


THE MICRO WAY



LANI BLOOMER

Browning Grill Recipes

Browning grills are frying pans for a microwave. They are best for microwaving small quantities of food for one or two people. Appetizers, snacks, or a quick meal for one are other good choices for a browning grill.

If you have a grill and haven't used it much, try these recipes; they are a few of my favorites. The grill used to test the recipes is a large rectangle, with an 8x10-inch cooking surface. If your grill is much smaller, the cooking times might vary, and it will not hold as much food at one time.

The bread "frame" keeps the egg whites from running off the grill.

Framed Eggs

1 to 4 pieces of bread
Butter

1 to 4 eggs

1. Preheat the grill for 4 to 5 minutes.

2. Butter the bread lightly on both sides. Cut a 3-inch hole in the bread with a drinking glass or biscuit cutter. Cook the bread (both holes and frames) on high for 45 to 60 seconds on a preheated grill, until brown (time is same for any quantity).

3. Turn bread over, break eggs into the frames. Poke a hole in each yolk with a toothpick or fork. Cook for 1-2 minutes per egg, until desired doneness. Flip frames and eggs if desired, for over easy eggs. Serves 1-4.

If you want bacon with your liver and onions, cook a few slices on the grill after preheating it, but before you put the onions on.

Liver'n Onions

1/2 to 1 pound liver

1 to 2 onions (s), sliced

1 to 2 tablespoon(s) butter, margarine or bacon fat

1. Preheat grill for 5 minutes on high. Grease lightly with about half the fat, and place onion slices in fat. Microwave on high for 2 minutes, turn onions over. Microwave for 2 minutes longer until almost tender.

2. Sprinkle liver with salt and pepper if desired, but do not dredge with flour. Push onion slices to the edge of the grill. Use remaining fat to grease the center area. Place the liver on the grill and cook on high for 2 to 3 minutes. Turn meat over, and cook for 3 to 4 minutes longer, until no longer pink. Serves 2 to 4.

These browned crunchy appetizer sticks are a favorite with everyone who tries them. Like potato chips, you can't eat just one!

Cheese sticks

1/4 cup butter or margarine
1/8 to 1/4 teaspoon garlic powder (OR use 1/2 teaspoon garlic salt)

4 slices firm white bread, or slightly stale softer slices

1/2 cup grated parmesan cheese

1. Melt butter or margarine in a small bowl (high for 45 to 60 seconds). Stir in garlic.

2. Cut crusts from bread, and brush both sides with garlic butter (a 1-inch paint brush works best!). Sprinkle the cheese on a flat plate, and dip both sides of the buttered bread in the cheese, to coat.

3. Cut each slice of bread into 5 sticks. Keep sticks together by slices for easy handling.

4. Preheat a large browning grill for 4 minutes. Grease lightly when hot.

5. Arrange bread on grill (with a spatula, lift 1 slice of bread—5 sticks—at a time, and place on hot grill). Microwave on high for 1 minute. Turn slices over, lifting 1 slice at a time. Microwave on high, for 1 1/2 minutes longer, until crisp and brown.

6. Remove to a serving plate, and cut apart any sticks that are stuck together. Serve immediately. Makes 20 sticks.

With a salad, this makes a fast meal for one. If your hamburger patty is frozen, microwave it for a minute or so to thaw it, before preheating the grill.

Quick Hamburger And Fries

1/4 pound hamburger patty

Garlic salt

1 onion sliced, optional

1 1/2 cups frozen french fries (handful or two)

1 hamburger roll

1. Preheat grill for 8 minutes on high. Sprinkle garlic salt on the hamburger patty.

2. Put burger and onion slice on grill at one end, and fries on remaining part of grill. The fries must be in a single layer, to be cooked evenly. Microwave on high for 3 minutes.

3. Turn burger, onion and fries over. Microwave on high for 2 to 3 minutes longer, until burger is done.

TIP: Roll can be grilled instead of some fries or the onion: Split and butter roll. Place on grill, buttered sides down when you turn food over.

Many convenience foods like fish sticks and frozen pizza are better if microwaved on a browning grill than on a plate, since they get crisp on the grill.

Frozen convenience potatoes, like hash brown patties or fries will be crisper if thawed in the microwave for 2 to 3 minutes before you preheat the browning

grill. These will not be as crisp as when cooked conventionally.

Reheating Pizza

1. Preheat grill for about 5 minutes. Place pizza on hot grill.

2. For a whole, frozen 9 to 10-inch pizza, microwave on high for 5 to 6 minutes until cheese is hot and

melted near center.

3. For frozen slices, microwave on high for 2 to 5 minutes, depending on size and quantity, until the cheese is hot and bubbly.

