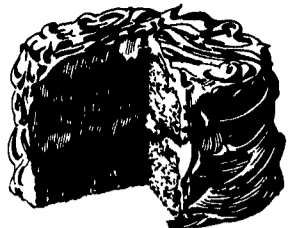


# Home On The Range



## End-Of-Summer Sizzles With Labor Day Cookout

For one last blast of summer fun, hold a cookout on Labor Day.

Family members and friends won't be able to resist the aroma of your favorite meat sizzling on the grill.

Be daring. Grill your favorite vegetables and even the bread. Try an unusual salad using summer's bounty of vegetables. Top it off with fresh summer fruit salad or homemade ice cream. A Labor Day cookout is the perfect way to end the summer.

### GRILLED STEAKS WITH BASIL-GARLIC BREAD AND GRILLED TOMATOES

1 1/2 pounds boneless beef top loin steaks, cut 1-inch thick  
Basil-Garlic Oil\*

Salt and pepper, if desired  
1 small loaf French bread  
6 tomato slices, cut 1/4-inch thick

2 tablespoons grated Parmesan cheese

Prepare Basil-Garlic Oil\*; reserve. Place beef top loin steaks on grid over medium coals, turning once. Grill steaks about 15 minutes for rare; 20 minutes for medium. Season with salt and pepper, if desired. Cut bread in half lengthwise; brush 1 1/2 tablespoons basil mixture evenly on cut side on each bread half. Brush an equal amount of remaining basil mixture on one side of each tomato slice. Five minutes before steaks are done, place bread, cut-side down, and tomatoes on grid with steaks; grill 2 to 3 minutes. Turn bread and tomatoes over; sprinkle evenly with Parmesan cheese. Continue grilling 1 to 3 minutes or until bread is golden brown and tomatoes are just heated through. Cut each bread half diagonally into 6 slices. Serve steaks with bread and tomato. 6 servings.

\*Basil-Garlic Oil: Combine 3 tablespoons olive oil, 1 tablespoon chopped fresh basil or 1 teaspoon dried basil leaves and 1/2 teaspoon garlic powder. Yield: Approximately 1/4 cup.

### FROZEN CHEESE SALAD

3-ounces cream cheese  
1 cup grated mild Cheddar cheese

6 green minted cherries  
6 maraschino cherries  
1 cup heavy whipping cream  
1 cup mayonnaise

Combine cream cheese and cheddar cheese. Finely chop cherries and add. Add mayonnaise to cheese mixture and blend well. Whip cream and fold into mixture. Freeze. Serves 6.

### GRILLED CHICKEN IN OLIVE OIL-CHIVES VINAIGRETTE

4 broiler-fryer chicken breast quarters

6 tablespoons olive oil, divided  
4 tablespoons wine vinegar, divided

1 teaspoon salt, divided  
1/2 teaspoon pepper, divided  
1/4 teaspoon dry mustard  
1 clove garlic  
Peel of 1 lemon

1 tablespoon chopped chives  
Blend 1 tablespoon of olive oil,

1 tablespoon wine vinegar, 1/4 teaspoon each salt, pepper, and mustard; process 15 seconds.

While processor is still running, add 2 more tablespoons olive oil and process 10 seconds. Add remaining 3 tablespoons wine vinegar, remaining olive oil, garlic, and lemon peel. Add chives and process about 15 seconds more.

Dip each piece of chicken in sauce and coat well. Marinate in refrigerator at least 4 hours or overnight.

Place chicken on prepared grill, skin side up, about 8-inches from heat. Sprinkle with remaining 1/4 teaspoon salt and 1/4 teaspoon pepper. Grill, turning and basting with sauce every 10 minutes, about 1 hour or until fork can be inserted in chicken with ease. Makes 4 servings.

Place chicken on prepared grill, skin side up, about 8-inches from heat. Sprinkle with remaining 1/4 teaspoon salt and 1/4 teaspoon pepper. Grill, turning and basting with sauce every 10 minutes, about 1 hour or until fork can be inserted in chicken with ease. Makes 4 servings.

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Cut boneless beef top sirloin steak in 1 1/4-inch pieces and grill with bell peppers, and large mushrooms seasoned with lemon, mustard, honey, and oregano.

