

It's All About Grilling

There's nothing quite like an open grill set-up in a backyard or on the beach with the delicious scent of grilled meats and sauces wafting in the air. Grilling is one of the Filipinos' favorite cooking styles, the charcoal giving meat a unique smoky flavor and the different [marinades](#) used in barbecues, making the meat tasty to the bone.

Because food is cooked in an open flame or nearby heat source, it doesn't use additional oil and also drips fat away from the meat.

Check out this show-stopping menu as you enjoy summer with juicy pork ribs and fixings, plus an amazing dessert to finish!

APPETIZER:



[Pork Eggplant Pine Dish](#)

Start off your summer menu with this deliciously charred meat complemented by the refreshing flavors of pineapple to level up the dish.

MAINS:



Grilled Sesame Pork Ribs

Enjoy delicious, smoky pork ribs that are tender and juicy and will have you licking your fingers till the end.



Grilled Fish Squares with Tanglad

Serve this skewered fish barbecue for an additional delicious, healthy viand to your menu.



Chicken Inasal

Who doesn't love this popular Ilonggo dish? Complete your party with this special Pinoy chicken barbecue.

SIDES:



[Chicken Macaroni Salad](#)

A fast, easy cold salad that is perfect to eat on the side with your grilled meat.



[Hearty Lumpia](#)

Filled with pork and vegetables, this light and crispy roll makes for a great side dish to go with any of your hearty and satisfying main dishes.

DESSERT:



Choco Mud Pies

Try this rich, fudge-filled dessert that is balanced with [Del Monte Fiesta Fruit Cocktail](#) for an indulgent yet healthy end to the meal.

Happy grilling!