The Cookout: New Ideas for an Old Favorite

Everyone loves to grill out in the summer, right? But after a while, hotdogs and hamburgers start to get boring. Here are a few delicious ideas to put the fun back into summer cookouts.

**Gourmet Frankfurters.** Instead of the usual hotdog, seek out special franks and use creative toppings. For an old-fashioned taste, try an all-beef frank topped with baked beans and onion. Healthy eaters can enjoy a lean turkey frank wrapped in a grilled tortilla with fresh guacamole and salsa. There are many other kinds of wieners out there, too: chicken and herb sausages, bratwurst, vegetarian franks, and more.

**Not-So-Normal Burgers.** Say adios to boring burgers! It’s easy to transform a regular burger to suit your own tastes. Try topping your burger of ground grass-fed organic beef with blue cheese, bacon, and a touch of vinaigrette instead of ketchup. You can even slice up some potatoes, toss them in olive oil and salt, wrap them in foil, and throw them on the fire for a side of crispy grilled potatoes.

**Vegetable Bliss.** Brush thick slices of tomato, peppers, and eggplant with olive oil and sprinkle with oregano or other herbs. Grill lightly and then arrange the veggies on a slice of whole-grain bread. Top with mozzarella and broil until the cheese melts for a light and tasty lunch.

And don’t forget dessert! Grilled peaches or pineapple served with vanilla ice cream are a yummy way to finish off your summer cookout.