



Travel Ideas

Have A Great Texas Barbecue—In Your Own Suite

(NAPSA)—May is National BBQ Month and the official start of the summer grilling season. But instead of firing up with the traditional grilling fare, why not flip the grill and give taste buds something new to savor?

Grilling is serious business, so much so that TownePlace Suites by Marriott has partnered with Weber to allow extended-stay travelers to put their inner grill-master to the test on state-of-the-art barbecue grills.

In addition to National BBQ Month, TownePlace Suites is also celebrating the opening of the 300th property in Austin with some great grilling ideas. As part of the celebration, Weber Grill-Master Kevin Kolman will reveal some of his most creative and unusual grilling recipes to be enjoyed all summer long.

These exclusive BBQ recipes—including Crab and Jalapeño-Stuffed Avocados and “Grilled” Sangria—will be featured in guest rooms at each property across the country and downloadable on TownePlaceSuites.com. Guests can celebrate grilling season by cooking up these creations on signature Weber grills.

A Fun Way To Enjoy Fruit

When you grill fruit, it becomes sweeter from the caramelization process of the natural sugars. The caramelized fruit and wine make for a delicious combination. You can try the “Grilled” Sangria yourself, even before you go, by following this recipe:

“Grilled” Sangria

Serves 2-4

Ingredients

- 1 750-ml bottle of rosé wine, chilled
- 2 tablespoons guava nectar or agave syrup
- 8-oz can pineapple rings (optional)
- 8 oz strawberries (optional)
- 2 limes, sliced (optional)
- 2 peaches, halved, seeds removed
- 1 pitcher

Instructions

1. Preheat the grill for 10-15 minutes on high, brush the grates clean. Then set up your grill for direct medium heat at 425-450°.

2. Lightly coat fruit with the agave syrup (optional).

- 3. Grill fruit directly on the grates:
 - a. Pineapple 2-3 min per side
 - b. Strawberries 2 min per side
 - c. Limes 2 min per side
 - d. Peaches 3-4 minutes, cut side down.

4. Remove fruit and let cool. Dice pineapple, strawberries and peaches. Combine all fruit in pitcher, add the



A relaxing way to end a busy day when you're away from home can be a great meal in your own suite.

rosé wine and add guava nectar or agave syrup.

5. Enjoy!

A Suite Place To Stay

In addition to these on-site grills, every property offers an abundance of amenities to help travelers to easily adjust to being on the road. Spacious suites—studio, one-bedroom and two-bedroom with fully equipped kitchens and separate living-working and sleeping areas—complimentary breakfast, free Wi-Fi, on-site “In-a-Pinch” markets, and pet-accepted accommodations can go a long way toward removing the stress of long stays.

The new TownePlace Suites also feature an expanded lobby area created to fully enhance the guest experience and designed as a gathering place for extended-stay travelers.

Experience Austin

After you finish your BBQ, you can enjoy seeing the city outside your suite: Austin, Texas.

Years ago, when people talked about Austin, they would quickly mention the music. But that's just the beginning of what they're saying these days. Austin is also home to a wonderful ballet, world-class museums, one-of-a-kind shopping and beautiful outdoor spaces. You can just as easily spend your morning paddling the lake as you can strolling through a celebrated history museum. What's more, thanks to GOLF Magazine, Austin can add “The Best Golf City in America” to its list of titles. As for other outdoor activities that may appeal to you, from cycling to stand-up paddleboarding, water-biking to leisurely canoe-paddling—Austin has it. And with 300 days of sunshine and an average temperature of 68 degrees, being active in Austin is easy.

Learn More

For further facts on Austin, go to www.austintexas.org. For grilling and other recipes, more information or reservations, call (800) 257-3000, visit www.townplacesuites.com or see www.facebook.com/townplacesuites.