

## Grill and Chill with New Summer Recipes from Dunkin' Donuts

CANTON, Mass. (July 26, 2006) - In order to keep Americans running during the summer season of barbeques, beaches and heat waves, Dunkin' Brands Executive Chef Stan Frankenthaler and his culinary team have developed a mouth-watering, coffee-themed summer menu that will keep the grills fired and the backyard chefs cool.

"Coffee has become a year-round staple in keeping Americans on the go and is a delicious ingredient to complement summer menus as temperatures rise," said Dunkin' Brands Executive Chef Stan Frankenthaler. "This year our beverage team has developed two new delicious iced coffee flavors, great aromatic coffee grilling rubs and glazes for summer cookouts and iced coffee-based desserts that will help people cool off after a long day in the summer sun."

Nine coffee flavors (French vanilla, hazelnut, toasted almond, raspberry, blueberry, coconut, cinnamon, caramel and chocolate) are available as way for customers to customize their beverages.

Chef Frankenthaler's summer grilling rubs, glazes and desserts all use Dunkin' Donuts coffee as a base and are a perfect complement to any summer barbeque or cookout:

### Dunkin' Donuts Summer Grilling Rubs and Glazes

#### Curry Coffee Glaze

This glaze is delicious with chicken breasts, pork chops and eggplant slices.

1 tbs yellow curry  
1 tbs brown sugar  
1/2 tbs ground Dunkin' Donuts coffee  
1/2 tbs chocolate cocoa powder  
1 tsp honey  
2 tbs olive oil  
1/2 tsp crushed black pepper  
1/2 tsp kosher salt

- Combine all ingredients in a small bowl and whisk until smooth
- Prepare your grill
- Brush glaze on one side of food
- Place that side down on grill first
- Just before turning to second side brush with glaze
- Flip and reglaze top - continue to flip and glaze until foods are cooked to desired doneness

#### Coffee Soy Glaze

This glaze works wonderfully on grilled shrimp, scallops and tuna.

1/2 cup soy sauce  
1/2 cup orange juice  
1/2 cup brown sugar  
1 tbs fresh grated ginger  
1/2 cup brewed Dunkin' Donuts coffee

- Combine all ingredients in a small bowl and whisk until smooth
- Prepare your grill
- Brush glaze on one side of your seafood
- Place that side down on grill first
- Just before turning to second side brush with glaze
- Flip and reglaze top - continue to flip and glaze until foods are cooked

#### Chili Coffee Rub

This rub is best used on steak tips, lamb kebabs or chicken breasts.

1/2 tsp chili flakes (dry)  
1/2 tsp cayenne pepper  
1 tbs cumin  
1 tsp paprika  
1 tsp cracked black pepper  
2 tbs ground Dunkin' Donuts coffee  
1/2 tsp kosher salt

- Combine all ingredients and mix well
- Rub onto steak tips, lamb kebabs or chicken breasts at least 1-2 hours prior to grilling (keep refrigerated until ready to cook)
- Heat grill
- Just prior to cooking brush meats or poultry with olive oil

- Grill as normal

### Dunkin' Donuts Iced Desserts

All beverages can be garnished with whipped cream or topping of choice.

#### Frozen Rockin' Raspberry

3/4 oz Sweetened Raspberry Syrup (found at local retailer)  
8 oz double brewed Dunkin' Donuts coffee  
1 oz of cream  
1 tbs sugar  
3/4 cup frozen mixed berries

#### Peanut Butter Bomb

8 oz double brewed Dunkin' Donuts coffee  
1 regular scoop of vanilla ice cream (1/2 cup)  
2 tbs caramel syrup  
1 tbsp of creamy peanut butter  
1 tbs of chocolate syrup

- Combine all ingredients in blender and blend until smooth
- Pour into glass over ice

#### Almond Joyish

8 oz double brewed Dunkin' Donuts coffee  
1 regular scoop of vanilla ice cream (1/2 cup)  
1 tbs sugar  
2 tbs pina colada mix or coconut cream  
2 tbs chocolate syrup

- Combine all ingredients in blender and blend until smooth
- Pour into glass over ice

#### Shaken not Stirred

2 oz caramel chocolate creamer (or flavored creamer of your choice)  
8 oz double brewed Dunkin' Donuts coffee  
3/4 cup ice

#### Iced Chocolate Vanilla Cappuccino

1/2 cup sugar  
1 cup water  
3/4 cup sugar syrup  
1 1/4 cup Dunkin' Donuts espresso (Customize with chocolate and French-vanilla flavor shots or use 1/2 tsp Vanilla extract)

- Bring water to a boil. Boil one minute and stir to completely dissolve sugar. Set aside to cool.
- Measure and combine sugar syrup and espresso
- Place in flat bottom baking pan and place in freezer. Whisk every 20 minutes until frozen - color will lighten and texture will become "icy"
- When firm whisk and allow to freeze overnight.
- To serve: scoop into oversized cappuccino mug and serve with foamed skim milk

For the complete Dunkin' Donuts summer grilling and dessert recipes or for more information about Dunkin' Donuts, please visit [www.dunkindonuts.com](http://www.dunkindonuts.com).

#### About Dunkin' Donuts

Founded in 1950, today Dunkin' Donuts is the number one retailer of coffee-by-the-cup in America, selling 2.7 million cups a day, nearly one billion cups a year. Dunkin' Donuts is also the largest coffee and baked goods chain in the world and sells more donuts, coffee, bagels and muffins than any other quick service restaurant in America. Dunkin' Donuts has more than 5,800 stores in the United States and 29 other countries.