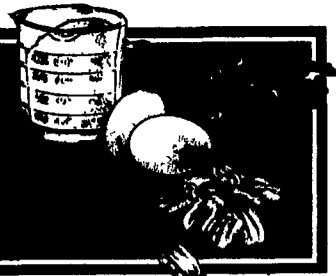




Home on the Range



Barbecue Time

The mouth-watering aroma, the succulent sound of meat sizzling and the special flavor of grilled foods have made grilling one of the most enjoyable ways to cook.

Backyard barbecues on a summer afternoon or evening have become not only a national pastime but a terrific way to entertain.

Marinades and sauces add delectable flavor to meats and add lots of versatility to barbecues. Included in today's selection are several marinades and sauces for you to try.

Happy grilling!

VINEGAR-FLAVORED GRILLED CHICKEN

4 broiler-fryer chicken quarters
 ½ cup white wine vinegar
 ½ cup water
 3 tablespoons butter
 2 tablespoons Worcestershire sauce

2 tablespoons garlic salt
 1 tablespoon coarsely ground pepper

In small saucepan, place vinegar, water, butter, Worcestershire sauce, salt and pepper; bring to a boil. Brush sauce on chicken. Place chicken on prepared grill, skin side up, about 8-inches from heat. Cook, turning and basting liberally with sauce every 5-10 minutes, about 60-70 minutes or until fork can be inserted in chicken with ease. Makes 4 servings.

National Broiler Council

HERBED CHUCK STEAKS

½ cup red wine vinegar
 ½ cup water
 1 tablespoon vegetable oil
 1 teaspoon dried thyme leaves
 ½ teaspoon coarse ground black pepper

½ teaspoon salt
 ½ teaspoon sugar
 1½ pounds well-trimmed boneless beef chuck shoulder steaks, cut 1-inch thick

Combine vinegar, water, oil, thyme, pepper, salt, and sugar. Place beef steaks in plastic bag; add marinade, turning to coat. Close bag securely and marinate in refrigerator 6 to 8 hours or overnight, if desired, turning occasionally. Remove steaks from marinade and place on grill over medium coals. Grill 14 to 20 minutes for rare, (140 degrees) to medium (160 degrees), turning once. Carve into thin slices. Makes 4 servings. 208 calories per serving.

Beef Council

FRENCH BARBECUE MARINADE

½ cup light or dark corn syrup
 ½ cup dry white wine
 ¼ cup corn oil
 ¼ cup Dijon mustard
 2 tablespoons finely chopped parsley

1 clove garlic, finely minced
 1 teaspoon salt
 ¼ teaspoon pepper

1 small onion, finely grated
 In a medium bowl, stir together all ingredients until well blended.

Pour over chicken, pork chops or steak in a shallow dish, cover and refrigerate several hours or overnight, turning frequently.

Remove from marinade and grill to desired doneness. Place marinade in saucepan and bring to a boil for 5 minutes then use the marinade to baste on frequently turned meat. Makes 1½ cups marinade.

TEXAS BARBECUE SAUCE

2 cups ketchup
 ½ cup cider vinegar
 ½ cup Worcestershire sauce
 1 small onion, finely grated
 ¼ cup butter
 1 tablespoon salt
 2 tablespoons brown sugar
 1½ teaspoon chili powder
 1½ teaspoon pepper
 1 small bay leaf

Place all ingredients in a large saucepan, bring to a boil, stirring occasionally. Reduce heat and simmer for 2 minutes. Remove and discard bay leaf. Makes 3 cups.

Take 1 cup of sauce and brush over brisket and cook one hour, brushing with sauce with each turn.

Cut brisket on diagonal and serve with remaining 2 cups of sauce.

GRILLED PURPLE ONIONS

3 medium-size purple or sweet onions
 1½ cups dry white wine
 ¼ cup butter, melted
 1 or 2 fresh thyme sprigs
 ¼ teaspoon pepper

Cut onion into ¼-inch slices, place a toothpick from side to side of slices to hold rings together when grilling. Place slices in shallow dish and cover with the wine and chill for 8 hours.

Place butter, thyme, and pepper in saucepan, heat to combine flavors.

Brush onion slices with butter mixture, place on grill and cook, flipping from side to side and brushing with each flip.

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A sneak preview of these "moo" prizes shown by Lou Ann Good should get you in the "mood" to enter Lancaster Farming's annual Dairy Recipe Drawing.

Get In The 'Mood' To Enter Dairy Recipe Drawing

June Dairy Month is almost here. That means it is time to enter Lancaster Farming's annual Dairy Recipe Drawing.

To enter the 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, dry milk, 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.

Dairy recipes are needed for appetizers, soups, breads, entrees, vegetables, desserts, beverages, snacks, and salads.

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 is that you are asked to include a few paragraphs about yourself and your family. Although it is not required, a photograph of your family adds a wonderful touch to accompany the printed submission. Photos will be returned if you write your name and address on the back of the photo.

Only one entry per family allowed. This contest is for adults, not children. Send your recipe, photo, and accompanying information with your complete address to Lou Ann Good, Lancaster Farming Cow Mania Drawing, P.O. Box 609, 1 E. Main St., Ephrata, PA 17522. If we do not have your complete address, we can not mail your prize.

Send entries immediately. Envelopes must be postmarked by June 1 to be eligible for the drawing.

Winners will be selected through a drawing and will be sent a prize with a cow motif. Winners will be announced in the June 27th issue.

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.

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| May- | 23 - | Memorial Day Celebration |
| | 30 - | Strawberry Recipes |
| June- | | Dairy Recipe Drawing |

June Dairy Month