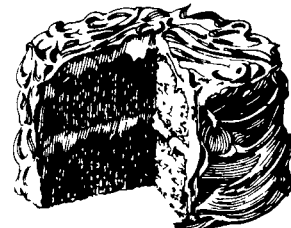


# Home On The Range



## Grill flavor into favorite meats

Sultry summer days are the perfect time to enjoy a cookout. It's just too hot to fire up the oven, and cooking outdoors offers an opportunity to catch any breezes that waft by.

While grilled beef is a favorite, pork, chicken and lamb taste great over the open fire as well. You can try kabobs, steaks, chops and ribs — whatever suits your fancy — and be assured that the unique flavor will please your taste buds.

### GLAZED PORK PATTIES

2 pounds ground pork  
 ¼ cup apricot-pineapple preserves  
 2 tablespoons brown sugar, packed  
 2 tablespoons honey  
 ½ teaspoon ginger  
 ½ teaspoon salt  
 Dash of pepper  
 Orange juice  
 Diced dried apricots, for garnish  
 12 buns

Shape ground pork into 12 patties. Mix apricot-pineapple preserves, brown sugar, honey, ginger, salt and pepper. Add orange juice until desired consistency is reached for glaze. Brown patties on one side. Turn, spread with glaze. Brown other side. Garnish with diced dried apricots and serve on toasted buns. Makes 12 servings.

**William Harmon**

1980 Montana Pork Cookout King

### HANK JOHNSON'S RIBS AND BARBECUE SAUCE

1 slab pork ribs  
 Flavor enhancer  
 Garlic salt  
 Seasoned meat tenderizer  
 Seasoned salt  
 1 32-ounce bottle hickory-flavored barbecue sauce  
 1 cup honey  
 1 cup Louisiana-style hot sauce  
 2 lemons, cut up  
 Hickory chips

Turn ribs to underside and insert point of small knife between bone and skin. Work knife gently between bone and skin until it can be gripped with finger. Pull gently until skin peels off. Trim off any excess fat. Cut tenderloin flap at half-inch intervals. Rinse with cold water. Sprinkle ribs with flavor enhancer and rub in with fingers. Repeat with garlic salt, meat tenderizer and seasoned salt. Wrap in foil and place in refrigerator overnight.

For glaze, combine barbecue sauce, honey, hot sauce and lemons; simmer 10 to 15 minutes. Place pre-soaked hickory chips on coals. Place meat on grill, outside down, and turn every 10 minutes until done. As ribs cook, glaze with sauce.

**Henry Johnson**

1980 Michigan Pork Cookout King

### SATE MARINATED PORK CUBES

1½ pounds boneless pork loin roast, cut into 1½-inch cubes  
 8 shelled brazil nuts  
 ¼ cup soy sauce  
 3 tablespoons lemon juice  
 2 tablespoons onion, finely chopped  
 2 tablespoons ground coriander seed  
 1 tablespoon brown sugar, packed  
 1 clove garlic, finely chopped  
 1 teaspoon salt  
 ¼ teaspoon pepper  
 1/8 teaspoon ground red pepper  
 Olive oil or butter

Grind brazil nuts very finely, using a food mill, mortar and pestle, or a blender. Mix nuts with other ingredients, except pork and oil or butter. Add pork cubes to the marinade; mix well; let stand 2 to 3 hours. String meat onto skewers and broil slowly over grill. Turn to brown all sides, basting often with olive oil or butter. Serve hot with saffron rice. Makes 2 to 4 servings.

**Jeffery Grimmer**

1980 Minnesota Pork Cookout King

### TANGY BARBECUED LAMB CHOPS

1 cup catsup  
 ½ cup cider vinegar  
 ¼ cup sugar  
 1 teaspoon dried oregano  
 1 teaspoon salt  
 ¼ teaspoon pepper  
 8 shoulder lamb chops, 1 inch thick  
 In 1-quart bowl, mix together catsup, vinegar, sugar, oregano, salt and pepper. Arrange lamb in 13 x 9-inch glass baking dish. Pour marinade over lamb, then refrigerate for at least one hour, turning occasionally.

Place lamb on broiler rack or outdoor grill, reserving marinade. Broil 3 to 4 inches from source of heat or cook on outdoor grill over hot coals about 6 minutes on each side, or until desired degree of doneness. Brush frequently with marinade while cooking; then heat remaining marinade and serve over chops.

### GRANDPA'S BARBECUED BAKED BEANS

2 1-pound cans baked beans  
 ½ cup catsup  
 ¼ cup molasses  
 2 tablespoons brown sugar  
 2 teaspoons dry mustard  
 ½ teaspoon salt  
 4 slices bacon, cut in half

Mix everything except the bacon in a medium saucepan. Top the mixture with the bacon slices. Cover and set over a hot grill and cook for 30 minutes. Serves 6.



If it's too hot to make dinner but the family is hungry, try cooking outside. Hank Johnson's Ribs and Barbecue Sauce make a tasty entree when prepared over hickory chips and charcoal.

