

get your grill sizzling

PARTY MENU FOR 12

Blended Mango-Rum Drink
 Cool Marinated Shrimp
 Safeway SELECT Chicken
 Empanadas
 Avocado, Egg, and Tomato
 Salad
 Safeway SELECT Artisan
 French Bread
 Seasoned Pork Loin Roast
 Flat Iron Roast with
 Chimichurri Sauce
 Spicy Chicken Sausages
 Grilled Eggplant and Peppers
 Firefly Ridge Red Wine*
 Safeway SELECT Artisan
 Dulce de Leche Mousse Cake
 with Dessert Sauces
 Coffee

*Available in selected stores

Safeway has what you need to host a South American–style cookout this summer

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 FOOD STYLING BY GEORGE DOLESE • PROP STYLING BY EMMA STAR JENSEN

South America is one place where the atmosphere around the table is just as important as the food on it. This summer, bring the region's hospitality and delicious, uncomplicated meals to your own table with our version of a festive mixed grill party. Traditionally known as the *asado* (cookout), it features simply prepared platters of meats, vegetables, and salads sampled around the grill. In our stores, you'll find what you need to prepare these Latin-flavored dishes—though the combinations are new and flavorful, none of the ingredients are exotic or hard to find. Invite your friends and family to enjoy these fresh, easy-to-prepare, and do-ahead foods as you fire up the grill and share in the joys of good conversation, delicious food, and treasured company.

