

THE ULTIMATE GUIDE

SUMMER GRILLING GUIDE

Mexican-Style Edition

ALLMEXICO.STORE



Summer and Mexican cuisine are a natural match. This guide covers menu planning, grilling techniques, recipes, and serving ideas for a memorable Mexican-inspired cookout.

Core Principles of Mexican Grilling

1. Build Flavor with Marinades

Many Mexican grilled dishes rely on marinades featuring: Lime or orange juice, garlic, cilantro, chiles (fresh or dried), cumin, Mexican oregano, achiote paste, olive oil

Marinate:

Chicken: 2–8 hours

Steak: 1–12 hours

Pork: 4–24 hours

Shrimp: 15–30 minutes

2. Embrace Char

A little char adds depth and smokiness. Grill:

Corn on the cob

Onions

Jalapeños

Pineapple

Bell peppers

Tomatillos

These ingredients can be used in tacos, salsas, and side dishes.

3. Serve Family-Style

Mexican cookouts are often communal. Place grilled proteins, tortillas, salsas, toppings, and sides on a large table and let guests build their own plates.

Essential Grilling Menu

Option 1: *Carne Asada*

Ingredients

- 2 lbs flank or skirt steak
- ¼ cup lime juice
- ¼ cup orange juice
- 4 garlic cloves, minced
- 1 tsp cumin
- 1 tsp oregano
- Salt and pepper

Method

1. Marinate steak for 4–12 hours.
2. Grill over high heat for 3–5 minutes per side.
3. Rest for 10 minutes.
4. Slice thinly against the grain.

Serve with warm *tortillas*, *guacamole*, *pico de gallo*, grilled onions



Option 2: *Pollo Asado*

Marinade

- ¼ cup orange juice
- 2 tbsp lime juice
- 3 garlic cloves
- 1 tsp smoked paprika
- 1 tsp oregano
- 2 tbsp oil

Method

1. Marinate chicken thighs 4–8 hours.
2. Grill over medium heat until internal temperature reaches 165°F (74°C).
3. Finish with fresh lime juice.

Option 3: Grilled Shrimp

Ingredients

- 2 lbs shrimp
- 2 tbsp olive oil
- 1 tsp chili powder
- 1 tsp garlic powder
- Salt

Method

1. Toss shrimp with seasonings.
2. Grill 2–3 minutes per side.
3. Serve in tortillas with cabbage slaw and avocado *crema*.



Grilled Favorites

Grilled Vegetable Platter

Use:

Mexican Zucchini

Tomatoes

Bell peppers

Onions

Portobello mushrooms

Mexican cactus (*nopal*)

Season with:

Olive oil

Salt

Mexican oregano

Lime juice

Grill the vegetables until lightly charred and tender.



Grilled Pineapple

Ingredients

- Fresh pineapple rings
- Brown sugar (optional)

Method

1. Grill 2–3 minutes per side.
2. Serve alongside main course or dessert.



Grilled *Elote*

(Mexican Street Corn)

Ingredients

- 6 ears corn, husked
- ½ cup mayonnaise
- ½ cup crumbled cotija cheese
- Chili powder
- 2 limes, cut into wedges

1. Grill corn over medium-high heat for 10–12 minutes, turning often.
2. Brush lightly with mayonnaise.
3. Sprinkle with cotija and chili powder.
4. Serve with lime wedges.



Salsa Bar

Prepare at least three salsas.

Pico de Gallo

- Tomatoes
- Onion
- Jalapeño chile pepper
- Cilantro
- Lime juice

Chop tomatoes, onion, jalapeño chile pepper, and cilantro. Squeeze a few drops of lime juice.

Roasted Salsa Verde

Grill tomatillos, jalapeños, onion

Blend with cilantro, lime juice and salt.

Mango Habanero Salsa

- Mango
- Habanero chile pepper
- Red onion
- Cilantro
- Lime juice

Chop mango, small amount of habanero chile pepper, red onion, and cilantro. Squeeze a few drops of lime juice.



Mexican-Style Layout

Setup food bar accordingly:

Tortillas

- Corn tortillas
- Flour tortillas

Proteins

- Carne asada
- Pollo asado
- Grilled shrimp

Toppings

- Diced onion
- Cilantro
- Radishes
- Shredded cabbage
- Pickled red onions
- Cotija cheese
- Avocado slices

Sauces

- Salsa roja
- Salsa verde
- Chipotle crema



Refreshing Summer Drinks

Agua Fresca Ideas

- Watermelon-lime
- Pineapple-mint
- Cucumber-lime
- Hibiscus (jamaica)

Sparkling Lime Cooler

- Sparkling water
- Fresh lime juice
- Agave syrup
- Mint leaves

Dessert

Grilled Churro Peaches

Ingredients

- Halved peaches
- Butter
- Cinnamon sugar

Method

1. Grill cut-side down for 3–4 minutes.
2. Brush with melted butter.
3. Sprinkle generously with cinnamon sugar.
4. Add a few drops of Mexican vanilla (optional)

Serve with vanilla ice cream.



Sample Party Timeline

Day Before

- Prepare marinades
- Make pickled onions
- Buy fresh tortillas and produce

2 Hours Before Guests Arrive

- Prepare salsas and keep cool
- Set up toppings
- Marinate shrimp

30 Minutes Before

- Heat grill
- Prepare drinks, keep cool
- Grill vegetables

During the Party

1. Grill corn
2. Grill chicken
3. Grill steak
4. Grill shrimp
5. Warm tortillas
6. Serve buffet-style

This menu serves 8–10 people and delivers a classic summer Mexican grilling experience with plenty of variety, fresh flavors, and make-ahead options.

