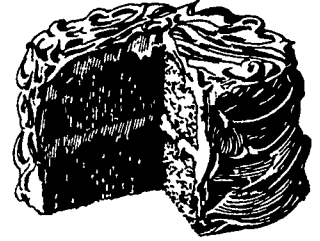


# Home On The Range



## All in the Out-of-Doors

Creating casual summer meals is a breeze when the cooking is taken out of the kitchen to the backyard barbecue.

When the sun coaxes you out and the fresh air sharpens your appetite, try some of these picnic and barbecue favorites.

### Polynesian Pork Roast

3 to 4 lbs. boneless pork loin roast, rolled and tied  
2 1/2 c. crushed pineapple  
1/2 cup red wine  
1/2 cup onion, finely minced  
1/4 cup soy sauce  
1 T. cooking oil  
1 t. garlic powder  
1/2 t. ground ginger  
pineapple slices, for garnish  
crabapple slices, for garnish

Combine all ingredients, except roast, in blender. Blend at high speed until mixture is of pulp consistency. Place roast and marinade mixture in container. Using a 50 cc syringe and no. 14 needle, inject roast with marinade mixture at several points. Let roast stand in marinade mixture for at least 24 hours. Insert rotisserie rod lengthwise through center of roast. Balance roast. Secure with prongs. Insert meat thermometer at an angle so tip is in center of roast, but not touching rod. Place on rotisserie of grill. Baste and inject roast with marinade mixture during cooking. Cook 1 1/2 to 2 hours, or until meat thermometer reaches 170 degrees. To serve, slice roast and spoon hot marinade mixture over roast slices. Garnish with pineapple slices and crabapple rings.

### Saucy Steak Sandwich

1/2 cup butter  
1/4 c. sliced green onion  
1 1/2 T. steak sauce  
1 T. Worcestershire sauce  
6 cubed steaks  
6 slices Vienna bread, 1-inch thick  
6 slices tomato

Combine butter, onions, steak and Worcestershire sauce in a small saucepan; place on edge of grill to heat. Broil meat over hot coals 2 to 3 minutes on each side or until desired degree of doneness is reached. Meanwhile, toast bread on both sides. Brush one side of bread with sauce; arrange on platter. Place one steak on each bread slice; spoon remaining sauce over all. Top each with a tomato slice. Serve immediately.

### Pro Porkburger

4 lbs. ground pork  
1 can mushrooms, (8 oz) stems and pieces  
2 T. onion flakes  
1 1/2 T. paprika  
1 T. celery salt  
1 T. garlic powder  
1/2 t. pepper  
4 oz. shredded Cheddar cheese

Drain mushrooms, reserving liquid. Combine ground pork, reserved liquid, onion flakes, paprika, celery salt, garlic powder and pepper; Mix well. Shape into 16 patties, 1/2 inch thick. Place cheese and mushrooms on 8 patties in equal amounts. Cover with the remaining patties; press together, sealing edges completely. Place on grill 6 inches above moderate coals and grill for 25 minutes, or until done.



Polynesian Pork Roast



Pro Porkburger

### Cook's Question Corner

Martha Fisher of Narvon has sent in the recipe for "Friendship." Take two heaping cups of patience, one heartfelt of love, two handfuls of generosity, a dash of laughter and one headful of understanding. Sprinkle generosity with kindness. Add plenty of faith and mix well. Spread over a period of a lifetime and serve everybody you meet.

Cooks, we need recipes for our jams and jellies week. Send to Home on the Range, Lancaster Farming, Box 366, Lititz, PA 17543.

### Recipe Topics

<b>July</b>	
25	Jams and Jellies
<b>August</b>	
1	Summer Salads
8	Pears, Plums and Zucchini
15	Tomato Tempters
22	Egg Specials

### Picnic Macaroni Salad

1 1/4 c. uncooked macaroni  
1 c. cottage cheese  
3/4 c. chopped celery  
1/2 c. chopped green pepper  
1/2 c. grated carrot  
1/4 c. finely chopped onion  
1 t. celery salt  
1 c. dairy sour cream

Cook macaroni according to package directions. Drain. Place in cold water for 5 minutes. Drain. Mix together cottage cheese, celery, green pepper, carrot, onion and celery salt. Carefully fold in sour cream. Toss lightly with macaroni. Chill thoroughly.

### Double Hamburgers

1 lb. hamburger  
1 t. salt  
1 egg  
1/4 c. milk  
2 T. prepared mustard  
6 thin slices onion  
2 T. pickle relish or chili sauce  
Combine hamburger, salt, egg, and milk. Mix well. Make 12 small

flat patties. Spread mustard on 6 patties. Top each with onion slice and a teaspoon of relish.

Place remaining patties on top of relish. Press patties together, sealing well around the edges.

Broil on grill, 3 inches from heat source about 5 minutes on each side or pan-fry in 1 T. fat in a heavy skillet.

### Chili Corn

1/2 c. butter  
1/4 c. chopped green pepper  
2 T. chopped pimiento  
1 t. salt  
1/2 t. chili powder  
6 to 8 ears corn

Whip butter until light and fluffy. Stir in green pepper, pimiento, salt and chili powder. Place each ear of corn on a square of double thickness heavy duty aluminum foil. Spread with about 2 T. butter mixture. Wrap securely in foil, twisting ends. Roast directly on medium coals 10 to 15 minutes, turning once.

### Ship 'n Shore Skillet Supper

2 T. butter  
1 pkg. frozen corn, thawed  
1 pkg. frozen green beans, thawed  
1 T. flour  
1 can condensed cream of chicken soup  
1/2 c. dairy sour cream  
3/4 lb. fully cooked ham, cut in julienne strips  
1 c. diced Cheddar cheese

In skillet melt butter. Add corn and beans. Cover and simmer 5 minutes or until tender. Stir in flour to coat vegetables. Combine soup, sour cream and ham; stir into vegetables. Heat to serving temperature, stirring occasionally. Top with cheese; let stand until cheese melts.

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