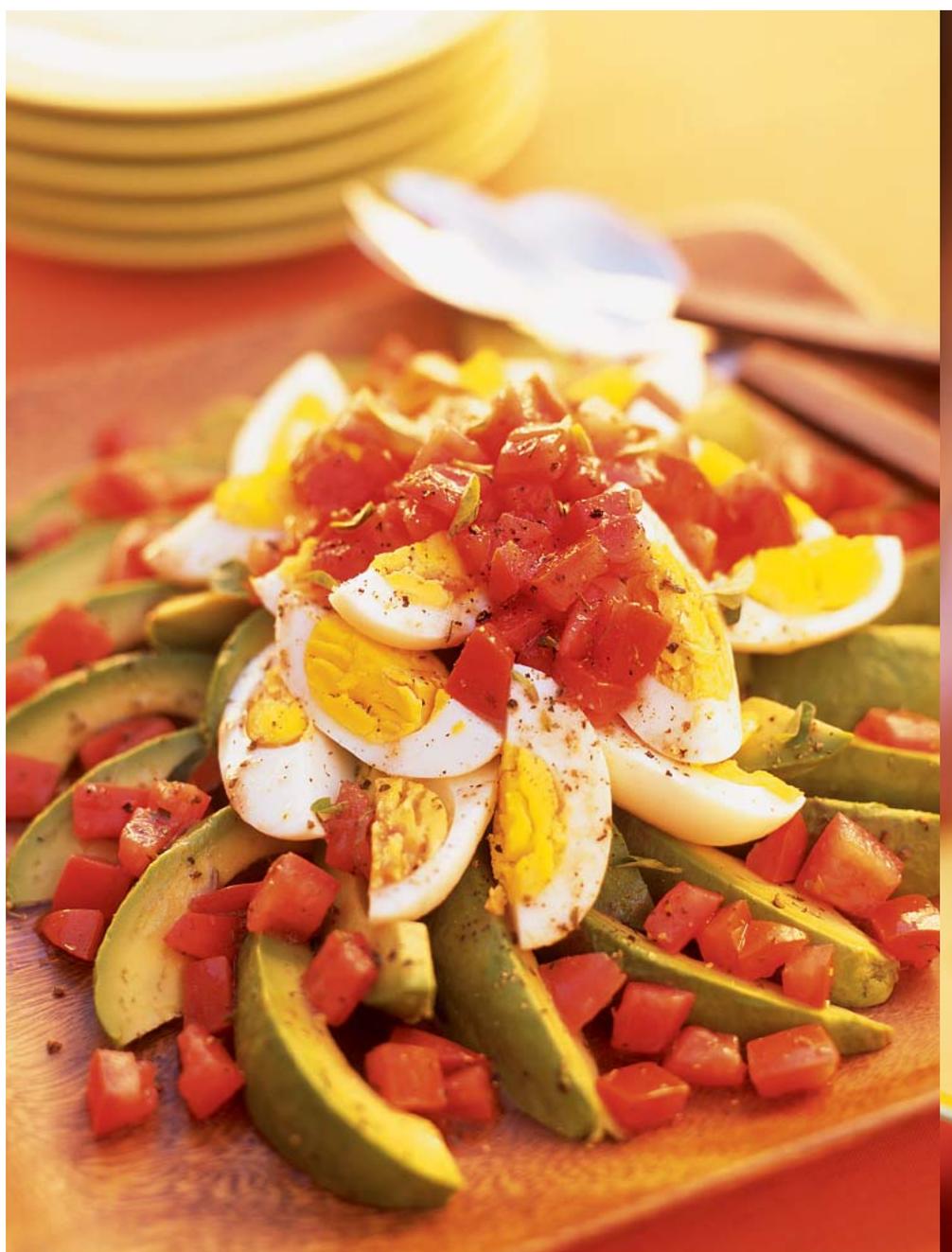


SHORTCUT APPETIZER

Safeway SELECT Chicken Empanadas

Stuffed pastry turnovers called empanadas are a classic snack in Hispanic countries. Premade and ready to bake, our Southwest-style version of these appetizers has a delicious filling of seasoned chicken meat, Monterey jack and mozzarella cheeses, and jalapeño and bell peppers.

- Purchase 3 packages (8 pieces each) in the freezer section
- Place all 24 pieces on one baking sheet
- Bake according to package directions, about 10 to 12 minutes
- Serve on a platter



Avocado, Egg, and Tomato Salad

PREP AND COOK TIME: 30 minutes

MAKES: 10 to 12 servings

- 2** tablespoons Safeway SELECT Verdi Red Wine Vinegar
- 4** tablespoons Safeway SELECT Verdi Olive Oil
- About $\frac{1}{2}$ teaspoon salt
- About $\frac{1}{2}$ teaspoon fresh-ground pepper
- 1** teaspoon dried oregano
- 1** pound firm-ripe tomatoes, rinsed, cored, seeded, and diced
- 8** Safeway SELECT Organic Large Eggs, hard-cooked
- 6** firm-ripe avocados (about $3\frac{1}{2}$ lb. total)

1. Up to 4 days ahead, make vinaigrette: In a small bowl or jar, combine vinegar, oil, $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ teaspoon pepper, and oregano; cover and chill.

2. Up to 4 hours ahead, put tomatoes in a bowl and add vinaigrette; mix and let stand at room temperature. Shell eggs and chill.

3. Up to 1 hour ahead, halve, pit, peel, and slice avocados into eighths. Arrange on a large platter. Cut eggs into quarters and arrange on platter with avocados. Spoon tomatoes and dressing over avocados and eggs; add salt and pepper to taste. Cover until serving.

Per serving: 000 cal., 00% (00 cal.) from fat; 00 g protein; 000 g fat (000 g sat.); 000 g carbo (000 g fiber); 000 mg sodium; 00 mg chol.

Blended Mango-Rum Drink

PREP TIME: 10 minutes

NOTES: Known in Brazil as a *batida*, this cooler is the country's second most popular drink. For a nonalcoholic version, replace the rum with canned mango nectar. To decorate glasses up to 4 hours ahead, pour light corn syrup into a shallow dish. One at a time, dip rims of glasses into corn syrup, then into a shallow dish of fine granulated sugar or toasted shredded coconut. To toast coconut, stir in a frying pan over medium-high heat until pale brown; pour from pan into a container and store airtight up to 4 days.

MAKES: 10 to 12 servings

3 ripe mangoes (about 10 oz. each), peeled and diced (about 3 cups total)

1½ to 2 cups white or light rum

**2 cups canned coconut milk
About 2 tablespoons sugar**

4 cups crushed ice

Combine half the mango slices (about 1½ cups), 1 cup rum, 1 cup coconut milk, and 1 tablespoon sugar in a blender; blend until puréed. Add 2 cups crushed ice and whirl until smooth. Add more sugar to taste, if desired. Pour into 5 or 6 glasses (8 to 10 oz. each) and serve. Repeat to purée remaining drink ingredients; serve as directed above.

Per serving: 000 cal., 00% (00 cal.) from fat; 00 g protein; 000 g fat (000 g sat.); 000 g carbo (000 g fiber); 000 mg sodium; 00 mg chol.

Cool Marinated Shrimp

PREP TIME: 20 minutes, plus 1 hour marinating time

NOTES: Our version of the traditional appetizer called *ceviche* uses cooked, shelled, and deveined shrimp—cutting the marinating time by hours.

