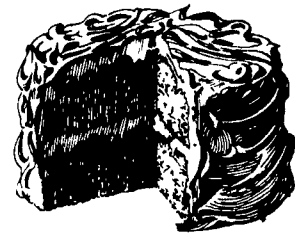


Home On The Range



Outdoor Cooking: Flavor And Delightful Smells You Can't Resist

The thrill of the grill calls to Americans each summer. Cooking out-of-doors is more fun than being cooped up in the kitchen, and willing hands to help are more easily found. It doesn't matter if the grill is on a patio or porch, a deck, balcony or fire-escape, in the neighborhood park, on the roof or at the beach. Delightful odors fill the air, appetites freshen, and eating takes a festive flair.

Enjoy the recipes submitted by adapting them to your gas or charcoal grill. And for a personal viewpoint on charcoal versus gas, read the article "Charcoal Grilling Offers Versatility" by Lynne Rossi. In it, Lynne shares some innovative ideas for making charcoal grilling easier. If you'd like to perfect your grilling skills, be sure to read it.

BUTTERMILK MARINATED KABOBS

Marinade:
2 tablespoons firmly packed brown sugar
2 tablespoons fresh lemon juice
1 tablespoon Worcestershire sauce
1 teaspoon salt
½ teaspoon dried basil
½ teaspoon dried marjoram
2 cups buttermilk

Kabobs:
2 pounds round steak, 1-inch thick, cut into 2-inch squares (24 pieces)
3 medium onions, cut into 8 pieces each
24 1-inch thick slices zucchini
12 cherry tomatoes
6 large mushrooms, halved

For marinade: Combine brown sugar, lemon juice, Worcestershire, salt and herbs. Stir in buttermilk. Add meat; cover and marinate in refrigerator a minimum of 12 hours.

For kabobs: Panboil onions in boiling salted water to cover, 6 to 8 minutes; rinse in cold water and drain.

To assemble: Alternate pieces of meat with onions, zucchini, tomatoes and mushrooms on each skewer. Grill over hot coals until meat reaches desired degree of doneness. Baste frequently with marinade. Allow approximately 15 minutes for medium cooked meat.

HERBED PORK & RICE

4 butterfly pork chops, ½-inch thick
Salt to taste
1 recipe herb mix
12 tablespoons herbed rice
8 slices of fresh tomatoes
4 slices zucchini, ½-inch thick

Sprinkle pork chops with salt. With a pastry brush, brush each side of chop with herb mix. Brown each side on grill over high heat. Place each chop on a doubled piece of heavy duty aluminum foil. On each chop, place 3 tablespoons herbed rice, 1 piece of tomato, 1 slice zucchini and another slice of tomato. Add salt to taste and add herb mix after each addition of vegetable. Wrap tightly and place on grill of medium heat. Cook between 30-45 minutes, or until pork is tender. Serves 4.

Herb Mix:

6 tablespoons corn oil
1 teaspoon salt
¼ teaspoon black pepper
½ teaspoon paprika
2 teaspoons marjoram
½ teaspoon chives
2 teaspoons basil
½ teaspoon rosemary
½ teaspoon Accent
3 tablespoons onion, finely chopped

Mix all ingredients together.

Herbed Rice:

1 cup instant rice
¼ teaspoon salt
1 tablespoon parsley, chopped
1 teaspoon butter
1½ tablespoons Herb mix
¾ cup plus 3 tablespoons boiling water

Place instant rice, salt, parsley, butter and herb mix in pan. Add boiling water and mix with fork. Allow to return to boil, cover and remove from heat. Cool, stirring once after 5 minutes.

CHEESY POTATO-CARROT FOIL BAKE

4 slices bacon
3 large potatoes
3 medium carrots, shredded
¼ cup sliced green onions with tops
Salt
Pepper
¼ cup butter



A summertime meat and potatoes dinner doesn't have to mean spending hours at the stove. A minimum of indoor preparation time can result in a marvelous outdoors meal.

