

Inside Trader Joe's Podcast Transcript — Episode 93: Time to Get Your Grill On with Trader Joe's

[Upbeat music begins.]

Tara: We are out on the patio today.

[Splashing from someone jumping into a pool.]

Matt: Wait a minute, what was that?

Tara: Did our Foley artist go rogue again? There's no pool on the patio behind the Trader Joe's mothership.

Matt: But we do have a grill.

[Sizzling from a barbecue grill.]

Tara: That's better.

Matt: We're outside on *Inside Trader Joe's*.

[Theme music begins with two bells at a neighborhood Trader Joe's.]

Tara: I am Tara Miller, director of words and phrases and clauses.

Matt: And I'm Matt Sloan, the culture and innovation guy at Trader Joe's. It is hard to believe summer is almost half over.

Tara: It's a little crazy. I don't know about you, but we've been doing lots and lots of grilling at our house this summer.

Matt: Yes, always. We're like *Quest for Fire*.

Tara: Okay, I think we should talk to Alex. He's back to give us some tips about what to grill and how best to grill it.

[Theme music ends. Transition to light upbeat music.]

Tara: Alex, welcome back to the podcast.

Alex: Excited to be back.

Tara: Today is very focused on the grill.

Alex: There is always something during summer that I absolutely love, but I don't want to turn my oven on to cook.

Matt: I like that. I like using the grill as the kitchen. Take it outside, everybody. It's not just to grill a hamburger, right? You can heat things, you can toast things, you can warm things. Why waste all that hotness?

Alex: Exactly.

Matt: It's my motto for life.

Tara: (laughs)

Matt: Why waste hotness?

Alex: The grill is preheated. I think we're ready to throw some stuff on.

Matt: Preheated grill, that sounds like a best practice.

Alex: Preheating the grill is the best way to make sure that your food's not going to stick. That and having a clean grill. I like to clean my grill before I cook and after, that way I'm always walking up to a clean grill, and I preheat it medium-high heat. And if there's anything on there, I'll let it go for 30 minutes, it'll burn off anything that would potentially stick to what I'm going to cook.

Tara: Okay, that's a good tip.

Alex: So two things we have today. The first one is a fun play on meatballs. We recently launched a new Italian Homestyle Meatball, and we saw some recipes going around, people making meatball sliders. It inspired us to try it on the grill.

Tara: Okay.

Alex: We started with...

Matt: Meatballs on the grill?

Alex: Meatballs on the grill, why not?

Tara: But they don't look like meatballs to me right now.

Alex: But they did five minutes ago, and all I did was I took a meatball and I gently smashed it between my hands and formed a really simple patty.

Matt: Science, everybody.

Tara: So you made ostensibly a smash burger with a meatball.

Alex: Exactly.

Tara: If you're making a smash burger, when I've seen people do this, you basically roll the meat up in a little ball and you smash it. But now it's pre-seasoned and super flavorful.

Matt: I think that pre-seasoned is the real interesting angle. So talk about it, because you don't have to do anything at this point.

Alex: I'm not adding anything to this. No salt, no pepper, nothing. We can top it how we want when it's finished, but we're just throwing plain smashed meatballs on the grill.

[Music transition.]

Tara: So I'm going to make a confession right now. I tried this yesterday on my own just to see what would happen, and I almost set the world on fire. Not because they tasted so good, but because I literally almost set the world on fire.

Matt: Isn't that an old Ink Spots song?

Tara: (laughs)

Matt: "I Don't Want to Set the World on Fire"

Tara: I don't know.

Matt: I think it is. I love that song.

Tara: They're juicy burgers.

Alex: Yeah, they have a lot of fat in them, and fat is flavor.

Matt: And fat is flammable.

Alex: Another best practice I like to follow is I like to set up different heat zones on the grill. So if I have multiple burners, I'll have one that's a little higher for direct heat grilling, and I'll turn off or turn down another side of the grill for indirect heat. So if I start to see things getting a little too hot, I'll move them around on the grill, take them off the fire, let things mellow out and cool down, and then put them back.

