



BBQ on a Budget

I love backyard barbecues, but having people over can get expensive. Any ideas to keep cookouts affordable?

One of my go-to solutions for serving a crowd on a budget is to embrace the less-expensive cookout standbys like hot dogs and hamburgers, but elevate them with some fun condiments. Dress up purchased ketchup by stirring in chopped chipotle chile in adobo sauce and reduced cranberry or pomegranate juice (simmer the juice in a small saucepan until it becomes syrupy, about 20 minutes). You also could use smoked paprika and cayenne pepper. Or grill green onions until browned, chop and add to mayonnaise with a little finely grated lemon peel. Or fill your slow cooker with sliced onions and add a chopped tomato, a spoonful of brown sugar and a dash of red wine vinegar, olive oil and chile flakes to make an easy onion relish. Just cook on low for 6 to 8 hours and enjoy!

Melissa d'Arabian is a Food Network host, best-selling author and mother of four. Her latest cookbook is Supermarket Healthy. Ask her a question about grilling or summer entertaining at relish@athlonmediagroup.com.