The Secret to Great Grilling:  
It's All in the Timing

Fruits and vegetables sizzled over a hot grill give your menu an extra zing. Getting it right is a matter of timing—time of year and time over the coals.

Spring Grilling Season

**Apricots**—cut into halves, remove pits. Thread onto skewers. Grill 4-6 minutes.

**Pineapple**—peel and core pineapple. Cut into 3/4-inch rings or 1-inch wedges. Grill 6-8 minutes.

**Artichoke**—trim off stem and outer leaves, cut off top third. Trim thorny tips and boil 30-45 minutes in water (with 3 tablespoons vinegar per quart of water). Drain and cut in half lengthwise. Grill face down 5-8 minutes.

**Bell Peppers**—rinse and pat dry. Grill 12-15 minutes, turning, and blacken evenly. Place in a paper bag, let cool slightly. Remove charred peel.

**New Potatoes**—skewer and grill 20-25 minutes, turning.

Summer Grilling Season

**Peaches, Nectarines, Plums**—peel and cut in half, remove pits. Grill face down 6-8 minutes.

**Corn**—immerse ears of corn (in husk) in cold water 1-2 hours. Grill either in or out of the husk. For in-the-husk, grill over direct heat until husks are charred (15-20 minutes), turning occasionally.

**Eggplant**—cut off stem. Cut eggplant in half or into 1/2-inch wedges. Grill 12-15 minutes, turning.

**Tomatoes**—cut tomatoes in half. Grill 8-12 minutes. Or, skewer cherry tomatoes and grill 2-3 minutes.

**Onions**—cut in quarters and skewer so onions lie flat. Grill 15-20 minutes.

**Garlic**—rub whole garlic heads with oil. Wrap in foil. Grill 45 minutes, turning occasionally.

Fall Grilling Season

**Apples**—core apples and peel if desired. Cut into halves and grill for 10-12 minutes. Or, cut across into rings and grill 6 minutes.

**Papayas**—peel, if desired, and cut across into 3/4-inch rings. Or cut lengthwise into quarters. Grill 5-8 minutes.

**Pears**—core pears and peel, if desired. Cut lengthwise or into 3/4-inch wedges. Thread onto skewers and grill 6 minutes for wedges and 10-12 minutes for halves.

**Potatoes, Sweet Potatoes or Yams**—cut in half or into 1-inch wedges. Cook in boiling water until tender. Grill 8-10 minutes.

**Melons**—Cut into wedges, remove seeds. Peel, if desired. Grill 3-4 minutes.

National Pork Producers Council 1994 in cooperation with the National Pork Board. Adapted by Betsy Crisp, MS, LD.