with 2 tablespoons of the Cinnamon Honey Dressing. Cut plums into slices.

TO SERVE, divide salad greens among 6 plates. Top each with shrimp, plums, raspberries and bacon. Serve immediately with remaining Cinnamon Honey Dressing.

Makes 6 servings.
Tuscan Grilled Lamb Chops with Warm White Beans Provençal

3/4 cup Lawry’s® Tuscan Sun-Dried Tomato Marinade, divided
1/2 cup fig preserves
- 1 teaspoon McCormick® Gourmet Collection Crushed Rosemary Leaves
8 loin lamb chops (“frenched” and about 1-inch thick)

White Bean Provençal:
- 3 tablespoons olive oil
- 2 tablespoons fresh lemon juice
- 1 teaspoon minced garlic
- 1 teaspoon McCormick® Gourmet Collection Crushed Rosemary Leaves
- 1 teaspoon McCormick® Gourmet Collection Sicilian Sea Salt
- 1/2 teaspoon McCormick® Gourmet Collection Coarse Grind Black Pepper
- 1/2 teaspoon McCormick® Gourmet Collection Thyme Leaves
- 2 cans (15 ounces each) white beans, drained and rinsed
- 1 cup diced ripe tomatoes
- 1 tablespoon chopped fresh parsley

FOR THE LEMON VINAIGRETTE, mix all ingredients in small bowl with wire whisk until well blended. Set aside.

MIX 1/4 cup of the Marinade, fig preserves and rosemary in small bowl. Set aside. Place lamb chops in large resealable plastic bag or glass dish. Add remaining 1/2 cup Marinade; turn to coat well.

REFRIGERATE 30 minutes or longer for extra flavor. Remove lamb chops from marinade. Discard any remaining marinade.

PLACE beans in medium skillet. Cook and stir on medium heat 5 minutes or until heated through. Stir in Lemon Vinaigrette. Remove from heat. Add tomatoes and parsley; toss lightly. Makes 4 cups or 8 servings.

GRILL lamb chops over medium-high heat 5 minutes per side or until desired doneness, brushing with fig mixture during last few minutes of cooking. Discard any remaining fig mixture.

Makes 8 servings.
Brown Sugar Bourbon Pork Tenderloin with Grilled Cornbread & Peaches

1 package McCormick® Grill Mates® Brown Sugar Bourbon Marinade Mix
1/4 cup vegetable oil
2 tablespoons bourbon
2 tablespoons orange juice
2 pork tenderloins (about 1 pound each)
1/2 cup peach preserves
2 pans (13 x 9-inch each) cornbread (Hotel Kitchen’s Mix/Recipe)
Grilled Peaches (recipe follows)

MIX Brown Sugar Bourbon Marinade Mix, oil, bourbon and orange juice in small bowl. Reserve 2 tablespoons marinade for basting. Place pork in large resealable plastic bag or glass dish. Add remaining marinade; turn to coat well.

REFRIGERATE 4 hours. Remove pork from marinade. Discard any remaining marinade. Prepare Grilled Peaches as directed in recipe below.

GRILL pork over medium heat 25 to 30 minutes or until desired doneness, turning occasionally and basting with reserved marinade halfway through cooking. Discard any remaining marinade. Cut pork tenderloins into 1/4-inch thick slices.

CUT each cornbread into 1 1/2-inch strips, then cut each strip in half. Grill over medium heat 1 to 2 minutes on each side or until grill marks appear, turning once with a wide spatula. (Do not use tongs as cornbread is fragile and tends to crumble.)

TO SERVE, warm peach preserves. Spread evenly on cornbread strips. Cut each cornbread strip into 1 1/2-inch squares. Place 1 slice pork tenderloin and 1 Grilled Peach slice on each cornbread square.

Makes about 60 appetizers.

