

# Simple Sophisticated French Recipes For Your Grill



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French cuisine is often associated with sophisticated flavors, delicate techniques, and exquisite presentation. While many think of French cooking as requiring complicated recipes and fancy ingredients, it is quite possible to bring some of that elegance to your grill in a simple yet impressive way.

# 1. Grilled Ratatouille Skewers



## BBQ Bistro: Simple, Sophisticated French Recipes for Your Grill by Judith Fertig(Kindle Edition)

★★★★☆ 4.4 out of 5

Language : English

File size : 9682 KB

Text-to-Speech : Enabled

Screen Reader : Supported

Enhanced typesetting : Enabled

Word Wise : Enabled  
Print length : 226 pages



Transform the classic ratatouille into a mouthwatering grilled dish. Thread colorful skewers with a variety of fresh vegetables such as eggplants, zucchini, bell peppers, and cherry tomatoes. Brush with olive oil and sprinkle with herbes de Provence before grilling to perfection. The smoky charred flavors will add a new dimension to this traditional French dish.

## **2. Grilled Camembert with Honey and Thyme**



Camembert, a soft and creamy French cheese, becomes even more heavenly when grilled. Simply place a whole wheel of camembert on the grill and cook until melted and gooey. Drizzle with honey and sprinkle with fresh thyme. Serve with slices of crusty French baguette for a truly indulgent appetizer or dessert.

### **3. Grilled Salmon with Dijon Mustard Glaze**



Add a touch of French flair to your seafood with a Dijon mustard glaze. Mix Dijon mustard, minced garlic, lemon juice, and a hint of honey in a small bowl. Brush the glaze over the salmon fillets and grill until perfectly cooked. The tangy and creamy flavors of the mustard blend beautifully with the rich taste of the salmon.

#### **4. Grilled Provençal Lamb Chops**



Lamb chops marinated in a Provençal herb blend will transport you straight to the French countryside. Combine olive oil, minced garlic, rosemary, thyme, and lavender in a bowl and coat the lamb chops with the mixture. Grill until medium-rare and serve with a side of ratatouille for a truly Provence-inspired meal.

## **5. Grilled Peach Tarte Tatin**



For a delightful French dessert, try a grilled version of the classic tarte Tatin. Halve fresh peaches and brush them with melted butter and brown sugar. Grill until caramelized and tender. Place the peaches on a puff pastry sheet and bake until golden brown. Serve with a scoop of vanilla ice cream for a heavenly end to your meal.

French cuisine doesn't have to be intimidating. By embracing simple grilling techniques and incorporating French flavors, you can create sophisticated and delicious meals right in your backyard. These recipes are just the beginning, so feel free to experiment and let your grill transport you to the charming streets of France.



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BBQ Bistro will take your barbecue from yum to ooh-la-la, bringing the charm and flavor of the French bistro to your own backyard. Authors Karen Adler and Judith Fertig share their favorite quick and casual bistro recipes for a hot grill. With recipes like Grilled Salmon Benedict, French Feta and Charentais Melon, Grilled Rib-Eye Steak with Onion Straws, and more!

BBQ Bistro will expand your barbecue repertoire and encourage you to play with different flavors and techniques, from adding a hint of smoke to cheese, to turning an eggplant into easily grillable paillards, or getting the perfect char on a steak. It also offers classic French sauces, sides, and small plates you can pair with any meal anytime of the year. With tips on grilling and preserving, BBQ Bistro is a must-have for any griller and will satisfy all of your barbeque desires, mais oui!





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