½ teaspoon caraway seed
1 cup shredded Monterey Jack cheese (4 ounces)

Cook bacon until crisp; drain and crumble. Set aside. Tear off a 36x18-inch piece of heavy-duty foil. Fold in half to make an 18-inch square. Fold up sides, using fist to form a pouch. Thinly slice potatoes into pouch; add carrots and green onion. Sprinkle with salt and pepper; dot with butter and sprinkle with caraway. Fold edges of foil to seal pouch securely, leaving space for expansion of steam. Grill over slow coals until finished, 55 to 60 minutes; turn several times. Open package; stir in crumbled bacon and cheese. Close pouch; return to grill until cheese melts, about 1 minute. Serves 6.

Jenny Bigelow
Blair Co. Dairy Princess

REUBEN DOGS

6 hot dogs
6 hot dog buns
Mustard
1 8-ounce can sauerkraut, well drained
2 tablespoons Thousand Island dressing
¼ pound sliced Swiss cheese
Kosher dill pickle slices or slivers
Place the hot dogs on the grill and cook on low, with the lid closed for about 2 minutes on each side, or until heated through, turning frequently. Slice the hot dogs down the center and place each one in the center of a hot dog bun. Spread the center of each hot dog with a little mustard. Add 1/6 of the sauerkraut topped with 1 teaspoon of Thousand Island dressing. Cover with Swiss cheese and place the top on the bun. Wrap in heavy-duty aluminum foil or put into a foil pan and return to grill until the cheese is melted and bubbly, about 5 minutes. Garnish with dill pickle and serve immediately.

BARBECUE SAUCE

2 crushed garlic cloves
2 tablespoons oil
2 cups tomato sauce
½ cup cider vinegar
¼ cup firmly packed brown sugar
¼ cup Worcestershire sauce
2 tablespoons prepared mustard
2 teaspoon salt
½ teaspoon pepper
1 bay leaf

Saute garlic in oil in medium saucepan. Add remaining ingredients; mix thoroughly. Boil gently, uncovered, 30 minutes. Remaining sauce may be stored in refrigerator.

RUMAKI-VEGETABLE KEOBS

Make six 8-inch Rumaki-Vegetable Kebobs using 6 thick slices bacon, 1 pound chicken livers, water chestnuts, and 1-inch pieces of zucchini, onion, and corn-on-the-cob. Weave bacon around livers, water chestnuts, and vegetables until skewers are filled. Place on grill over hot coals. Brush with barbecue sauce and rotate skewers as needed until liver is cooked.

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Featured Recipe

If you're reading the paper, you'll notice that many counties are searching for young women to compete for the dairy princess crown.

During the months of May and June, more than 40 new county princesses will be chosen to represent the dairy industry at supermarkets, schools and promotions.

Jenny Bigelow, Blair County Dairy Princess, faithfully submits recipes using real dairy products to this column. This week she submitted a recipe that is not typically categorized as a dairy recipe. But it again illustrates how dairy products can enhance almost any dish. Enjoy it.

Charcoaled Halibut Steaks

½ cup shredded unpeeled cucumber
½ cup dairy sour cream
¼ cup mayonnaise or salad dressing
1 tablespoon snipped chives
2 teaspoons lemon juice
¼ teaspoon salt
Dash pepper
2 pounds fresh or frozen halibut steaks or other fish
¼ cup butter
1 teaspoon salt
¼ teaspoon pepper
Paprika

Blend shredded cucumber with sour cream, mayonnaise or salad dressing, chives, lemon juice, the ¼ teaspoon salt, and the dash pepper. Mix well and chill sauce.

Thaw fish, if frozen. Cut into 6 portions. Place in well-greased wire grill basket. In saucepan melt butter; stir in the 1 teaspoon salt and ¼ teaspoon pepper.

Grill fish over medium-hot coals for 5 to 8 minutes, brushing with butter mixture occasionally. Turn and baste with remaining butter mixture. Grill until fish flakes easily when tested with a fork, 5 to 8 minutes more. Sprinkle fish with paprika and serve with chilled cucumber sauce. Makes 6 servings.

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 Lou Ann Good, Lancaster Farming, P.O. Box 366, Lititz, PA 17543.

May
21- Beef
28- Strawberries
June
4- Dairy Recipes