### CHUTNEY-GLAZED CURRY BEEF KABOBS

1 1/4 to 1 1/2 pounds boneless beef sirloin steak, cut 1-inch thick

1 1/2 teaspoons curry powder  
1/2 teaspoon each ground cumin and salt

1/4 teaspoon ground red pepper  
1 large Spanish onion, quartered  
1/2 cup Major Grey-style chutney, chopped

2 tablespoons water  
2 teaspoons country-style Dijon mustard

2 cups hot cooked rice  
1 medium tomato, chopped  
1 tablespoon chopped fresh mint

Cut beef sirloin steak into 16 to 18 1-inch cubes. Soak four, 12-inch bamboo skewers in water 10 minutes. Combine curry powder, cumin, salt, and red pepper; coat beef cubes evenly with seasoning mixture. Cut each onion quarter into 4 pieces. Alternately thread 4 to 5 beef cubes and 4 onion pieces on each skewer. Place kabobs on grid over medium coals. Broil kabobs 12 to 15 minutes, depending upon desired doneness. Meanwhile combine chutney, water and mustard; mix well. Turn and brush kabobs with chutney mixture during last 6 to 8 minutes of cooking time. Meanwhile combine rice, tomato, and mint. Serve kabobs on rice mixture. Serves 4.

Place kabobs on grid over medium coals. Broil kabobs 12 to 15 minutes, depending upon desired doneness. Meanwhile combine chutney, water and mustard; mix well. Turn and brush kabobs with chutney mixture during last 6 to 8 minutes of cooking time. Meanwhile combine rice, tomato, and mint. Serve kabobs on rice mixture. Serves 4.

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### CHERRY-PINEAPPLE ICE CREAM

1 cup sugar  
2 tablespoons flour  
4 pasteurized processed eggs

Pinch salt  
1 tablespoon vanilla  
2 cans sweetened condensed milk

1 1/2 to 2 quarts milk  
16-ounces maraschino cherries, chopped

20-ounces crushed pineapple

Mix first seven ingredients with eggs; add fruit and place in ice cream freezer. Churn until hardened. Makes 8 quarts.

Benjamin Shriver  
Jonestown

### CHICKEN CHEESE BALL

8-ounces cream cheese  
2 to 3 tablespoons mayonnaise  
6 ounce can chicken

1 1/2 tablespoons minced onion  
1 tablespoon chopped parsley  
Garlic salt to taste

Chopped nuts, if desired

Beat cream cheese and mayonnaise together. Add chicken with broth and garlic salt. Beat until fluffy. Add onion and parsley and mix well. Refrigerate overnight.

Roll in chopped nuts or parsley if desired. Serve with assorted crackers.

(Turn to Page B8)

## 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 609, Ephrata, PA 17522. Recipes should reach our office one week before publishing date.

### September

- 5- Packed Luncheon Specials
- 12- National Honey Month
- 19- Grandma's Favorite Recipe
- 26- National Rice Month

## Featured Recipe

Homemade ice cream offers rich flavor, a distinctive creamy texture, and endless variety that cannot be found in any store.

Whether you're a veteran at the churn or you're making ice cream for the first time, "Ice Cream Basics," a new leaflet offered by the American Dairy Association, is your pocket guide to delicious success.

It includes all you need to know for making scrumptious homemade ice creams and refreshing sherbets. It's complete with how-to's, helpful hints, and several mouth-watering recipes. To order, send a self-addressed, stamped business-size envelope to Ice Cream Basics, Dairy & Nutrition Council Mid East, 3592 Corporate Drive, Suite 114, Columbus, OH 43231.

Here's a recipe from the brochure.

### CHOCOLATE ALMOND CHERRY ICE CREAM

2 1/2 cups milk  
1 1/4 cups sugar  
3 eggs, beaten  
2 squares semi-sweet chocolate  
1 square unsweetened chocolate  
1 1/2 cups whipping cream  
1 teaspoon vanilla extract  
1/2 teaspoon almond extract  
1/4 cup chopped maraschino cherries  
1/2 cup toasted sliced almonds

Combine milk, sugar, and eggs in a large saucepan. Add chocolate squares. Cook over low heat, stirring constantly, until mixture thickens and coats spoon, about 15 minutes. Remove from heat. Stir ice cream and extracts. Chill. Stir in cherries and almonds. Freeze in ice cream maker according to manufacturer's directions. Place ice cream in freezer at least 2 hours before serving.