

Cutco's

Outdoor Entertaining Guide

Sunshine, good friends and good food are what make the warm weather months so special. To offer some inspiration, we bring you seven great recipes and handy tips for outdoor entertaining.

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The
Cutco Kitchen

For more recipes and tips visit our blog CutcoKitchen.com

Feeling inspired? Share with us what you're cooking outdoors! Follow us at @CutcoCutlery and use the hashtag #CutcoOutdoors.





Fire and Ice Salsa

Here's a salsa that has a cool side from its watermelon, but then heats up with some jalapeño peppers.

Makes 3 cups
Courtesy of www.watermelon.org

Ingredients

- 3 cups watermelon, seeded and chopped
- 1/4 cup green peppers, diced
- 2 tablespoons lime juice
- 1 tablespoon cilantro, chopped
- 1 tablespoon green onions, thinly sliced
- 2 tablespoons jalapeño peppers

Directions

Combine ingredients. Mix well and cover. Refrigerate for 1 hour or more before serving.

Watermelon Salsa Bowl

Materials

- 1 watermelon, round and seedless
- 1 dry erase marker
- 1 Trimmer (utility knife)
- 1 Ice Cream Scoop
- 1 serving of Fire and Ice Salsa
- 1 serving of chips
- jalapenos, cilantro and lime for garnish



Ice Cream Scoop



Trimmer

Directions

Wash the watermelon and pat dry.

Use a dry erase marker to trace the design around the middle of the watermelon.

Use a utility knife to carefully carve the design (copy design in photo).

Split watermelon in half, and use a scoop to scoop out the flesh.

Choose a flat area of rind on the other watermelon half to trace and carve out the lizard design (copy from image in photo).

Fill bowl with Fire and Ice Salsa.

Garnish with lizard and chips, jalapeños, cilantro and lime.

BBQ Pork Tenderloin Medallions

From Cutco Customer Bryan Lipsy, Monroe, Washington

Remove the pork tenderloin from the package. Trim the end and square up the sides. Wash the pork under cold water and pat dry. Remove any silver skin and fatty chunks - a small paring knife works best here. Rinse once more in cold water to get any small pieces off. Very lightly dust tenderloin with granulated garlic then very lightly dust with granulated onion. **Do not** use garlic or onion powders for dusting. The powders are too fine for this application. Now, evenly and lightly coat the tenderloin with your favorite BBQ rub. Let sit for 30 minutes to 1 hour.

Heat your BBQ pit up to 240°F. Cherry, hickory, pecan and oak are all good flavors. In the Pacific Northwest we mainly have fruitwoods like apple and cherry. Pork goes well with cherry wood smoke.

Unwrap and place pork in smoker. Pork tenderloin is a lean cut of meat and will cook quickly. Keep a thermometer handy and check internal temp every 30 minutes after the first hour, but not too often or it will never cook.

Once pork has reached 150°F, remove from smoker and wrap in heavy duty aluminum foil and old cotton towels. Let rest for 15 minutes. It should coast to about 155°F internal. True pitmasters know: hot meat - hot sauce. Cold sauces do not coat hot meats well. While the meat is resting, get your sauce hot. Not boiling hot, but very hot. Once the sauce is hot, unwrap the tenderloin. Coat entire tenderloin in the sauce and let excess sauce drip off. Put tenderloin back in the smoker or oven to set the sauce. About 10-15 minutes. Remove tenderloin and let sit for at least 5 minutes before slicing.

About Bryan: Bryan Lipsy is a Cutco customer living with his wife Nancy in Monroe, Washington. Bryan competes with the Brothers-In-Arms BBQ team, a team comprised of active duty, former and retired military. Bryan served in the world's greatest Navy.

Get Bryan's Recipes for BBQ Rub, Apple BBQ Sauce and Raspberry Glaze on Cutco's blog, www.CutcoKitchen.com.

Pitmaster's tip: After applying rub, tightly wrap meat in plastic wrap. This will keep the rub against the meat as the juices mix with the seasoning.

Pitmaster's tip: If you're lookin' - you ain't cookin'. Every time you open the pit you are letting the heat and smoke out. You are shooting for 150°F internal. How long it takes depends on your smoker, the size of the tenderloin and the weather.

Photographed by Bryan Lipsy



Italian Potato Salad

Potato salad is a picnic staple. Here's a version that will stand up to the heat of summer better than a mayonnaise-based version.

Ingredients

- 4-5 medium sized white potatoes, cooked, cooled, peeled and cut into small chunks
- 3 celery stalks, sliced (about 1 cup)
- 4 green onions, sliced - use both white and green parts
- 1 container of grape or cherry tomatoes, halved
- 1 package of dry Italian dressing mix, prepared according to package directions or bottled Italian dressing
- Salt and pepper to taste

Directions

Mix the potatoes, celery, onions and tomatoes together. Add the dressing, stirring well to coat the potatoes. Season with salt and pepper.

Salad can be served at room temperature or chilled.

Pork and Watermelon Kabobs

Courtesy of www.watermelon.org

The best antioxidant defense comes from an assortment of colorful fruits and vegetables. These kabobs have it all: red, yellow, green and even orange. Easy and fun to make, guests can even build their own kabobs!