Tara: Okay.

Matt: So not a one-size-fits-all. You have different levels of heat, different zones for cooking.

[Sizzling barbecue.]

Tara: The key here for me in the future, keep your eye on it, right? Never just walk away from the grill.

Alex: Right. Now, some flaring up is great. We want to get that Maillard reaction and some of that extra flavor. We just don't want a bonfire in our barbecue.

Tara: Right, thank you. Okay, so while those are cooking, what else do we have over here?

Alex: Our Seasoned Lamb Shoulder Rack. This is another newer product for us. It's unique in that it comes from the shoulder area of the lamb. But it's pre-seasoned, it's got sesame, rosemary, garlic rubbed on the outside of it. And traditionally this is something you would bake in the oven, but today what we're doing is we're actually cutting it into a chop and then we're going to grill them individually. So reverse of how you would typically do it, where you

cook it whole and then slice between the bones to serve, we're slicing between the bones and then grilling them individually, and then we'll just serve them as kind of a lollipop, if you would.

Tara: I have to admit, I've never cooked lamb. So it comes as like a roast.

Alex: Correct.

Tara: And in order to do this on the grill, you cut them ahead of time, so you end up with what I'm seeing right there, four lamb chops. You might get three, you might get four, sort of depends on how big they are in a package.

Alex: Exactly.

Tara: That's all you had to do, it's all seasoned, you don't have to do anything else?

Alex: Seasoned and ready to go. I just cut between each bone to separate it out and we'll grill them individually.

Tara: Okay.

Alex: And lamb is not much different than red meat when it comes to cooking it. You just absolutely don't want to overcook it.

Tara: Okay.

Alex: It can get really dry and mealy when you overcook it.

Tara: Good to know. How do we know when it's done?

Alex: We use a thermometer.

Tara: Ah.

Alex: That's the best way.

Tara: That was a good answer. I'm a big fan of using the thermometer to check the doneness of meat, and let's just say others in my household are not so reliant on the thermometer. The lamb, what are now lamb chops, those are on the grill at the same medium heat as the burgers are?

[Sizzling continues in the background.]

Alex: Yep, yep. We're just trying to get a little bit of color on the outside, a little sear action because these are on the thinner side, until we reach our desired internal temperature. The burger sliders are now starting to look like they're ready to flip. I see a little bit of the juices coming to the top of the patty. I see little flare-ups happening here and there.

Tara: Okay.

Alex: But what we're going to do is we're just going to move them...

Tara: Careful.

Alex: ... to the cooler side of the grill before it becomes a problem.

Tara: Aha. And then you just let that flare-up fizzle out on its own.

Alex: You've got to move stuff around constantly and pay attention.

Tara: And every grill is going to behave differently.

Alex: Every grill is different, yep. Gas, charcoal, open fire.

Tara: What do you prefer?

Alex: I like any grill. I love any grill. When I have the time-

Matt: I don't just like them, I love them.

Alex: I love them. When I have the time, I absolutely love charcoal or wood-fired just for the authentic flavor it gets.

Matt: But time is the trick, that takes a lot longer.

Alex: It does. And I like to be in front of the grill almost every day during summertime cooking dinner. So typically my go-to is a gas grill. I'm going to turn up the heat on the lamb a little bit, just trying to get a little bit of color and caramelization on the first side.

Tara: That Maillard reaction you were talking about earlier.

Alex: That's right. It's the key to flavor.

Tara: I got you. Yep. (laughs)

Alex: Now, these sliders are probably about done.

Tara: Those sliders, the meatballs turned into sliders, are truly the perfect size for our Aloha Rolls.

Alex: That's right. When you smash the meatballs, there's 12 meatballs and there's 12 rolls. So for once in your life the packages match up and you don't have a weird odd number.

Tara: That is delicious serendipity.

Matt: Yeah, because nowhere else does that happen.

