

Home On The Range



Make Cookouts Part Of Your Summer

Along with baseball, lazy days at the seashore and and garden-fresh produce, summer's list of delights includes cookouts and picnics. If hamburgers and hotdogs are your traditional barbecue fare, you may want to add a little variety to the menu by trying a few of the recipes

No doubt about it, hotdogs and hamburgers didn't get to be the most popular barbecue choices by chance; these old-standbys are reliable and tasty. But the smoky flavor imparted by the charcoal grill makes lots of other foods tastier too!

Chicken, pork and other cuts of beef make wonderful cookout entrees whether you're serving the entire neighborhood or just the family. Round out your picnic menu without your favorite salads and a few sweet treats for dessert!

BEEF YAKITORI

% cup chicken broth 1/2 cup soy sauce 2 tablespoons sugar ½ teaspoon ground ginger

2 garlic cloves, minced 1½ pounds beef sirloin, cut into 34inch lengths

12 green onions cut in 1-inch lengths 2 8-ounce cans water chestnuts,

drained Combine broth, soy sauce, sugar, ginger and garlic, mixing well. Place beef cubes in bowl and pour sauce mixture over. Let beef marinate 1/2 hour, stirring occasionally.

Arrange half the beef cubes on skewers, alternating with pieces of green onion. Alternate the remaining beef cubes with water chestnuts. Broil or grill over charcoal about 3 minutes on each side or until beef is done to taste, occasionally brushing marinade.

HEARTY BEAN SALAD

Sweet-Sour Dressing:

2 teaspoons sugar 2 teaspoons wine vinegar

½ teaspoon salt

½ teaspoon prepared mustard

1/2 teaspoon Worcestershire sauce Dash pepper

½ cup plain yogurt Salad:

1 151/2-ounce can kidney beans, drained

· 2 hard-cooked eggs, chopped

√₂ cup chopped celery

1/4 cup chopped onion

1/4 cup chopped sweet pickle

Chill 1 to 2 hours.

For dressing, combine sugar, vinegar, salt, mustard, Worcestershire and pepper; fold in yogurt. Chill, covered, 1 to 2 hours to allow flavors to blend. For salad, combine beans, eggs, celery, onion, pickle and salt in a bowl. Add dressing; toss lightly.

SAVORY BEEF BLADE STEAK

1 beef chuck blade steak, cut ¾ to 1 inch thick (approximately 2 pounds)

½ cup red wine vinegar

½ cup water 1 medium onion, chopped

1½ teaspoons sugar

teaspoon salt

½ teaspoon basil leaves 1/4 teaspoon celery seed

1/8 teaspoon pepper

Combine vinegar, water, onion, sugar, salt, basil, celery seed and pepper in small saucepan and cook slowly 10 minutes, stirring occasionally. Cool. Place steak in utility dish or plastic bag; add marinade, turning to coat. Cover dish or tie bag securely and marinate in refrigerator 6 to 8 hours (or overnight), turning at least once. Remove steak from marinade. Place on grill over ashcovered coals so surface of meat is 4 inches from heat. Broil at moderate temperature 7 to 10 minutes on each side, depending on degree of doneness desired (rare or medium). Makes 4 servings.

SUPER BARBECUED **SPARERIBS**

2 slabs meaty spareribs 3 cups water 1 cup white vinegar Garlic powder **Paprika** Barbecue seasoning salt Barbecue sauce (see recipe below) Orange Pineapple Parsley

Trim spareribs of any excess fat. Put ribs on roasting pan; add water and vinegar. Marinate ribs for 2 to 4 hours, turning every half hour. Remove ribs from marinade and drain. Sprinkle both sides lightly with garlic powder, paprika and barbecue seasoning salt. Place ribs on grill when charcoal has a good gray covering. Turn ribs frequently so as not to burn. Cook about 1 hour or until ribs appear to be thoroughly barbecued. Brush ribs with Barbecue Sauce; warm sauce and serve with ribs. Garnish with oranges, pineapple or par-sley, if desired. Makes 4 generous servings. Enjoy!

Barbecue Sauce

1 32-ounce bottle tornato based barbecue sauce

1 20-ounce bottle catsup 2 6-ounce bottles thick, rich, spicy

½ cup grape juice or water ½ cup brown sugar

steak sauce

2 tablespoons Worcestershire sauce

4 tablespoons liquid smoke ½ teaspoon garlic powder

In saucepan, combine all ingredients; mix well. Bring to a boil; reduce heat and simmer 30 minutes. Makes about 2 quarts.

