

Outdoor barbecues

(Continued from Page B6)

BARBECUED LAMB LEG

¾ leg of lamb
1 teaspoon whole cloves
¼ cup salad oil
2 tablespoons dill pickle liquid
½ cup firmly-packed brown sugar
¼ cup finely chopped dill pickles
1 teaspoon salt
½ teaspoon allspice

Stud leg with cloves. Place lamb on rack in shallow pan in oven or electric rotisserie unit. Insert meat thermometer and roast at 325°F. for approximately 2½ hours or to desired degree of doneness. Baste frequently with sauce while cooking.

HONEY LAMB SPARERIBS

4 pounds lamb spareribs
½ cup catsup
¼ cup honey
¼ cup soy sauce
¼ cup lemon juice

Cook spareribs covered in boiling salted water 50 to 60 minutes or until tender. Drain. When ready to grill, place spareribs on rack 5 to 6 inches from hot coals or grill until meat begins to brown on all sides.

Blend remaining ingredients and brush some on spareribs. Cook until well browned on both sides, turning frequently. Heat remaining sauce and serve with the lamb spareribs.

GRILL-TOP GARDEN

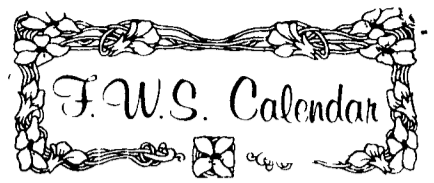
POT ROAST

3 to 4-pound beef blade roast or 7-bone pot roast
1 package (.6 ounces) Italian salad dressing mix
¼ cup flour
1 teaspoon salt
½ teaspoon paprika
Pinch of pepper
2 cups thinly-sliced carrots
2 cups sliced zucchini, cut ¾-inch thick
½ teaspoon salt

Combine salad dressing mix, flour, 1 teaspoon salt, paprika and pepper; thoroughly dredge meat on both sides. Place meat in center of a double-thick rectangle of heavy-duty aluminum foil (twice the circumference and 8 inches longer than the roast). Sprinkle any remaining flour mixture over meat. Bring 2 opposite edges of foil together over top of meat. Fold edges over 3 or 4 times, pressing crease in tightly each time. (Allow some air space.) Flatten foil at one end, crease to form triangle and fold edge over several times toward package, pressing tightly to seal. Repeat procedure on other

end. Place on grill and cook at low to moderate temperature 1½ hours, turning after one hour. Remove foil packet from grill; open carefully and add carrots and zucchini. Sprinkle ½ teaspoon salt

on vegetables. Close foil, sealing securely. Place on grill (vegetable side up) and continue cooking 30 minutes or until meat and vegetables are done.



Saturday, July 7

Lancaster Society 6 meets at the home of Miriam Heisey for a program by Mary and Eva Thome.

Sunday, July 8

Lancaster Society 34 meets for a family picnic.

Tuesday, July 10

Lancaster Society 23 meets for a family picnic at Millersville Community Park. Bring your own place setting.

Lebanon Society 5 will meet for a summer bash at Minerva Lentz.

Thursday, July 12

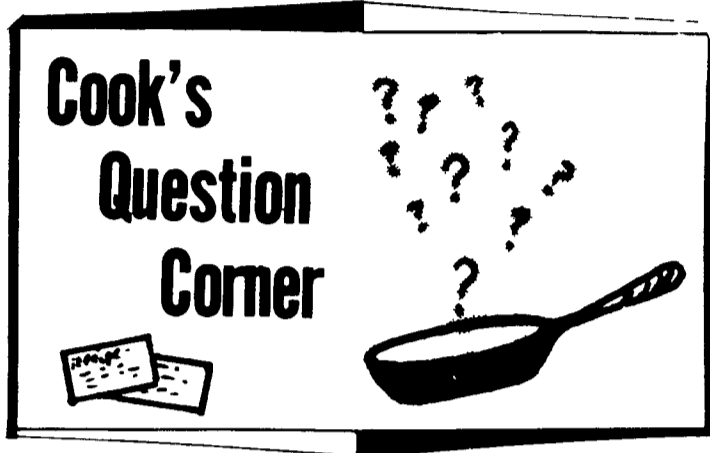
Lancaster Society 21 meets for a picnic at Muddy Run Park. Bring place settings and a hot and a cold dish.

Lancaster Society 14 meets at 6:30 p.m. at the Tinney Pavilion, Strasburg, for a picnic. Bring a hot or cold dish.

Lancaster Society 9 meets.

Saturday, July 14

Lancaster Society 2 meets with Esther Sangrey as hostess.



ANSWER - Julia Euclide, Delta, requested a recipe for ice cream that calls for little or no cream. Thanks go to Doris Drake, Nescapack, and Mrs. Beverly Pholman, New Oxford, for sharing their recipes.

Simple Ice Cream Mix

Beat a pinch of salt and 4 eggs lightly. Add 1½ cup sugar, 1 can condensed milk, 1½ quarts milk and 1 teaspoon vanilla. Makes about 4 quarts. Any fruit could be added for other flavors.

Vanilla Ice Cream

Half gallon milk
4 eggs
1 can sweetened condensed milk
1 ¼ cups sugar
1 tablespoon vanilla

Beat eggs, add sweetened condensed milk, sugar and vanilla. Gradually stir in milk. Pour into ice cream freezer and freeze according to freezer directions.

QUESTION - Mitz Zook, Belleville, is still looking for a recipe for bagels.

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