

For the Farm Wife and Family



Outdoor Eating Ideas

by Mrs. Richard C. Spence

Barbecue Spareribs

To serve a crowd at a backyard gathering you might like to try barbecued spareribs. Just use your backyard grill and plan plenty of cooking time.

Spareribs need to be well-done but cooking them too long without moisture will dry them out. Start the spareribs out several inches from the fire so it isn't too hot.

Cook them on the grill until they are nicely browned. Then transfer the ribs into a shallow baking pan or skillet. Or make a pan with heavy duty foil—just turn up the edges.

Spoon barbecue sauce over the spareribs from time to time and continue cooking over the grill for an hour or until tender.

A good barbecue sauce for spareribs is made with hon-

ey and cranberry sauce. For about eight servings you need a half cup honey and two-thirds cup each of cranberry sauce, soy sauce and catsup

To this add a cup of orange juice and a cup of vinegar. Season with tobasco sauce, paprika, garlic and salt and pepper.

Grill Vegetables With Burgers

As long as you heat up the barbecue you might as well cook more than hamburgers or chicken on it.

Plan your vegetable for the grill, too. From garden to grill is no trick but you do need to plan your time.

For whole new beets you will need about an hour. Just trim off the stem and put the scrubbed beets with three tablespoons water and some salt into a foil package

Twist the foil up under the

top and cook on the grill from the air and this sometimes makes it rather hard to start.

Skins easily slip off the cooked beets. Serve with butter and seasoning. Cook the whole onions the same way but they may take only 40 to 50 minutes

Sweet corn takes only about half an hour if you take off the husks, brush it with butter and salt and wrap in foil. Corn seems to do better on the grill rather than in the coals.

For a vegetable combination silver green beans, use tomato wedges and thin slices of onion. Put individual portions of each on squares of heavy foil, season with butter and salt, basil or other herbs.

Seal and cook on the grate for about 40 minutes, turning once or twice.

Package Own Charcoal To Use For Cook-Out

For your next picnic jaunt or camping trip be sure you have plenty of charcoal and starter.

You can make the fire starting job easier if you keep the charcoal dry.

You may not realize that charcoal picks up moisture

in place of starting it will keep the charcoal dry. That's the principle of charcoal packages of charcoal can buy.

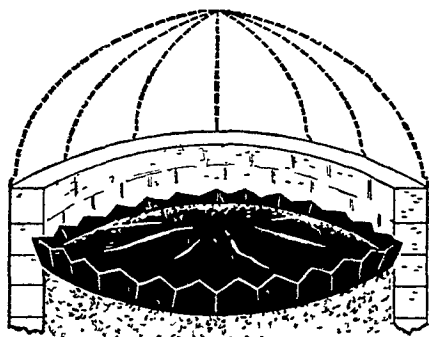
Just light the wax and fire will spread through the charcoal briquettes are thoroughly you might them out.

Give yourself 20 minutes before you're to cook. It takes that

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