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.

13-20**Dairy Recipes**

Dairy Recipes Dairy Recipes

SOUTHERN PORK CHOPS

8 pork butterfly chops, cut 11/4

inches thick

2 cups water

11/4 cups catsup

1/2 cup apricot nectar

½ cup brown sugar, packed 2½ tablespoons Worcestershire

11/4 tablespoons lemon juice

2 teaspoons honey

11/4 teaspoons salt

1 teaspoon pepper 1 teaspoon onion powder

√₂ teaspoon soy sauce

½ teaspoon horseradish sauce

½ teaspoon paprika

Combine all ingredients, except pork chops, in saucepan; bring to a rolling boil. Remove from heat; let cool. Place chops and marinade in pan; do not pierce with fork. Place chops in refrigerator 6 to 8 hours. Turn chops occasionally. Remove chops from marinade and place on grill 6 to 8 inches above coals. Cook over low heat 8 minutes, turn. Continue to turn and baste frequently for one hour. Makes 8 servings.

OATMEAL WHOOPIE PIES

2 cups brown sugar % cup margarine

2 eggs

½ teaspoon salt 2 cups flour

2 cups oatmeal

1 teaspoon cinnamon teaspoon baking powder

2 teaspoons soda, dissolved in 3

tablespoons boiling water

Cream together sugar margarine and eggs. Add salt, flour, oatmeal, cinnamon and baking powder. Add soda and water last. Beat well. Drop by tablespoonfuls onto greased cookie sheets. Bake at 350°F. for 10 minutes.

Filling

2 egg whites 2 tablespoons flour 2 teaspoons vanilla 4 tablespoons milk cups powdered sugar

1 cup shortening

Beat egg whites until stiff. Add remaining ingredients and mix. Spread between two cookies.

Helen Engle Berlin



Tender chunks of beef sirloin marinated in a soy sauce mixture are the highlight of Beef Yakitori, a kabob which also offers Chinese vegetables.

LOTSA CHIPS BARS

1 cup all-purpose flour 1 teaspoon baking soda % cup butter or margarine 34 cup packed brown sugar

1 egg 1½ teaspoons vanilla 34 cup quick-cooking rolled oats

½ cup chopped unsalted peanuts 1 6-ounce package semi-sweet chocolate pieces

Stir together flour and baking soda; set aside. In large mixer bowl, beat butter or margarine for 30 seconds. Add egg and vanilla; beat well. Add the flour and soda; beat well. Stir in rolled oats and peanuts. Spread mixture into a greased 13x9x2-inch baking pan. Sprinkle chocolate pieces over top. Bake in a 350°F. oven for 4 minutes. Remove from oven; cut through dough with knife to marble. Bake 15 minutes more. Cut into bars while warm. Makes

Brenda Kramer Newmanstown

POULET MIGNON 8 broiler-fryer chicken thighs,

8 slices mozzarella cheese

8 strips thick bacon

1 teaspoon salt ¼ teaspoon pepper

On flat surface, place boned chicken thigh, skin-side down. Place cheese slice inside thigh, gently wrapping thigh around cheese. Check to be sure cheese is tightly enclosed; secure with food pick. Attach one end of bacon strip to food pick and wrap remainder of bacon around thigh several times. Secure with 6-inch wooden or metal skewer, penetrating through entire mignon. Repeat for all thighs. Place thighs on grill, skin side up, 6 to 8 inches from heat. Turn every 3 to 5 minutes for even cooking. Grill for about 40 to 45 minutes or until fork can be inserted in chicken with ease. Remove chicken from grill; add salt and pepper. Makes 4 servings.

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Deadline To Send Recipes Is June 1!

We'd like to extend a hearty "Thank You!" to the many homemakers who sent dairy recipes in response to our requests. The response has been overwhelming and the tote bags will soon be in the mail. If you haven't already sent your recipe, you have until Monday, June 1 to get it in the mail. Make sure to look for the dairy recipes in our June issue.

To send your recipe print the recipe, your name, and full address on a card and mail it to: Recipes, Lancaster Farming, P.O. Box 366, Lititz, PA 17543.