

Grilling

Backyard Grill

Twelve recipes for fire, fresh air, and a generous table



Three featured recipes from this collection

PUBLIC SAMPLE - 2 RECIPES

The complete edition has 12 recipes. This sample contains the first two.

Development edition 1.2.0 - recipes not kitchen tested.

Junction Table by CrownThrive, LLC

AI-generated realistic food artwork; not a photograph or tested result.

Contents

PUBLIC SAMPLE - this file includes two recipes, not the complete twelve-recipe cookbook. The full edition adds the remaining ten recipes, techniques, menus, shopping list, and planning pages.

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Make this kitchen yours

A good backyard meal begins before the food touches the grate. Clear a place for a clean serving platter, gather long-handled tools, and prepare a zone with gentler heat. These twelve recipes use direct heat for color and indirect heat when food needs time to finish without scorching. Gas grills can create two zones by leaving one burner off; charcoal grills can bank coals to one side. Exact timings depend on your grill, the weather, and ingredient thickness, so follow the temperature and texture checks as well as the clock. This Junction Table by CrownThrive, LLC collection is a development edition and has not been kitchen-tested. Grill outdoors in a well-ventilated area. Keep raw proteins chilled and separate from ready-to-eat food. Poultry reaches 165°F, ground meat 160°F, fish 145°F, and whole cuts of pork or beef 145°F with a 3-minute rest. Use clean plates for cooked food. Refrigerate leftovers at 40°F or below within 2 hours; when outdoor temperature exceeds 90°F, shorten that limit to 1 hour.

Recipe development edition 1.2.0 - October 30, 2026. Original editorial recipes; not kitchen tested. Timing is an estimate. Check appliance instructions, package directions and safe internal temperatures. No nutrition or medical benefit is claimed. Allergen notes are ingredient based and do not certify freedom from cross contact. Check every label and substitution.

AI-generated photorealistic culinary artwork interprets the listed recipes. These are not documentary photographs, kitchen-test evidence, or a guarantee of finished appearance. Follow the measured recipe and safety checks.

Food safety and ingredient labels

Use a food thermometer: poultry 165°F; ground beef, pork and lamb 160°F; whole beef, pork and lamb cuts 145°F followed by a 3 minute rest; fish 145°F. Reheat leftovers to 165°F. Keep the refrigerator at 40°F or below. Refrigerate perishables in shallow containers within 2 hours, or 1 hour above 90°F. Most cooked leftovers keep 3 to 4 days; follow a shorter recipe limit. Thaw in the refrigerator, cold water or microwave, never on the counter. A freezer keeps food cold; it does not sterilize it. Wash produce under running water and keep raw meat and its tools away from ready to eat food.

Use standard US cups and spoons unless a weight is given. Oven temperatures are Fahrenheit. One tablespoon equals 3 teaspoons; one US cup equals 16 tablespoons. Spoon flour into a cup and level it.



Lemon Rosemary Chicken Thighs - AI-generated realistic food artwork, not a photograph or tested result.

Lemon Rosemary Chicken Thighs

4 servings | Prep: 15 minutes | Cook: 16 minutes

Ingredients

- 1 1/2 pounds boneless skinless chicken thighs
- 2 tablespoons olive oil
- 3 tablespoons lemon juice
- 1 teaspoon finely grated lemon zest
- 2 garlic cloves, minced
- 1 tablespoon minced fresh rosemary
- 3/4 teaspoon kosher salt
- 1/4 teaspoon black pepper

Method

1. Mix oil, lemon juice, zest, garlic, rosemary, salt, and pepper in a bowl. Add chicken and turn to coat. Refrigerate covered for 30 minutes; keep this optional marinating time separate from active preparation.

2. Preheat a clean grill to medium-high, about 400°F, with a cooler indirect zone. Lift chicken from marinade, letting excess drip; discard used marinade.
3. Grill over direct heat for 5–6 minutes per side with the lid closed between turns. Move pieces to the cooler zone if browning too quickly.
4. Check each thickest portion for 165°F, allowing another 3–5 minutes if needed. Transfer to a clean platter and rest for 5 minutes before serving.

Cook's tip

Spread each thigh flat so folded edges do not hide an undercooked center.

Substitution

Replace rosemary with 1 tablespoon fresh thyme leaves.

Storage

Refrigerate in shallow covered containers at 40°F or below within 2 hours. Use within 3–4 days; reheat leftovers to 165°F.

Ingredient allergen notes

No major allergens identified in the listed ingredients. Check labels and cross contact.

Cumin Lime Flank Steak

4 servings | Prep: 15 minutes | Cook: 14 minutes

Ingredients

- 1 1/2 pounds flank steak
- 2 tablespoons olive oil
- 2 tablespoons lime juice
- 2 garlic cloves, minced
- 1 teaspoon ground cumin
- 1 teaspoon smoked paprika
- 3/4 teaspoon kosher salt
- 1/4 teaspoon black pepper
- 2 tablespoons chopped cilantro

Method

1. Mix oil, lime juice, garlic, cumin, paprika, salt, and pepper in a shallow container. Coat steak and refrigerate covered for 30-60 minutes.
2. Preheat a clean grill to medium-high, about 425°F, with an indirect zone. Remove steak from marinade and allow excess to drip off; discard the marinade.
3. Grill steak for 5-7 minutes per side, closing the lid between turns. Move to indirect heat if the surface chars before the center reaches 145°F.
4. Transfer to a clean cutting board and rest for at least 3 minutes. Find the direction of the muscle fibers and slice thinly across them; scatter cilantro over the slices.

Cook's tip

Slice against the grain after resting; thin crosswise slices make flank steak easier to chew.

Substitution

Use skirt steak, beginning temperature checks earlier because it is usually thinner.

Storage

Refrigerate in shallow covered containers at 40°F or below within 2 hours. Use within 3–4 days; reheat leftovers to 165°F.

Ingredient allergen notes

No major allergens identified in the listed ingredients. Check labels and cross contact.

Edition, use and support

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Safety references

FoodSafety.gov • safe cooking temperatures

<https://www.foodsafety.gov/food-safety-charts/safe-minimum-internal-temperatures>

USDA FSIS • leftovers and food safety

<https://www.fsis.usda.gov/food-safety/safe-food-handling-and-preparation/food-safety-basics/leftovers-and-food-safety>

Sources checked October 4, 2026. Original recipes are separate from these safety references.

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Put a little more thought into the fire

Make the grill useful for more than the main course. Backyard Grill moves from lemon rosemary chicken thighs and cumin lime flank steak to shrimp pineapple skewers, charred corn pepper salad, foil-pack potatoes, and grilled peaches with honey ricotta. Learn to establish direct and cooler heat zones, check meat temperatures, and prepare skewers and packets before cooking begins. Recipes explain which ingredients go over the heat and when to move or turn them. Suggested menus bring mains, vegetables, and dessert together, with shopping guidance for the first menu. This Junction Table collection by CrownThrive, LLC helps organize an outdoor meal around the food and the fire.

- Set up direct and indirect grill zones for lemon rosemary chicken thighs.
- Thread shrimp, pineapple, and red pepper onto skewers with space between pieces.
- Grill corn and peppers, then cut and dress them as a warm or chilled salad.

PUBLIC SAMPLE: two recipes only; the full edition has twelve.



Charred Corn and Pepper Salad

AI-generated realistic food artwork