Ingredients

6 tablespoons brown sugar

6 tablespoons soy sauce

6 tablespoons red onion, diced

3 cloves garlic, minced

3 tablespoons lemon juice

1 tablespoon olive oil

1/4 teaspoon ground thyme

Pepper to taste

1 pound boned, lean pork chop,
cut into 1-inch cubes
(approximately 38 to 40 pieces)

32 (1-inch) cubes watermelon

16 to 24 (1/2-inch) zucchini rounds

16 (1-inch) pineapple chunks,
fresh or canned

24 (1-inch) yellow and/or orange peppers

Cooking spray



Directions

Combine sugar, soy sauce, onion, garlic, lemon juice, olive oil, thyme and pepper in a mixing bowl. Pour into a resealable bag and add pork pieces. Seal bag, mix thoroughly and refrigerate for at least 1 hour, turning bag on occasion.

Remove pork from bag and reserve marinade. Thread 5 pork pieces, 4 watermelon cubes, 2 to 3 zucchini rounds, 2 pineapple chunks and 3 peppers on each of 8 skewers, alternating the order.

Spray cooking surface and prepare grill.

Place kabobs on grill. Grill for 12 to 15 minutes, depending on grill heat, or until done, turning and basting frequently with reserved marinade. Garnish with sesame seeds and chunks of watermelon.

Makes 8 kabobs.



Sangria

Ingredients

- 1 bottle of dry red wine
- 1/2 cup frozen lemonade concentrate
- 1/2 cup orange liqueur (like triple sec)
- 2 tablespoons sugar
- 1 lime, sliced into rounds then cut in half
- 1 orange, sliced into rounds then cut in half
- 5-7 large strawberries, hulled then quartered
- 2 cups ginger ale

Directions

In a large pitcher combine wine, lemonade concentrate, orange liqueur and sugar. Stir well. Slice all fruit as listed. Float lime and orange slices on top of pitcher. Cover and refrigerate overnight for best flavor.

Add strawberries, ginger ale and ice right before serving.



Mocktail Sangria

Ingredients

- 4 cups of grape juice
- 1 cup of pulp-free orange juice
- 1/2 cup frozen lemonade concentrate
- 1 lime, sliced into rounds then cut in half
- 1 orange, sliced into rounds then cut in half
- 5-7 large strawberries, hulled then quartered
- 2 cups ginger ale

Directions

In a large pitcher combine juices and lemonade concentrate. Stir well. Slice all fruit as listed. Float lime and orange slices on top of pitcher. Cover and refrigerate overnight for best flavor.

Add strawberries, ginger ale and ice right before serving.



S'mores

S'mores are pretty straightforward right? All you need is a bag of marshmallows, a chocolate bar and a few graham crackers. But what if you're with people who have different tastes or live in an area with dicey weather? Check out this list of different options when creating this summertime treat.

Instead of graham crackers, try...

- Keebler® Fudge Stripes™ Original cookies
- Chocolate chip cookies
- RITZ crackers
- Shortbread cookies
- OREO cookies
- Peanut butter cookies

Instead of chocolate, try...

- Hazelnut spread
- Peanut butter
- White chocolate

Add some sliced fruit!

- Bananas
- Strawberries
- Pineapple
- Apples



If the weather isn't cooperating, no worries!

There are lots of ways to enjoy s'mores indoors.

Make a s'mores bar! With a few skewers and Sterno® candles, you can create a fun, indoor s'mores bar in minutes. This is a great idea for weddings, too!

Bake some s'mores cookies! Soft and chewy s'mores cookies combine all of your favorite ingredients packed into a cookie.

Create a s'mores dip! Layer your chocolate and marshmallows in a crockpot or a cast iron skillet, heat and serve with graham crackers for the taste of the outdoors inside.



Tips

Outdoor cooking essentials

Steak Knives - Use steak knives that easily slice through steak, from rare to well-done.

Storage Sheaths - Use convenient and safe storage sheaths to transport sharp knives to the park, beach or neighbor's backyard.

Barbecue Tools - Use long-handled utensils to keep you safely away from the heat of the grill.



Outdoor entertaining tips

When hosting an outdoor gathering keep these handy tips in mind!

- Have plenty of chairs on hand.
- Throws and light blankets are great to have when the sun goes down.
- Don't forget insect repellent and sunscreen.
- Many types of bugs will avoid the smell of essential oils like eucalyptus, lavender and citronella. Essential oil scented candles can be an option.
- Ants and gnats can be diverted by ripe fruit or syrupy sugar water placed on the outside of the general eating area.
- Use a tray, caddy or basket to carry condiments and other small essentials in one trip.
- Use moist towelettes to clean hands quickly.
- Have plenty of trash bags available.

How to cook the perfect burger

from our Cutco Cutlery Facebook fans

- 👍 "Add beer and onions!"
- 👍 "Start with the best ground chuck."
- 👍 "Just cook the beef patty, nothing in it! Finish with salt and pepper. It's amazing how a simple burger tastes so amazing!"
- 👍 "Cheese and bacon!"
- 👍 "Actually, a good burger is pure ground beef."
- 👍 "Lipton Onion Soup Mix...and Cutco BBQ Set!"
- 👍 "Put 1/2 cup Karo® syrup in 1 pound of meat and add garlic, salt and pepper. The syrup seals the juices."
- 👍 "1/2 ground chuck, 1/2 ground veal chuck and soy sauce and Worcestershire."
- 👍 "Very lean ground sirloin. Mix with cracker crumbs, beaten egg, chopped onion and seasoning of your choice. Make patties and fry using a small amount of oil and butter. Crispy on the outside and soft in center. My husband's favorite."
- 👍 "Mix salt and pepper in the meat then let it rest for an hour so the salt will go into the meatness."
- 👍 "Mix Thousand Island dressing in the meat with your other spices and let sit for 30 minutes prior to cooking and they're amazing."
- 👍 "For best results, put wife in charge. I'm ashamed to say she's a far superior griller to me!"

