

# Home on the Range

## Put Some Sizzle In Backyard Barbecues

Grilling is a favorite year-round way to cook, but Memorial Day weekend always seems to find the grill sizzling out the best of meals.

Many seasoned cooks resort to grilling only meats, but a complete meal can easily be prepared on a grill — even bread.

To make your grilling endeavors a success, here are some recipes from our readers and our files. Happy grilling!

### TANGY SOY CHICKEN AND PINEAPPLE

20 broiler-fryer chicken breast halves

2 20-ounce cans pineapple slices in unsweetened juice

1 cup fresh lime juice (about 6 limes)

1 cup low-sodium soy sauce  
 1 tablespoon grated fresh ginger  
 6 tablespoons cornstarch

Drain juice from pineapple, about 2 cups. In saucepan, mix together pineapple juice, lime juice, soy sauce, and ginger. Place cornstarch in measuring cup and

add 6 tablespoons of the juice mixture until smooth. Over high temperature, place saucepan containing juice mixture and bring to a boil. Stir in cornstarch mixture, continuing to stir until sauce is thickened and smooth. Remove from heat and dip each pineapple slice into sauce. Place pineapple in bowl for later use.

Dip each chicken breast half into sauce and place on prepared grill, skin side up, about 8 inches from heat. Place remaining sauce in small saucepan and bring to a boil on stovetop on grill, stirring. Grill chicken, turning and basting with sauce every 10-15 minutes, about 45 minutes or until fork can be inserted in chicken with ease. While chicken is cooking, place pineapple slices on grill, 1 minute for each side, turning once. Place a pineapple slice on top of each chicken breast and arrange on platter. Top each piece with a teaspoon of sauce. Makes 20 servings.

Nat. Broiler Council

### JALAPENO CHEESEBURGERS

1 pound ground beef  
 2 teaspoons seeded, chopped jalapeno pepper

1½ teaspoon Mexican seasoning

¼ cup shredded Monterey Jack cheese

4 thin tomato slices

4 hamburger buns, split, toasted

In a medium bowl, combine ground beef, jalapeno pepper and Mexican seasoning, mixing lightly but thoroughly. Shape into four ½-inch patties. Place patties on grid over medium ash-covered coals. Grill uncovered 14 to 16 minutes or until centers are no longer pink, turning once. Approximately one minute before burgers are done, sprinkle each with 1 tablespoon cheese. Place one slice tomato on bottom half of each bun; top with burger. Close sandwiches. 4 servings.

Yvonne Peterman

Pa. Alternate Dairy Princess



Tangy Soy Chicken and Pineapple is a great way to entertain friends and neighbors at a backyard barbecue.

### IDAHO'S BARBECUED TURKEY BREAST

1 cup vegetable oil  
 2 cups Seven-Up  
 1 cup soy sauce  
 1 tablespoon dehydrated horseradish

1 tablespoon garlic powder  
 5 pounds boneless turkey breast  
 Combine the first five ingredients in a large plastic container. Be sure to mix thoroughly. Place turkey breast in marinade for eight hours or overnight.

Barbecue slowly over coals, turn frequently with marinade brushed on with each turning. Cook until meat is white when cut with a knife. Do not burn. Yields: 10-12 servings.

B.J. Light Lebanon

### GRILLED RAINBOW TROUT IN FOIL WITH VEGETABLES

4 rainbow trout filets  
 8 asparagus spears, cut into 1½-inch pieces

4 small new potatoes, parboiled and sliced ¼-inch thick  
 2 small tomatoes, halved, sliced  
 4 green onions, chopped  
 2 teaspoons chopped fresh basil or thyme

Black pepper to taste

Cut four 10-inch squares of aluminum foil. Diagonally in the center of each square, place trout fillet, flesh-side up. Top with asparagus, potatoes, tomatoes, and green onion. Sprinkle with herbs and black pepper. Seal foil around trout fillet and vegetables, and place on grill. Grill 4-5 minutes, or until trout turns opaque. Serve fish immediately in opened foil wrapping. Makes 4 servings.

### COCA COLA BURGERS

1 egg  
 ½ cup Coca Cola Classic, divided  
 ¼ cup crushed saltines  
 ¼ cup finely chopped onion  
 6 tablespoons creamy French salad dressing, divided  
 2 tablespoons grated parmesan cheese

¼ teaspoon salt  
 1½ pounds ground beef  
 6 hamburger buns, split  
 In mixing bowl, combine the egg, ¼ cup Coca Cola, cracker crumbs, onion, 2 tablespoons dressing, cheese, and salt.

Add the meat and mix well. Form six patties about ¾-inch thick. Grill over medium coals until desired doneness.

Mix remaining coke and dressing for sauce to baste burgers during grilling and apply to burgers when ready to serve.

B.J. Light Lebanon

### CAJUN RIB

4 pounds pork back ribs  
 2 tablespoons paprika  
 2 teaspoons salt  
 2 teaspoons onion powder  
 2 teaspoons garlic powder  
 2 teaspoons red pepper  
 1½ teaspoon white pepper  
 ¼ teaspoon black pepper  
 1 teaspoon dried thyme leaves  
 1 teaspoon oregano leaves

Cut ribs into serving-size pieces. Combine seasonings together well and rub on all surfaces of ribs. Place ribs on covered grill over indirect heat and grill for 1½ hours. Serves 4.

Pork Council

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Lou Ann Good, staff writer, shows off prizes to be given during the Cow Mania Drawing in June. Winners will be selected by drawing. For details on entering the drawing, carefully follow the instructions below. Deadline for entries is June 1.

## Enter Cow Mania Drawing

June Dairy Month is almost here. It's time to enter Lancaster Farming's annual Cow Mania Drawing.

Select your favorite recipe, which must include a substantial amount of at least one dairy product. Dairy ingredients include milk, cream, sour cream, whipped cream, butter, yogurt, buttermilk, ice cream, and any hard and soft cheeses. Please check your recipe carefully. Margarine and non-dairy substitutes such as whipped topping do not qualify as dairy products.

The recipe may be for an appetizer, dip, soup, bread, main dish, vegetable, dessert, beverage, snack, or salad.

Clearly print or type your recipe. Be sure to give accurate measurements, temperatures, times, and sizes of baking dishes to use. We reserve the right to disqualify entries if these guidelines are not followed.

The difference between this contest and the weekly recipes printed is that we ask you to include a few paragraphs about yourself and your family. Although it is not required, please include a photograph of your family or yourself, which we will print with your recipe. Photos will be returned if you write your name and address on the back of the photo.

Winners will be selected by a drawing. Although not every person can win a prize, readers enjoy the recipes and reading tidbits of information about the contributor.

Only one entry per family allowed. Be sure to include your name, full address, and phone number on the recipe. If you win, and your full address is not printed on the recipe, we cannot mail you the prize.

Send your recipe, photo, and accompanying information to Lou Ann Good, Lancaster Farming Cow Mania Drawing, P.O. Box 609, 1 E. Main St., Ephrata, PA 17522.

Send entries immediately. Deadline for the receipt of entries is June 1.