MAKES: 10 to 12 servings

⅓ cup fresh lime juice (3 or 4 limes)

¼ cup Safeway SELECT Verdi Olive Oil

1 tablespoon minced or pressed garlic

⅓ cup chopped fresh cilantro

1½ teaspoons hot chile flakes

**1 cup thinly slivered red onion
Salt**

1¾ pounds frozen cooked tail-on peeled and deveined Captain's Choice Shrimp (31 to 40 count per pound)

Lime slices

1. In a small bowl or jar, combine lime juice, olive oil, garlic, cilantro, chile flakes, onion, and salt to taste; cover and chill up to 1 day.

2. Thaw shrimp according to package directions; rinse, drain well, and pat dry. In a bowl, combine shrimp with lime juice mixture. Cover and chill up to 1 hour.

3. To serve, stir marinated shrimp mixture, pour onto a platter, and garnish with lime slices. Let guests help themselves to individual portions.

Per serving: 000 cal., 00% (00 cal.) from fat; 00 g protein; 000 g fat (000 g sat.); 000 g carbo (000 g fiber); 000 mg



Step 1:
Once grill is ready, place
Seasoned Pork Loin Roast
on to cook

Step 3:
While roasts are resting, warm
Spicy Chicken Sausages on grill

Step 2:
Add Flat Iron Roast to grill

RANCHER'S
Reserve[™]
TENDER BEEF

Seasoned Pork Loin Roast

PREP TIME: 15 minutes, plus 1 day marinating time

COOK TIME: About 40 minutes

MAKES: 10 to 12 servings

- 1 teaspoon minced or pressed garlic
- 1 teaspoon paprika
- 1 teaspoon ground chipotle chile pepper
- 1 teaspoon ground cumin
- 1 teaspoon dried oregano
- 1/2 teaspoon salt
- 3 tablespoons Safeway SELECT Verdi Olive Oil
- 2 tablespoons cider vinegar
- 2 1/2- to 3-pound boneless pork loin top loin roast, rinsed and patted dry

1. In a bowl, combine garlic, paprika, chipotle, cumin, oregano, salt, oil, and vinegar. Rub paste over pork and place in a resealable plastic food bag; cover and chill up to 1 day.
2. If using a gas grill, cover and heat on high for 10 minutes. Turn heat to medium-high and adjust for indirect cooking (no flame directly below meat). If using a charcoal grill, ignite 70 briquets on firegrate; when hot and dotted with gray ash, about 15 minutes, push equally to opposite sides of grate. Now and every 30 minutes while cooking, add 5 more briquets to each mound; replace grill.
3. Remove pork roast from bag and center on grill with no heat directly beneath it. Close lid on grill and open vents. Cook pork until a meat thermometer inserted in center of thickest part reaches 150°, about 1 hour (meat may look a bit pink, but will continue to cook as it rests).
4. Transfer roast to a platter; keep in a warm place and let rest 5 to 10 minutes; cut into thin slices to serve.

Per serving: 000 cal., 00% (00 cal.) from fat; 00 g protein; 000 g fat (000 g sat.); 000 g carbo (000 g fiber); 000 mg sodium; 00 mg chol.

Flat Iron Roast with Chimichurri Sauce

PREP TIME: 20 minutes, plus 1 day marinating time

COOK TIME: About 40 minutes

NOTES: This flat iron roast, also known as a beef chuck top blade boneless roast, should be purchased as a whole piece. The meat cooks on the grill at the same time as the Seasoned Pork Loin Roast.

MAKES: 10 to 12 servings

- 1 flat iron roast (see notes), about 2 pounds, rinsed and patted dry
- 1/2 cup chimichurri sauce (recipe follows)

1. Place roast in a resealable plastic food bag; add the chimichurri sauce (recipe follows). Seal bag, turn to coat meat with sauce, and chill overnight.
2. Remove roast from bag; discard marinade. Grill steak over indirect heat alongside Seasoned Pork Loin Roast (see steps 2 and 3 of that recipe), until done to taste (cut to test), about 40 minutes for medium-rare (pink).
3. Transfer roast to a platter; keep in a warm place and let rest 5 to 10 minutes; cut across the grain into thin slices to serve. Accompany with remaining room-temperature chimichurri sauce.

Per serving: 000 cal., 00% (00 cal.) from fat; 00 g protein; 000 g fat (000 g sat.); 000 g carbo (000 g fiber); 000 mg sodium; 00 mg chol.

Chimichurri Sauce

PREP TIME: 10 minutes

MAKES: About 2 cups

- 4 cups parsley, rinsed and drained
- 1 cup fresh oregano leaves, rinsed and drained
- 2 cloves garlic, peeled
- 2 teaspoons hot chile flakes
- 1 teaspoon salt
- 1/2 cup Safeway SELECT Verdi Red Wine Vinegar
- 1 cup Safeway SELECT Verdi Olive Oil

Put parsley, oregano, garlic, chile flakes, salt, vinegar, and olive oil in a blender or food processor; whirl until smoothly puréed. Cover and chill until 1 hour before serving.

