

Propane Brings a Whole Lot of Yummy to You

Springtime is synonymous with the revival of inspirational ideas. Put your propane grill, stovetop and oven to work for you with these spring-inspired recipes. Just a little prepping brings a whole lot of yummy into your life!

MAIN DISHES

Grilled Halibut with Cilantro Garlic Butter (Compliments of [Allrecipes](#))

Ingredients:

4 (6 ounce) fillets halibut
1 lime, cut into wedges
Salt and pepper to taste
3 cloves garlic, coarsely chopped
Minced garlic, 8 oz
1/2 cup chopped fresh cilantro
1 tablespoon fresh lime juice
2 tablespoons butter
1 tablespoon olive oil

Directions:

Preheat your propane grill for high heat.
Squeeze the juice from the lime wedges over fish fillets, then season them with salt and pepper.
Grill fish fillets for about 5 minutes on each side, until browned and fish can be flaked with a fork. Remove to a warm serving plate.
Heat the oil in a skillet over medium heat.
Add the garlic; cook and stir just until fragrant, about 2 minutes.
Stir in the butter, remaining lime juice, and cilantro.
Serve fish with the cilantro butter sauce.

Marinated Grilled Chicken (Compliments of [Allrecipes](#))

Ingredients:

4 skinless, boneless chicken breast halves
1/2 (16 ounce) bottle Italian-style salad dressing
1/4 teaspoon lemon pepper
Salt to taste

Directions:

Step 1

Rinse chicken and pat dry. Place in a shallow glass bowl and pour salad dressing over it. Cover and refrigerate for at least 3 hours.

Step 2

Lightly oil grill and preheat to medium high.

Step 3

Remove chicken breasts from marinade.

Season with lemon pepper and salt to taste.

Grill over medium high heat for 10 to 15 minutes on each side, or until chicken is cooked through and juices run clear.

SIDE DISHES

Baked Asparagus with Balsamic Butter Sauce (Featured in [Allrecipes](#) Magazine)

Ingredients:

1 pound fresh asparagus, trimmed
Cooking spray
Salt and pepper to taste
2 tablespoons butter
Butter 8 Oz
1 tablespoon soy sauce
1 teaspoon balsamic vinegar

Directions:

Preheat oven to 400 degrees F
Arrange the asparagus on a baking sheet. ** Coat with cooking spray, and season with salt and pepper.
Bake asparagus 12 minutes in the preheated oven, or until tender.
Melt the butter in a saucepan over medium heat. Remove from heat, and stir in soy sauce and balsamic vinegar.
Pour over the baked asparagus and serve.

** Aluminum foil can be used to keep food moist, cook it evenly, and make cleanup easier.

Oven Roasted Red Potatoes and Asparagus (Compliments of [Allrecipes](#))

Ingredients:

1 1/2 pounds red potatoes, cut into chunks
2 tablespoons extra virgin olive oil
Extra Virgin Olive Oil 17 oz
8 cloves garlic, thinly sliced
Minced garlic, 8 oz
4 teaspoons dried rosemary
4 teaspoons dried thyme
2 teaspoons kosher salt
1 bunch fresh asparagus, trimmed and cut into 1 inch pieces
Ground black pepper to taste

Directions

Preheat oven to 425 degrees.
In a large baking dish, toss the red potatoes with 1/2 the olive oil, garlic, rosemary, thyme, and 1/2 the kosher salt.
Cover with aluminum foil.
Bake 20 minutes in the preheated oven.
Mix in the asparagus, remaining olive oil, and remaining salt.
Cover, and continue cooking 15 minutes or until the potatoes are tender.
Increase oven temperature to 450 degrees F.
Remove foil, and continue cooking 5 to 10 minutes until potatoes are lightly browned.
Season with pepper and serve.

For more on fueling your spring, click [HERE](#)