Tara: You buy hot dogs, there are this many, and you buy the buns and there are that many, and you always have either some left over or ...

Matt: Collectively as a society, we should figure this out.

Tara: Agree.

Alex: Our meatball sliders are ready to come off the grill.

Tara: Fantastic.

Alex: Hey, you ready to put these on the rolls?

Tara: Yeah, let's pop those on the rolls. And you brought out some sauce.

Alex: Yeah, we have to have a little fun with it. So I grabbed a jar of our Thick, Bold & Spicy Red Sauce, and I think a spoonful of that would go really well on top of this.

Tara: I think you're right.

Matt: This particular sauce, it's intended to be a pasta sauce, but it's got so many other uses. This is a really great sauce.

Tara: I agree. It's a squat jar.

Matt: It's a squat jar that may not look like normal pasta sauce.

Tara: Well, it looks like a salsa jar in our store.

Matt: Yeah, it does.

Tara: Right? And so when it sits next to all the pasta sauces on the shelf, it might get a little bit lost.

Alex: Fantastic. I think our lamb is probably just about done. It's been about three and a half, four minutes per side. I'm going to pull it off, and we're going to let this rest. Always let your meat rest. It gives the meat an opportunity for the juices to redistribute.

Matt: What's it doing?

Alex: It's just going to sit there, but we're going to give it three to five minutes just to cool down a little bit. When you cook meat, it tends to tighten up on the grill, as a muscle does, and so you've got to let it relax and let the juices just flow back throughout the meat.

Tara: I think we could probably try these sliders and see how they came out.

Alex: I can't wait.

Tara: So cutting open this loaf, you can do a whole loaf of the Aloha Rolls at once. Just slice them, what would you call that?

Alex: Yeah, horizontally?

Tara: It's really easy to just slice the whole loaf horizontally all at once to make yourself a bunch of rolls. All right, ready here? Let's try one.

Alex: Hey, that's delicious.

Tara: That's really good.

Alex: That's like a meatball sub as a slider. Didn't heat up my kitchen, didn't make a huge mess of dishes.

Tara: So we did it as a meatball sub. You could do it with just a piece of cheese and make a cheeseburger. You could pile on some grilled onions on top of that, make like a patty melt kind of situation.

Alex: Mm-hmm. A little bruschetta, little basil. You can have a lot of fun with this.

Matt: As far as shameless plugs go, that Thick, Bold & Spicy Red Sauce is delicious.

Tara: It is delicious. So Alex, thank you for bringing that today. That was an unexpected treat. Oh, those are good. What are we feeling about those lamb chops?

Alex: Want to eat it like a lollipop and pick it up and just take a bite out of it?

Tara: It's got a handle on it, so it's finger food.

Alex: It's a built-in handle.

Tara: Those are delicious. They're perfectly seasoned, great clean flavor.

Alex: The sesame gets nice and toasty on the grill, and get the rosemary flavors and the garlic going great together, complementing the lamb. This is Australian lamb. We found that the lamb from Australia has a really mild flavor. Even if someone in the past maybe said, "I don't like lamb," I think they might like this lamb.

Matt: That's exactly what I was thinking, because this is incredibly approachable. And I think if you enjoy lamb, you would really like this. And if you're new to lamb or maybe have had a stronger flavor than you would like in the past, definitely worth trying this.

Alex: Absolutely.

Tara: It would never have occurred to me to put this on a grill. My brain would have said that's an oven thing only. But a few quick cuts and it's perfect for the grill, and took less than 10 minutes.

Alex: I think there's a way to find out how to cook anything on the grill. The grill's for everything.

Tara: Alex, thank you.

Matt: Thanks very much.

Alex: Thanks for giving me the opportunity to come back and cook for you again.

[Music transition. Transition to Kathleen.]

Matt: Oh man, that was tasty. And you know, Alex said that the grill is for everything, so I'm ready to try something a little unconventional.

Kathleen: Did somebody say unconventional?

