

Quick & Easy

THE COSTCO WAY

Kingsford Hawaiian Pork Kebabs

Makes 8 servings

Marinade Ingredients:

1 cup soy sauce
½ cup sweet chili sauce
2 Tbsp brown sugar
6 Tbsp extra virgin olive oil
2 tsp red pepper flakes
2 tsp garlic, minced
2 tsp ground ginger

Instructions:

In a small bowl, combine soy sauce, sweet chili sauce, brown sugar, olive oil, red pepper flakes, garlic and ginger. Stir until well combined. Cover. Refrigerate until ready to use.

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For more recipe ideas, go to Costco.com and search: **Quick & Easy**



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Continued.

Kebab Ingredients:

2 lbs pork loin, cut into 1-inch-thick cubes
Marinade, divided
18 lb bag Kingsford® Professional Charcoal Briquets
Kingsford® Lighter Fluid
1 large red onion, cut into 1-inch-thick cubes
1 orange bell pepper, cut into 1-inch-thick cubes
1 red bell pepper, cut into 1-inch-thick cubes
1 green bell pepper, cut into 1-inch-thick cubes
½ pineapple, cut into bite-size chunks
3 portobello mushrooms, cut into ⅛-inch sections
16 cherry tomatoes

Instructions:

Place pork in a large resealable plastic bag. Pour half of the Marinade into the bag. Refrigerate for at least 3 hours, to overnight. Refrigerate the remaining half of the marinade until ready to grill. On a grill, light Kingsford® Charcoal Briquets with Kingsford® Lighter Fluid according to package directions. Heat coals to about 400 F. While coals are heating, prepare skewers by alternating pork, red onion, orange pepper, red pepper, green pepper, another piece of pork, pineapple, mushroom and tomato. Repeat for each skewer.

Place kebabs on the grill. Cook for 15 minutes, or until meat is cooked through and internal temperature reaches 145 F. Flip skewers halfway through cooking time. Baste skewers with the remaining half of marinade at least twice while cooking. Wrap cooked kebabs in foil to keep warm until ready to serve.

Recipes courtesy of @RandyAltig.

For more recipe ideas, go to [Costco.com](https://www.costco.com) and search: **Quick & Easy**



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Grilled Ranch Seasoning Bread

Makes 10 to 14 servings

Ingredients:

- 1 loaf Italian bread
- ½ stick salted butter, softened
- 2 tsp garlic, minced
- 2 tsp oregano, chopped
- 2 tsp Hidden Valley® Homestyle Ranch® Seasoning Dip & Salad Dressing Mix
- ½ cup Parmesan cheese, shredded
- 1 Tbsp parsley, chopped

Instructions:

Slice bread in half lengthwise. In a small bowl, combine butter, garlic, oregano and ranch mix. Mix until combined. Spread butter on the cut side of bread. Place on a heated grill, buttered side up. Grill for 3 minutes. Flip. Grill for an additional 2 minutes. Cut into 3-inch slices. Sprinkle with Parmesan and parsley.

Recipes courtesy of @RandyAltig.

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THE COSTCO WAY

Grilled Hearts of Romaine Salad

Makes 8 servings

Ingredients:

4 romaine hearts, halved

¼ cup extra virgin olive oil

Pepper, to taste

Salt, to taste

Hidden Valley® Homestyle Ranch® Dressing

2 Tbsp blue cheese, crumbled

6 Tbsp hazelnuts, chopped

Instructions:

Cut romaine hearts in half lengthwise. Brush the cut side with olive oil. Sprinkle with pepper and salt. Place on a heated grill, cut side down. Cook until slightly charred. Place on a plate. Drizzle with ranch dressing. Sprinkle with blue cheese and hazelnuts. Top with pepper.

Recipes courtesy of @RandyAltig.

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