### LAMB LEG BARBECUE WITH SPICY CHERRY SAUCE

¾ leg of lamb, bone in  
 Salt  
 Pepper  
 1 1-pound can pitted dark sweet cherries  
 4 teaspoons cornstarch  
 ¼ teaspoon ground cloves  
 ¼ teaspoon ground mace or nutmeg  
 ¼ cup orange juice  
 ¼ cup water  
 1 lemon sliced

Start skewer through butt-end of leg, below bone, push skewer through so that it comes out along top side of shank bone. Test for balance. Place skewer in rotisserie and start motor. Cook until meat thermometer registers 160°F. for medium doneness (about 2 hours) or until desired degree of doneness.

Meanwhile, drain cherries and reserve syrup. Mix cornstarch with spices in saucepan. Blend in orange juice, water and cherry syrup. Add lemon slices. Cook, stirring continuously until thickened and clear. Brush lamb with cherry sauce several times during last 30 minutes of cooking time. Add cherries to cherry sauce and heat. Serve lamb with cherry sauce.

### HIDDEN TREASURE KABOBS

2 pounds ground beef  
 18 mushrooms  
 3 to 4 ounces blue cheese  
 1 tablespoon finely chopped chives  
 2 teaspoons salt  
 1/8 teaspoon pepper

Remove caps of mushrooms and stuff each with a piece of cheese. Chop mushroom stems and lightly but thoroughly combine with ground beef, chives, salt and pepper; divide into 18 portions. Shape each portion into a small patty and place a stuffed mushroom cap in the center of each patty. Press meat mixture around mushrooms to form balls. Carefully thread balls on skewers, place on grill and broil at low to moderate temperature 20 to 25 minutes or until done, turning occasionally. Makes 6 servings.

### SPICY SOY-APPLE CHICKEN GRILL

3 broiler-fryer chickens, quartered  
 1 cup soy sauce  
 1 6-ounce can frozen apple juice, undiluted  
 1½ teaspoons dry mustard  
 1½ teaspoons ground ginger  
 ¾ teaspoon ground cloves  
 ½ teaspoon garlic powder

In small saucepan, mix together soy sauce and apple concentrate. In small bowl, place mustard, ginger, cloves and garlic powder. Add ¼ cup of liquid to spice mixture and mix well. Stir spice mixture into remaining liquid in saucepan and bring to a boil over medium heat. Place chicken in large bowl; pour sauce over chicken, turning to coat. Cover and marinate in refrigerator overnight or at least 8 hours. Place chicken on prepared grill, skin side up, about 8 inches from heat. Cook, turning and basting with sauce every 10 minutes, about 1 hour or until fork can be inserted in chicken with ease. Makes 12 servings.

### HONEY SWEET AND SOUR RIBS

6 pounds spareribs  
 ½ cup vinegar  
 1 cup catsup  
 ½ cup water  
 Dash of seasoned pepper  
 ½ cup soy sauce  
 ½ cup honey  
 1 clove garlic, minced  
 ½ teaspoon seasoned salt

Cut ribs into serving portions. Simmer, covered in vinegar and enough water to cover in a large kettle for 1 hour. Drain. While ribs are cooking, combine catsup, water, soy sauce, honey, garlic, pepper and seasoned salt in a large saucepan. Cook over very low heat, stirring occasionally, for 45 minutes or until thick. Arrange ribs in single layer on grill 6 to 8 inches from hot coals; grill for 20 to 30 minutes, basting with the sauce and turning often until ribs are glazed.

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## Recipe Topics

If you have recipes for the topics listed below, please share them with us. We welcome your recipes, but ask that you include accurate measurements, a complete list of ingredients and clear instructions with each recipe you submit. Send your recipes to Sue Keene, Lancaster Farming, P O Box 366, Lititz, PA 17543

August

10

17

24

Cookies

Favorite Italian Dishes

Soups

## Featured Recipe

This week's featured recipe comes from Sheri Yates of Woodland, Ala., a student at Southern Union State Junior College. Sheri won the National 4-H Chicken Barbecue Contest last year with the recipe below.

A new chicken barbecue champion will be crowned Nov. 21 during the annual 4-H Poultry and Egg Conference in Louisville, Ky. Finalists are now being selected in regional competitions.

### Sassy Chicken Barbecue

#### Basting Sauce

1 cup water  
 2 cups vinegar  
 1 cup vegetable oil

2 tablespoons salt  
 2 teaspoons pepper

In saucepan, place all ingredients and stir to mix well. Place over medium heat for about 10 minutes, continuing to stir. Use as sauce to baste chicken every 10 minutes, turning, as it grills.

#### Finishing Sauce

2 cups catsup  
 1 cup fermented cane syrup

1½ teaspoons fresh red pepper  
 2 tablespoons margarine  
 2 teaspoons salt  
 ½ cup chopped onion  
 1 large sassafras root

In saucepan, mix together catsup, syrup, water, honey wine, lemon juice, red pepper, margarine, salt and onion; stir. Add sassafras root and heat over low heat. Thoroughly coat chicken with sauce about 15 minutes before removing from grill.