Tara: Yes, that's why Kathleen is here. Podcast listeners know her as the crew member who manages developing and posting recipes on traderjoes.com.

Kathleen: There are some good ones on there now.

Matt: Let's grill.

Kathleen: Let's go really unconventional. Let's go frozen pizza on the grill.

Tara: Fantastic.

Matt: Love it.

Tara: Okay, tell us about what we do to grill a frozen pizza.

Kathleen: Not much. You preheat your grill. One of our burners is lower heat, so we're going to use the off-heat burner on a hot grill.

Tara: Okay.

Kathleen: And we're going to put our new Margherita Pizza on there.

Tara: Okay.

Matt: Because it's summertime, it's hot, I don't want to heat up the house, but I still need pizza.

Tara: Yeah.

Matt: Love this.

Tara: And the new Margherita Pizza, have you tried this? We went to Italy and went to the place where they make this pizza, and we have a whole episode about that.

Matt: So Christian and Willie were grilling the new margherita.

Tara: And it came out of their wood-fired oven, and so now we're putting it on a hot grill, and there seems to be...

Matt: It seems meta.

Tara: So we've had this out of the freezer for maybe 10 minutes, so it's a little bit soft on the edges but still definitely frozen. Can you hear that? (knocking on the frozen pizza) Still definitely frozen.

Matt: Come in.

Tara: (laughs) And I am obsessed with this pizza right now because it's so good. It's the best frozen pizza I've ever had in my whole life.

Kathleen: Agreed.

Tara: So I'm just going to put it in the middle?

Kathleen: Mm-hmm.

Tara: On the off burner.

Matt: Gingerly, as they say.

Tara: Yes, gingerly.

Matt: In grilling culture.

Tara: That's cooking.

Kathleen: Yes.

Tara: I love that we can do a frozen pizza in the summertime without heating up the oven.

Matt: Are we keeping the lid open or are we going to close the lid?

Kathleen: We're going to close the lid.

Matt: Okay.

Kathleen: However, we're also going to do some stuff simultaneously.

Matt: Oh, simultaneity.

Tara: Okay, let's talk about this, Kathleen. What do we have?

Kathleen: Veggies on the grill are really where it's at.

Tara: Okay.

Kathleen: A lot of people do grilled corn, then they'll slather in mayo and crema, make an elote. But we have these Frozen Corn Ribs, and I think we can do something very cool with them if we throw those on the grill.

Tara: Okay.

Kathleen: We're going, ooh, the sizzle. We're going on the grill.

[Sizzling.]

Tara: I don't know why I didn't expect the corn to sizzle.

Matt: It's like we're working at a summer shack where we're grilling. Corn ribs down.

Tara: The corn ribs, they're seasoned, right? They're a little juicy.

Kathleen: We're kind of reverse engineering the process. Instead of seasoning them after they come off the grill, they're already ready to go. Just heating them up, adding some char, giving them some caramelization. This is a hands-on process, so I have-

Matt: Tongs on, tongs on process.

Tara: No hands, please. No hands on the grill.

Kathleen: We're flipping the corn ribs as we go, making sure they all get heated through. The color is kind of the same all over the place.

Matt: We're cooking these corn ribs. We're not going to get to popcorn, but we're getting all sides. We're getting kernels with contact on that grill grate. We're getting the rib, the inner part of the cob to get some heat coming up through the other side of the kernels.

Kathleen: I think in about five minutes they'll be heated through and they'll be good to go.

Tara: Okay, so what else do we have here?

Kathleen: I am a big fan of grilling lettuce.

Tara: Okay.

Kathleen: Romaine hearts, cabbage halves, baby gems. They're all fantastic on the grill. These lettuces in particular, ones that are a little heartier at the bottom, can take the heat.

Tara: Okay.

Kathleen: And if when you put them on the grill, not only do they soften a little bit, but you do get that char, they become heartier, a little heartier, and then they hold up really well to heavier dressings or heavier preparations, if that's what you wanted to do.

