

Food Grade
Adhesive



Grilling What?

Grilling fresh produce through the hot Summer Months is a refreshing idea.

Grilling fruits and vegetables continues to be a popular trend. Romaine, beets, peaches and watermelon, pineapple, artichokes are all possibilities that some consumers may not have even considered. If you search the web there are an abundance of grilling recipes that include these selections and more.

Fruits are gaining popularity because they caramelize when grilled making them even more sweet and a unique dessert option. Peaches should be slightly soft and smell fresh before grilling for salads to desserts.

Remember to add plenty of vegetables and fruits to your next meat grilling sale. Pair asparagus with your steaks; peppers with sausage or any other combination you can dream up. All vegetables may be grilled, and people are looking for healthier alternatives to pasta and rice.

Prepare and display vegetables to be grilled and skewered. Some examples might be: sweet onion, mushrooms, squash, bell peppers, grape and Roma tomatoes.

Try halved Brussel sprouts with a splash of olive oil, ground sea salt, crushed pecans as a marinade.*

Vegetables and meat go hand and hand during the grilling season and now grilled fruits are moving up the charts on the grocery lists. Encourage your customers to grill these fruits: pineapples, stone fruits like peaches, nectarines, plums, pluots, and melons, avocados along with recipe or grilling suggestions.

Add a balsamic glaze or drizzle fruits with honey or liquor for added flavor. * The possibilities are endless and should be on your list of promotions. Here's a list of ways to push these climbing trends with your customers:

1. Use Great on the Grill food labels (make sure you order food grade adhesive if needed)
2. Add signage near types of fruits and veggies to grill
3. Make up a summer calendar based on fruit and vegetable local harvest dates
4. Create recipe cards or signs
5. Demo grilled fruits or vegetables then skewer for sampling
6. Educate your employees on fresh prepared vegetable and fruit ideas
7. Call an account manager at Bollin Labels for more ideas on how to sell **800.882.5104**