TIPS: Grilled Peaches: Mix 1 package McCormick® Grill Mates® Brown Sugar Bourbon Marinade, 1/4 cup each packed brown sugar and melted butter, and 1 tablespoon bourbon in large bowl until well blended. Add 2 peaches, each cut into 1/4-inch slices; toss to coat well. Let stand 1 hour. Fold the edges of a sheet of heavy duty foil to form a shallow baking pan. Place on grill over low heat. Place peaches on foil. Cover with second sheet of foil. Grill 6 to 8 minutes or until peaches are browned and caramelized around edges, turning occasionally and brushing with marinade.
Cinnamon Mocha Ice Cream Sandwiches With Grilled Strawberries

2 3/4 cups flour
   2 teaspoons McCormick® Cream of Tartar
   1 teaspoon baking soda
1 3/4 cups sugar, divided
1/2 cup (1 stick) butter, softened
1/2 cup shortening
   2 eggs
   2 teaspoons McCormick® Pure Vanilla Extract
   1 tablespoon McCormick® Ground Cinnamon
2 pints coffee ice cream, softened
   Semi-sweet baking chocolate, melted (optional)
   Decadent Cinnamon-Chocolate Sauce, recipe follows (optional)
   Grilled Strawberries, recipe follows (optional)

MIX flour, cream of tartar and baking soda in small bowl. Set aside. Beat 1 1/2 cups of the sugar, butter and shortening in large bowl with electric mixer on medium speed until light and fluffy. Add eggs and vanilla; mix well. Gradually beat in flour mixture on low speed until well mixed. Refrigerate 1 hour.

MIX remaining 1/4 cup sugar and cinnamon. Shape dough into 1-inch balls. Roll in cinnamon sugar mixture to coat. Place 2 inches apart on baking sheets.

BAKE in preheated 400°F oven 9 to 11 minutes or until lightly browned. Cool on baking sheets 1 minute. Remove to wire racks; cool completely.

Decadent Cinnamon-Chocolate Sauce: Mix 1/2 cup each agave nectar and heavy cream, 1 tablespoon espresso granules and 2 teaspoons McCormick® Gourmet Collection Roasted Saigon Cinnamon in medium microwaveable bowl. Microwave on HIGH 1 1/2 minutes or until mixture just comes to boil. Add 8 ounces bittersweet baking chocolate, coarsely chopped; stir until chocolate is completely melted and mixture is smooth. Stir in 1 ounce coffee liqueur, if desired. Cool slightly before serving. Makes 1 1/2 cups.

Grilled Strawberries: Mix 1/4 cup agave nectar and 2 teaspoons McCormick® Gourmet Collection Roasted Saigon Cinnamon. Brush onto 12 medium to large strawberries. Grill over medium-high heat 1 to 2 minutes or until grill marks appear, turning occasionally.

TO ASSEMBLE ICE CREAM SANDWICHES, place about 2 tablespoons ice cream on the flat side of 1 cookie. Top with a second cookie, pressing gently. Repeat with remaining cookies and ice cream. Drizzle ice cream sandwiches with melted chocolate, if desired. Freeze 2 hours or until firm. Serve with Decadent Cinnamon-Chocolate Sauce and Grilled Strawberries, if desired.

Storage Tip: Wrap each frozen ice cream sandwich in plastic wrap or foil. Place in freezer-weight resealable plastic bag. Store in freezer up to 2 weeks.

Makes 24 (1 ice cream sandwich) servings.
Thai Grilled Flatbread with Mango & Sweet Chili Sauce

3/4 cup Thai Kitchen® Sweet Red Chili Sauce, divided
2 tablespoons creamy peanut butter
2 teaspoons soy sauce
1 tablespoon vegetable oil
1 baby bok choy, cut lengthwise into quarters
1 red bell pepper, seeded and cut into strips
1 medium zucchini, cut lengthwise into thin slices
1 large ripe mango, peeled and flesh cut off the seed in large pieces
1 package (8.8 ounces) naan (2 pieces)
Chopped peanuts and chopped fresh mint for garnish

MIX 1/4 cup of the chili sauce, peanut butter and soy sauce in small bowl until smooth. Set aside. Mix remaining 1/2 cup chili sauce and oil in small bowl. Brush on vegetables and fruit.

GRILL over medium heat 5 minutes or until tender, turning occasionally and brushing with chili sauce mixture. Brush naan lightly with oil. Grill over medium-low heat 1 to 2 minutes per side or until grill marks appear on both sides.

SPREAD peanut butter mixture evenly on each naan. Cut vegetables and fruit into smaller pieces. Divide evenly between the naan. Sprinkle with peanuts and mint. Cut into serving-size pieces and serve immediately.

Makes 2 naan.