Tara: Okay.

Kathleen: Let's put these on the grill. What do you say?

Tara: Yeah, so here we have Little Gems.

Kathleen: Little Gems. They've been lightly oiled. You don't want them to drip in oil, otherwise you'll cause a flare-up. And I want to try a couple of them with some ranch seasoning.

Tara: With the Trader Joe's Ranch Seasoning Blend?

Kathleen: Yeah, and that'll give it an extra pop of flavor.

Tara: Do we do that after we grill them or before?

Kathleen: I'm going to try it before, imbue the flavor into the layers of the lettuce.

Matt: Kathleen, when you grill these, so we've cut these Little Gem heads in half, and there's an outer part, the rounded part, and the interior part is flat. Do you grill them flat side down or flat side up or both?

Kathleen: I'm going to start flat side down. Because I just want everything to touch heat, I'll flip them once or twice, but primarily it's going to cook on the flat side down.

Matt: Got it. I am smelling the toasting ranch seasoning, which smells great.

Tara: Right? Already.

Kathleen: And if we pop this lid real quick, you can also see our pizza's still going and the crust is starting to puff up a little bit, which is really cool.

Tara: I just ran inside to get a drink, and what I got was Trader Joe's Tropical Dragon Fruit Cooler. It should be in Trader Joe's in your neighborhood right now, and it is a concentrate. It's delightful. It's pink, it's fruity, it's tropical. It's really good.

Matt: You could make that with water, still or sparkling. You could make it with a little bit of coconut milk or coconut water.

Ladies: Yes.

Matt: You can go all kinds of pink drink crazy with this thing.

Tara: You could make a cocktail with it or make a mocktail. It's got a little caffeine in it. It's got green tea leaf extract in it.

Matt: Refreshing.

Tara: Really good.

Kathleen: Perfect for a day at the grill.

Matt: See?

Tara: There we go. Oh, the cheese on the pizza is getting all melty.

Kathleen: Doing things. The corn ribs are just about done. Ooh, they look good.

Tara: I don't know that I-

Kathleen: Glistening.

Tara: ... would have thought to put these on the grill, but they're kind of the perfect way to cook corn on the grill. Because sometimes I have a hard time with corn on the grill, just turning it and turning it and turning it, and in the husk or out of the husk, and what do you do? And so this is kind of the perfect solution.

Kathleen: Full disclosure, I did just touch one. Super tender, definitely ready to go.

Matt: How are those jewel-like Little Gems doing?

Tara: They look gemmy.

Kathleen: Let me show you, Matt. These are ... Oh, the jewels-

Tara: Oh my gosh.

Matt: Wow.

Kathleen: ... of the grill. Look at those. You have the charred grill marks. The outer edges are starting to crisp up just a little bit. I'm going to flip them real quick so they just touch heat on all sides, and then these are ready to dress for a salad.

Matt: Wow.

Tara: Or snack on, or just snack.

Matt: Warm salad is here.

Kathleen: Snacking lettuce.

Tara: The corn ribs look fantastic.

Kathleen: They look really good.

Tara: Right now I wish it was video. What about fruit?

Kathleen: I've talked up veggies on the grill, but I could talk all day about fruit on the grill, Tara.

Tara: Okay, we don't have all day. Give us some highlights.

Kathleen: Let's do melons. Melons are hearty. You have a watermelon, cantaloupe, pineapple even, which isn't a melon but adjacent, and they all grill really well. They get the grill marks and it just heightens all of their flavors, caramelizes their sugars, and makes for a really awesome dessert or snack.