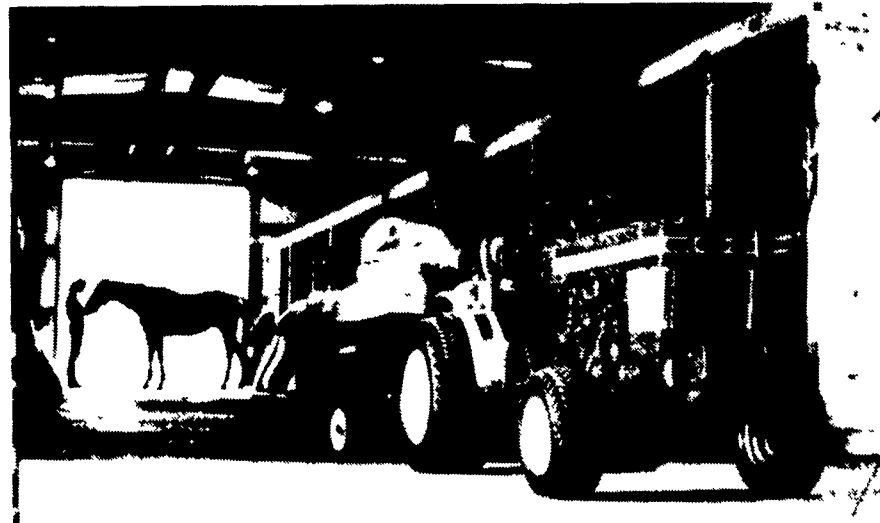
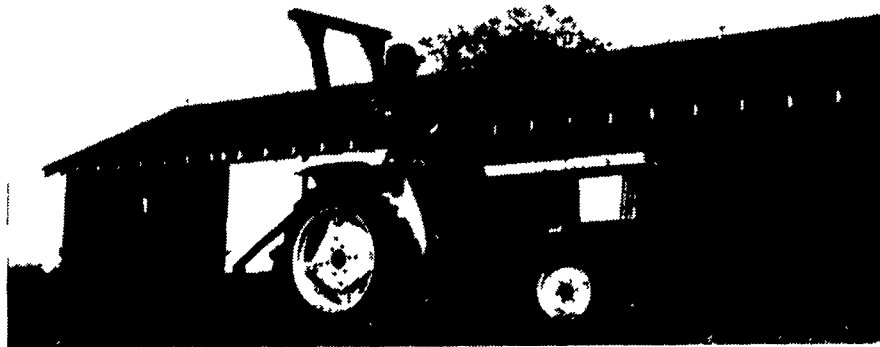
4. For room temperature or refrigerated pizza, microwave on high for 2 to 4 minutes, depending

on size and quantity, until topping is hot and bubbly.

5. If desired, add more toppings or cheese to pizza before microwaving. Increase time slightly since you've added more ingredients.

Copyright 1986, Lani Bloomer

The Ford 1110 and 1210 REAL TRACTORS FOR THE HOME & FARM



Whether you want a picture-perfect estate, a high yielding garden, or maybe both — a new Ford 1000 Series tractor is for you! There are over 50 implements available to do most garden jobs you've got. And they're so nimble and easy to operate that tractor work is almost tractor fun!

- Six models - 11.5 to 28.5 PTO horsepower
- Fuel efficient diesel power
- 10 or 12-speed transmission
- Optional front-wheel drive

- Live hydraulics
- 540 rpm PTO
- Category I 3-point hitch
- Check the features. Then stop by and test one for yourself

New Ford Tractors In Stock, Ready For Delivery At Unbelievable Deals!

Quantity	Model	Quantity	Model	Quantity	Model
20	1210	2	2110	1	5610
3	1310	1	2810	2	6610
2	1510	2	3910	3	7710
2	1710	3	4610	2	TW15, 4WD
4	1910				

FORD WINTER PROGRAMS ARE UNBEATABLE

KEHLER BROS.

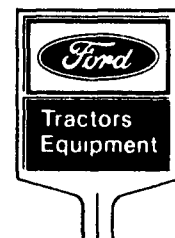
SINCE TRACTOR CO. 1921

Rt. 419 between Schaefferstown and Cornwall, Lebanon County, Lebanon, PA 17042
717-949-6501 OR TOLL-FREE 1-800-822-2152

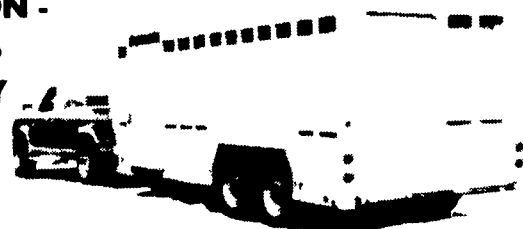
SPECIALS

- FORD TW15 4WD CALL FOR PRICE
- FORD 7710 2WD w/Loader, 700 Hrs. CASH.... \$17,500

See What's New In Ford Tractors At The PA FARM SHOW



STEP RIGHT ON - NO RAMPS NECESSARY



Call 717/687-7416 For All Your Local & Long Distance Hauling (Stockyards Included)

BARRY C. WENGER
65 Paradise Lane
Ronks, Pa. 17572