Spicy Chicken Sausages

COOK TIME: About 10 minutes

MAKES: 12 servings

- 3 packages (12 oz. each) fully cooked Butcher's Cut Chicken Andouille Sausage

Make small diagonal cuts in each sausage, if desired. When Seasoned Pork Loin Roast and Flat Iron Roast come off the grill to rest for carving (see last step of either recipe), lay sausages on grill over direct heat; cover grill and cook according to package directions, turning sausages as needed to brown evenly, about 10 minutes. Transfer to a platter and serve.



This summer, try thinking of your grill as an extension of your kitchen. Take advantage of it for everyday meals, as well as for parties like this one.

Seasoned Pork Loin Roast

PREP TIME: 15 minutes, plus 1 day marinating time

COOK TIME: About 40 minutes

MAKES: 10 to 12 servings

- 1 teaspoon minced or pressed garlic
- 1 teaspoon paprika
- 1 teaspoon ground chipotle chile pepper
- 1 teaspoon ground cumin
- 1 teaspoon dried oregano
- 1/2 teaspoon salt
- 3 tablespoons Safeway SELECT Verdi Olive Oil
- 2 tablespoons cider vinegar
- 2 1/2- to 3-pound boneless pork loin top loin roast, rinsed and patted dry

1. In a bowl, combine garlic, paprika, chipotle, cumin, oregano, salt, oil, and vinegar. Rub paste over pork and place in a resealable plastic food bag; cover and chill up to 1 day.
2. If using a gas grill, cover and heat on high for 10 minutes. Turn heat to medium-high and adjust for indirect cooking (no flame directly below meat). If using a charcoal grill, ignite 70 briquets on firegrate; when hot and dotted with gray ash, about 15 minutes, push equally to opposite sides of grate. Now and every 30 minutes while cooking, add 5 more briquets to each mound; replace grill.
3. Remove pork roast from bag and center on grill with no heat directly beneath it. Close lid on grill and open vents. Cook pork until a meat thermometer inserted in center of thickest part reaches 150°, about 1 hour (meat may look a bit pink, but will continue to cook as it rests).
4. Transfer roast to a platter; keep in a warm place and let rest 5 to 10 minutes; cut into thin slices to serve.

Per serving: 000 cal., 00% (00 cal.) from fat; 00 g protein; 000 g fat (000 g sat.); 000 g carbo (000 g fiber); 000 mg sodium; 00 mg chol.

Flat Iron Roast with Chimichurri Sauce

PREP TIME: 20 minutes, plus 1 day marinating time

COOK TIME: About 40 minutes

NOTES: This flat iron roast, also known as a beef chuck top blade boneless roast, should be purchased as a whole piece. The meat cooks on the grill at the same time as the Seasoned Pork Loin Roast.

MAKES: 10 to 12 servings

- 1 Rancher's Reserve U.S.D.A. Choice Tender Angus Flat Iron Roast (see notes), about 2 pounds, rinsed and patted dry
- 1/2 cup chimichurri sauce (recipe follows)

1. Place roast in a resealable plastic food bag; add the chimichurri sauce (recipe follows). Seal bag, turn to coat meat with sauce, and chill overnight.
2. Remove roast from bag; discard marinade. Grill steak over indirect heat alongside Seasoned Pork Loin Roast (see steps 2 and 3 of that recipe), until done to taste (cut to test), about 40 minutes for medium-rare (pink).
3. Transfer roast to a platter; keep in a warm place and let rest 5 to 10 minutes; cut across the grain into thin slices to serve. Accompany with remaining room-temperature chimichurri sauce.

Per serving: 000 cal., 00% (00 cal.) from fat; 00 g protein; 000 g fat (000 g sat.); 000 g carbo (000 g fiber); 000 mg sodium; 00 mg chol.

Chimichurri Sauce

PREP TIME: 10 minutes

MAKES: About 2 cups

- 4 cups parsley, rinsed and drained
- 1 cup fresh oregano leaves, rinsed and drained
- 2 cloves garlic, peeled
- 2 teaspoons hot chile flakes
- 1 teaspoon salt
- 1/2 cup Safeway SELECT Verdi Red Wine Vinegar
- 1 cup Safeway SELECT Verdi Olive Oil

Put parsley, oregano, garlic, chile flakes, salt, vinegar, and olive oil in a blender or food processor; whirl until smoothly puréed. Cover and chill until 1 hour before serving.