Matt: I like fruit on the grill that might not be at its ripest stage. I like fruit that is still a little maybe underdeveloped so you've got a little more firmness of texture. It's not falling apart sugary sweet. And the grill, the heat brings out the sugars and they also hold up a little better than soft, soft fruit. I'll see melons and pineapples and raise you stone fruit, peaches, nectarines. I love apricots so much they never even make it to the grill, but a grilled apricot is good. And it may sound counterintuitive, but even a little bit of olive oil. I even sometimes like our Garlic Flavored Olive Oil on fruit grilled. It brings the savory aspect to it. The other evening I had a bunch of cherries, and so I took a grill basket that you would use for shrimp or things like that, preheated it, got it hot. Meanwhile, whole cherries with pits, with stems, tossed them in garlic, olive oil, salt and pepper. Threw them in the hot grill basket on the grill, blistered them, pulled them off, and it was a little snacky dessert kind of thing. So much fun and good. And you still get to spit the pits out afterwards, which is like half of the fun anyway too. But I think grilled fruit, it is worth the effort because it's not that much work.

Tara: We also have a recipe for Grilled Fruit Skewers on traderjoes.com, and that one also has a little olive oil. They're seasoned with our Chili Lime Seasoning. But really you could do any of our seasonings that you like on fruit, right?

Kathleen: Absolutely.

Matt: If you're cooking something on the grill and you happen to have a stray lemon, lime, or any other citrus fruit, cut that thing in half, grill it, and you develop the flavors, you get a little smoky char to the citrus juice, and you can put that in your salad dressing, over the fruit, over whatever it is you're grilling, right? Just do it.

Kathleen: Over that Dragon Fruit Drink, Tara.

Tara: So when you grill stone fruit, you've got to take the pit out.

Matt: Yes, great question and good point. Because with peaches and nectarines in particular, if you can find it, free stone fruit. The varieties of peaches and nectarines where the pit is easily removed, cut them in half. Gentle twist, one side comes off without the stone, without the pit. Gently work out the pit from the other side. Then you have two perfectly halved peaches, nectarines. Brush of olive oil, grill them cut side down but not over screaming hot fire, maybe a little medium to indirect heat, and let them sit for a bit and really develop some intense char marks. Flip them over. If you're so inclined to put a little sprinkle of crumbled feta, crumbled goat cheese, a little bit of salty, tangy cheese on that warm grilled piece of fruit is amazing. These grilled Little Gem halves, they look so fancy and chef-y, and it was pretty easy.

Tara: No shade on you for doing the work, but this was not challenging.

Kathleen: Anyone with a grill can do it, and plating them up is going to be just as easy.

Tara: So speaking of plating them up, I'm hyping up [traderjoes.com](https://www.traderjoes.com) again because we have a recipe that's called Half-Hearted BLT Salad, made with half hearts of Romaine. But this is basically like tiny romaine, so you could use the Little Gems that we just did, or you could get the romaine and do this salad very quickly and easily.

Matt: I want to shout out and support the Little Gem growers of the world. Because Little Gems, they're so delicious and they're smaller size, they're easier to manage on the grill. Go get some Little Gems, try these out.

[Music transition.]

Kathleen: This grilled pizza is bubbling with all the fresh mozzarella that's on top. Our heat is pretty excellent. We didn't quite get the burn, but everything-

Tara: We didn't burn it, which is great.

Kathleen: And we have that crispy cooked through crust.

Matt: Let me slide us up to this whenever we're ready.

Tara: Yeah. And the cheese is bubbling like it's coming out of a pizza oven. It really does look like a freshly baked pizza, but we baked it on a grill.

Matt: Now, as an aside, this has taken longer than it would normally because we're doing other things.

Tara: Yes.

Kathleen: So seven to 10 minutes if the grill is primarily closed and you're not multitasking too much the way we are.

Matt: And you don't need to make a fancy outdoor pizza oven. You have a grill.

Tara: Right. That's a great point. You don't need a special appliance to cook your pizza outdoors. You have one if you have a grill.

[Music transition.]

Tara: I want to ask about finding recipes at traderjoes.com that are good for your grill. Are they tagged with anything?

Kathleen: Some of our recipes are specifically made for grills, but also some of our recipes can just be adapted to the grill.

