

# Eversave Recipes

*Tasty new ideas for you and your family.*

**Summer  
Grillin'**

SUMMERTIME  
B-B-Q CHICKEN

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# Eversave Recipes

At Eversave Recipes members share their favorite time-saving, budget-friendly and family-tested recipes. This cookbook, Summer Grillin', features a selection of unique and flavorful dishes sure to spice up your grill this summer. We hope you will enjoy them at your next BBQ or family get-together!

Do you know a recipe that saves time, saves money or is just too good to keep yourself?

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Enjoy!

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## SUMMERTIME B-B-Q CHICKEN

BY CATHERINE HILL

It's a very delicious and moist way of doing chicken. The trick is the longer you marinate it the more flavor you will have. It's an old family recipe.

### INGREDIENTS

- 1 tablespoon poultry seasoning
- 1 tablespoon salt
- 1 cup of canola oil
- 1 large onion, quartered
- 2 cups of apple cider vinegar
- 2 teaspoons white pepper
- 2 eggs
- 1 family pack of chicken parts (tenderloins)

### DIRECTIONS

Place first 6 ingredients in blender. Blend on high speed then open the little top on the lid and add the eggs one at a time. Keep blending until it looks frothy. Clean the chicken and place in a large plastic bowl. Pour the marinade over the chicken. Let chicken soak for 12-24 hrs. Start your grill. Place pieces on the grill and let them sit until golden. Keep moving pieces so they don't burn. When all pieces are golden bring in and enjoy.



### SUGGESTED SIDE DISH:



**BBQ Corn on the Cob**  
By Patti McLaughlin



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## GRILLED SALMON

BY SANDY JOHNSON

Tender and delicate tasting.

### INGREDIENTS

1 small onion, sliced  
1/2 teaspoon thyme  
1/4 cup orange juice  
1/4 cup soy sauce  
4 salmon steaks

### DIRECTIONS

Mix orange juice, soy sauce and thyme. Marinate salmon in half the orange juice, soy sauce and thyme mixture. Slice onions in to rings about 1/2 inch in thickness. Grill salmon and onions for 15 minutes on one side and 10 minutes on the other. Boil left over marinade for 5 minutes and serve with salmon.



### SUGGESTED SIDE DISH:

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Amazing Asparagus  
By Laura Dibley



## ORIGINAL CAJUN GOURMET BURGER - BY RONALD C. TREADAWAY, SR.

A delicious combination of garlic, spices and more!

### INGREDIENTS

- 1 tablespoon dry bread crumbs
- 1 tablespoon softened cream cheese
- 1 tablespoon soy sauce
- 1 bunch of green onions, white bulb and half of green tops, chopped
- 1 large egg
- 1 large yellow onion, chopped
- 1 medium bell pepper, chopped
- 1/4 teaspoon coarsely ground black pepper
- 1/4 teaspoon cornstarch
- 1/4 teaspoon dried thyme
- 1/4 teaspoon dry mustard
- 1/4 teaspoon hot sauce, such as tabasco
- 1/4 teaspoon salt
- 1/4 teaspoon seasoned salt
- 2 Tablespoons worcestershire sauce
- 2 pounds ground beef chuck or sirloin
- 6 or more cloves fresh garlic, minced

### DIRECTIONS

In a large bowl, combine all ingredients. Combine well, by hand, and refrigerate overnight to let flavors intensify. Grill burgers the way you like them, and serve as a main course or in a bun with your favorite garnishes.



### SUGGESTED SIDE DISH:



**Zesty Pasta Salad**  
By Laura Dibley



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## GRILLED TILAPIA FISH

BY YVONNE B.

This fish is delicious. All my kids eat it. We serve it with potato salad, or garlic potatoes. Delicious!

### INGREDIENTS

- 1 stick margarine
- 1/2 cup grated Parmesan cheese
- 1/2 cup seasoned bread crumbs
- 2 teaspoons garlic powder
- 5 pieces tilapia fish
- dash pepper
- dash salt
- sprinkles of lemon juice over top



### SUGGESTED SIDE DISH:



Old Time Potato Salad

By Wanda Lockridge

### DIRECTIONS

Melt the margarine. Mix together the seasoned bread crumbs, grated parmesan cheese, garlic powder, salt, and pepper. Place fish in melted margarine, and then into the bread crumb mixture. Sprinkle with lemon juice. Spray a piece of foil with cooking spray, and place fish in foil, then make a foil tent over fish and place on grill, on medium heat for about 30 minute, or until flaky.



## SAUTEED GRILLED DUCK BREAST

BY SHANE WILLIAMS

A grilled duck recipe that is delicate and delightfully tasteful; leaving you wanting more.

### INGREDIENTS

- 5 butter-fried duck breasts
- Black pepper, to taste
- Italian dressing, (enough to cover duck breasts)
- 1-2 jalapenos peppers, sliced
- Lowry's seasoning salt, to taste
- 5 uncooked bacon strips

### DIRECTIONS

Soak duck breast in Italian dressing for 24 hours. Then wrap each duck breast around one jalapeno pepper slice, followed by wrapping bacon slice around duck breast. Season with black pepper and Lowry's seasoning salt to taste. You are now ready to place duck breast on the grill, but remember not to over cook or the duck will be tough. Cook until duck is pink in the middle, about like a medium cooked steak.

### SUGGESTED SIDE DISH:



**The Best Green Beans**  
By Gina Pietropaolo





## TERIYAKI GINGER GRILLED PORK TENDERLOIN

BY MARGIE MAHONEY

Guaranteed a hit at your next BBQ.

### INGREDIENTS

- 1 tablespoon brown sugar
- 1 tablespoon grated ginger
- 1 cup orange juice
- 1/4 cup soy sauce
- 2 lb pork tenderloin

### DIRECTIONS

Mix marinade ingredients together. Place pork in ziplock bag and pour marinade into bag. For best results, refrigerate for several hours to allow the marinade to seep through. Place on grill over medium flame and cook for 30 to 40 minutes with cover closed. Turn several times until done to desired taste. Your friends will LOVE it.



### SUGGESTED SIDE DISH:



**Quick Gourmet Brown Rice**  
By Staci Arnold