Spicy Chicken Sausages

COOK TIME: About 10 minutes

MAKES: 12 servings

- 3 packages (12 oz. each) fully cooked Butcher's Cut Chicken Andouille Sausage

Make small diagonal cuts in each sausage, if desired. When Seasoned Pork Loin Roast and Flat Iron Roast come off the grill to rest for carving (see last step of either recipe), lay sausages on grill over direct heat; cover grill and cook according to package directions, turning sausages as needed to brown evenly, about 10 minutes. Transfer to a platter and serve.

Introducing Rancher's Reserve

With Rancher's Reserve U.S.D.A. Choice Tender Angus Beef, now available exclusively at Genuardi's, you're guaranteed a tender and succulent cut of meat, no matter how you cook it. Rancher's Reserve is naturally aged to perfection, then hand-selected and hand-trimmed by our beef experts, so you get only the best. In fact, we're so sure you'll enjoy every bite of our Rancher's Reserve Beef that if you're not completely satisfied, we'll refund your money and replace your purchase, free.



DINNER WITH FRIENDS

Set up for this party can be casual: Decorate the buffet with flowers in simple glass tumblers or jars, and choose napkins in a variety of bright colors, then tie with the same color ribbon.



Plan for a Perfect Mixed Grill Party

Up to 4 days ahead:

Hard-cook eggs and prepare vinaigrette for avocado salad
Toast coconut, if using

Up to 1 day ahead:

Marinate pork roast
Prepare chimichurri sauce and marinate steak
Make marinade for shrimp
Grill eggplant and peppers
Set up buffet, if indoors

Up to 4 hours before party begins:

Set up buffet, if outdoors
Decorate glasses with coconut, if desired
Add tomatoes to avocado salad vinaigrette
Place eggplant and peppers on buffet, covered
If using charcoal, set up grill

Up to 1 hour ahead:

Finish salad; place on buffet

Set out chimichurri sauce
Make marinated shrimp

About 30 minutes ahead:

Ignite charcoal or heat gas grill
Cut bread and place on buffet
Assemble drink ingredients

About 15 minutes ahead:

Place pork roast and steak on grill
Bake empanadas

Pour marinated shrimp onto platter

As guests arrive:

Prepare drinks
Serve empanadas and marinated shrimp

Just before dinner:

Let cooked meats rest
Put sausages on grill

Just before dessert:

Slice mousse cake and decorate dessert plates



Grilled Eggplant and Red Peppers

PREP AND COOK TIME: 25 minutes

MAKES: 10 to 12 servings

- 3 eggplant (about 1 lb. each)**
- 6 tablespoons Safeway SELECT Verdi Olive Oil**
- 6 red bell peppers (about ½ lb. each)**
- Salt**
- Fresh-ground pepper**
- ¾ cup crumbled chevre cheese**

- 1.** Rinse eggplant, trim and discard stems, and slice crosswise into ½-inch-thick rounds. Brush slices with 3 tablespoons olive oil; set aside.
- 2.** Rinse peppers and place on a lightly oiled barbecue grill over medium-high heat (you can hold your hand at grill level only 3 to 4 seconds); close lid on gas grill. Turn peppers occasionally until skin is charred, 8 to 12 minutes. Transfer to a

bowl until cool enough to touch.

- 3.** Meanwhile, place eggplant slices on the grill and cook, turning once, until browned and soft when pressed, 10 to 15 minutes total. Lay slices on a serving platter.

- 4.** Pull off and discard pepper skins, stems, and seeds. Cut peppers in halves and arrange on platter with eggplant. Sprinkle with salt and pepper to taste; drizzle with remaining olive oil. Cover airtight and chill.

- 5.** Up to 4 hours before serving, remove from refrigerator, sprinkle with cheese, and let come to room temperature, covered.

Per serving: 000 cal., 00% (00 cal.) from fat; 00 g protein; 000 g fat (000 g sat.); 000 g carbo (000 g fiber); 000 mg sodium; 00 mg chol.



SHORTCUT DESSERT

Safeway SELECT Artisan Dulce de Leche Mousse Cake

Dulce de leche, a caramel made from evaporated milk, is a popular dessert flavor in South America. Topped with Australian caramel and a garnish of chocolate curls, our rich and moist cake with mousse filling is an excellent, easy finale to this party.

- Pick up the cake at our Bakery
- Purchase 2 bottles PlateScapers dessert sauce from Smucker's, available exclusively at Safeway
- Cut cake into 10 to 12 equal pieces to serve
- Place on individual dessert plates and decorate plates as shown

For decorating tips and more about Smucker's PlateScapers, turn to page 46.