Tara: Well, it's kind of like what we did here, right? With the corn ribs and with the pizza. Those instructions aren't anywhere, but you can have fun and experiment.

Kathleen: Absolutely. Roasted translates pretty well to grilled as well. If you're roasting baby broccoli, it also will grill really well. Consider that. And we actually have a few camping recipes on the website. Though they don't necessarily say they're grilled, when you're camping, that's what you're doing.

Tara: Right.

Kathleen: You're grilling.

Tara: All right. I just want to try everything now. I want to dig into this stuff we just grilled.

Kathleen: Let's do it.

Tara: We should get a pizza cutter.

Matt: Or scissors.

Tara: Scissors.

Kathleen: Or scissors work better for the plates, yeah.

Tara: Thank you.

Matt: Kitchen shears, always.

Tara: Really?

Kathleen: This pizza fits really well on a large dinner plate. So instead of trying to get the pizza cutter on ceramic, using the kitchen shears is going to prevent injury and broken dishware.

Tara: I'm learning things. I love coming to work. I learn things every single day. It really, it looks as good as it did when we were in Italy, doesn't it?

Matt: Yeah.

Tara: When we were right there where they made it.

Matt: Mm-hmm.

Kathleen: Look at those crust bubbles. My gosh.

Matt: Because it's the same pizza.

Tara: I know.

Matt: Through the amazing technology and transportation that is our world, we have this Italian pizza grilled in Monrovia on a summer afternoon.

Tara: This is like a whole meal here. We have multiple veggies, we've got pizza. All right, people, let's try the pizza.

Kathleen: Ooh, let's do it.

Matt: Man.

Kathleen: Ooh, this smells like the grill. So it smells like it just came out of a wood fire oven.

Tara: I continue to assert that this is the best frozen pizza I've ever tasted in my whole life.

Matt: This is a tough job and someone's got to do it. I like that more than when it's prepared in the regular oven.

Kathleen: Agreed, I think.

Matt: Well, eating outdoors always makes food taste better, full stop.

Tara: Outdoors, everything is better?

Matt: Mm-hmm.

Tara: Oh, are you putting the Little Gems on the pizza?

Kathleen: I'm doing something crazy. I like salad on my pizza sometimes.

Tara: I'm going to go do it too.

Kathleen: All in one bite. A grilled piece of baby gem right on top of the pizza. Grill on grill on grill.

Matt: Yeah. I guess our advice is, go outside, grill a pizza, put some grilled salad on top, and enjoy.

Tara: I didn't know I needed grilled lettuce in my life.

Matt: Oh, but it's so good. So good.

Tara: But now I know.

Matt: Even if you have a rangy head that's been kicking around for a while, grill that sucker.

Kathleen: Oh, even better.

Tara: That's probably the best time. Yeah. The crust on this pizza is great.

Matt: It is winningly good.

Tara: All right, now I've got to try the corn ribs.

Kathleen: Give it a shot.

Tara: That's delicious.

Kathleen: Yes, good.

Tara: That really took on the flavors of the grill in a really positive way. And the buttery seasoning just caramelized on the outside of the corn. That's really delicious.

Matt: These corn ribs, these are good. They're tender. For this variety of corn, which is an intense yellow, they're very sweet, but the kernel separates from the cob really gently. I might not need floss after this corn on the cob, corn ribs, that is. That is wonderful.

Tara: We found something new for Matt Sloan. It's going to get very loud here. Matt, I think we have to start wrapping up.

[Crowd of people approaching.]

Matt: You're right, because we're out on the patio at the mothership in Monrovia. Today we're hosting a session of TJU, Trader Joe's University, and it looks like lunch preparations are under way for this group of mates.

Tara: Hey, let's go talk to a couple of the folks who are setting up for lunch.

Matt: Good idea.

[Transition to upbeat music and speaking to people in the crowd.]

Matt: What's your name? What are you doing?

Greg: Hi, I'm Greg. I work with the TJU team, and I love to get that learning and development going with all the mates.

Courtney: Hi, I'm Courtney. I'm part of the front desk team and I assist with getting lunch ready and facilitating the classes or getting materials ready.

Tara: Okay, I have one other question. If you are getting ready to grill, what are you putting on your grill?

Courtney: Hamburgers for sure. Zucchini, I love grilled zucchini.

Matt: What's your secret for grilled zucchini? What do you like to do?

Courtney: Olive oil, garlic salt, and pepper. It's not too complicated. Don't overcomplicate it. Trader Joe's too, there are various seasonings, like the 21 Salute, things like that. Baked potatoes on the grill.

Tara: Okay, the 21 Seasoning.

Matt: Nice.

Tara: That's good.

Matt: Thank you. That sounds great.

Tara: Excellent. All right, Greg, what's on the grill?

Greg: Okay, I'm doing chicken wings. I'm doing them tomorrow, actually. And here's a little trick, Greg's little trick.

Matt: Whoa, Greg's little trick. I wasn't ready for this. I'm going to sit down.

Greg: You'll take some chicken wings, get them rubbed up nicely. We have the Crunchy Chili Onion Seasoning. Put that on and paprika, smoked paprika. And then you cook them in the air fryer for about seven minutes and then you grill them.

Tara: Oh.

Matt: Did you just give us a boom? Is that what that was? Wow. Okay.

Greg: A slight bit.

Tara: It's almost a mic drop, but not quite.

Matt: So you're excited?

Greg: I'm excited. Saturday afternoon grilling.

Matt: Nice. Sorry to interrupt. Thanks. All right.

Tara: You guys have stuff to do. Perfect. Thank you.

[Conversation with crowd ends. Music transition.]

Tara: All right. That was fun. They were great.

Matt: One other thing. Kathleen, we're deep into summer. We still have plenty of grill time ahead of us. What's your go-to grill meal, the thing you dream about?

Kathleen: Right now I'm dreaming about grilled stuffed pork chops.

Matt: Whoa.

Tara: Ooo.

Kathleen: And it just so happens that a recipe video will be publishing to show customers how to do it.

Matt: Hey, dreams do come true. This is fascinating. So really, we can watch a how-to on our website, [traderjoes.com](https://www.traderjoes.com). I think you're going to make it look easy. I think you're going to make it actually be easy.

Tara: And it's going to look incredible.

Matt: So much fun.

Tara: Let's give a sneak peek. What are they stuffed with?

Kathleen: I'm glad you asked. Grilled pineapple and our Prosciutto Mozzarella Rolls cut up, stuffed into our bone in pork chops. The pork chop is glazed in Soyaki.

Matt: That's exciting for me.

Tara: That recipe will publish on [traderjoes.com](https://www.traderjoes.com) later in August?

Kathleen: Yes, it'll be available on [Instagram](https://www.instagram.com/traderjoes). You can find it on our [Pinterest](https://www.pinterest.com/traderjoes). It'll be on [traderjoes.com](https://www.traderjoes.com).

Tara: Be on our [YouTube channel](https://www.youtube.com/traderjoes)?

Kathleen: It sure will.

Tara: Trader Joe, what is that? [Youtube.com/TraderJoes](https://www.youtube.com/traderjoes), yes? All right.

Matt: Oh, multimedia.

Tara: Yeah. Oh, we're everywhere.

Matt: I'm going to get a computer.

[Transition to closing music.]

Tara: And Kathleen, thank you for being with us and for being so unconventional today.

Kathleen: I can't help it.

Tara: (laughs) This is a good time to remind everybody to make sure you get our next episode in your podcast app. Just hit that free subscribe or follow button.

Matt: It is-

Kathleen: Can I say it?

Matt: Yeah, sure. Go ahead.

Kathleen: (clears throat) Ahem. It *is* free and worth every penny.

Matt: Well said.

Tara: Until next time, thanks for listening.

Kathleen: And thanks for listening.

Matt: Hey.