

Home on the Range

Simply Sizzlin

From coast to coast, the cheeseburger remains a family favorite for backyard cookouts.

What makes a cheeseburger so popular?

"It's simplicity, of course," said Jackie Rae Schriener, Bradford County dairy princess. "With more than 200 varieties of cheese produced in the U.S. today, the possibilities for unique and flavorful cheeseburgers are endless."

It's true — change the flavor of your cheeseburger by trying a different flavor of cheese.

If these ideas aren't sufficient, the Beef Council has a wonderful brochure with 101 ways to build a better burger. To receive your free copy of "Goodness Gracious Great Grills A Fire!" request it from the Pennsylvania Beef Council, 1500 Pulling Mill Rd., Middletown, PA 17057.

HAM WITH PINEAPPLE MARMALADE GLAZE

8-ounce can crushed pineapple, drained

¼ cup orange marmalade
2 teaspoons Dijon mustard
Dash ground cloves
8 (¼-inch thick) ham steaks
Preheat grill. In bowl, combine pineapple, marmalade, mustard and cloves. Grill ham steaks over medium-high heat 5 to 6 minutes or until hot, turning once and basting with glaze. Serve with remaining glaze. Serves 8.

Hormel Cure 81 Ham

SALSA FLAVORED BEEF STEAK

1½ pounds boneless beef chuck bottom blade steaks, cut 1-inch thick

½ cup prepared salsa (mild, medium or hot)
2 tablespoons fresh lime juice
1 clove garlic, minced
1 teaspoon dried oregano leaves
¼ teaspoon ground cumin

Combine salsa, lime juice, garlic, oregano, and cumin; reserve 2 tablespoons marinade. Place beef steaks in plastic bag; add remaining marinade, turning once 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 grid over medium coals. Grill 18 to 24 minutes for rare to medium, turning once. Brush with reserved marinade during last 5 minutes of cooking. Carve into thin slices. 4 servings.

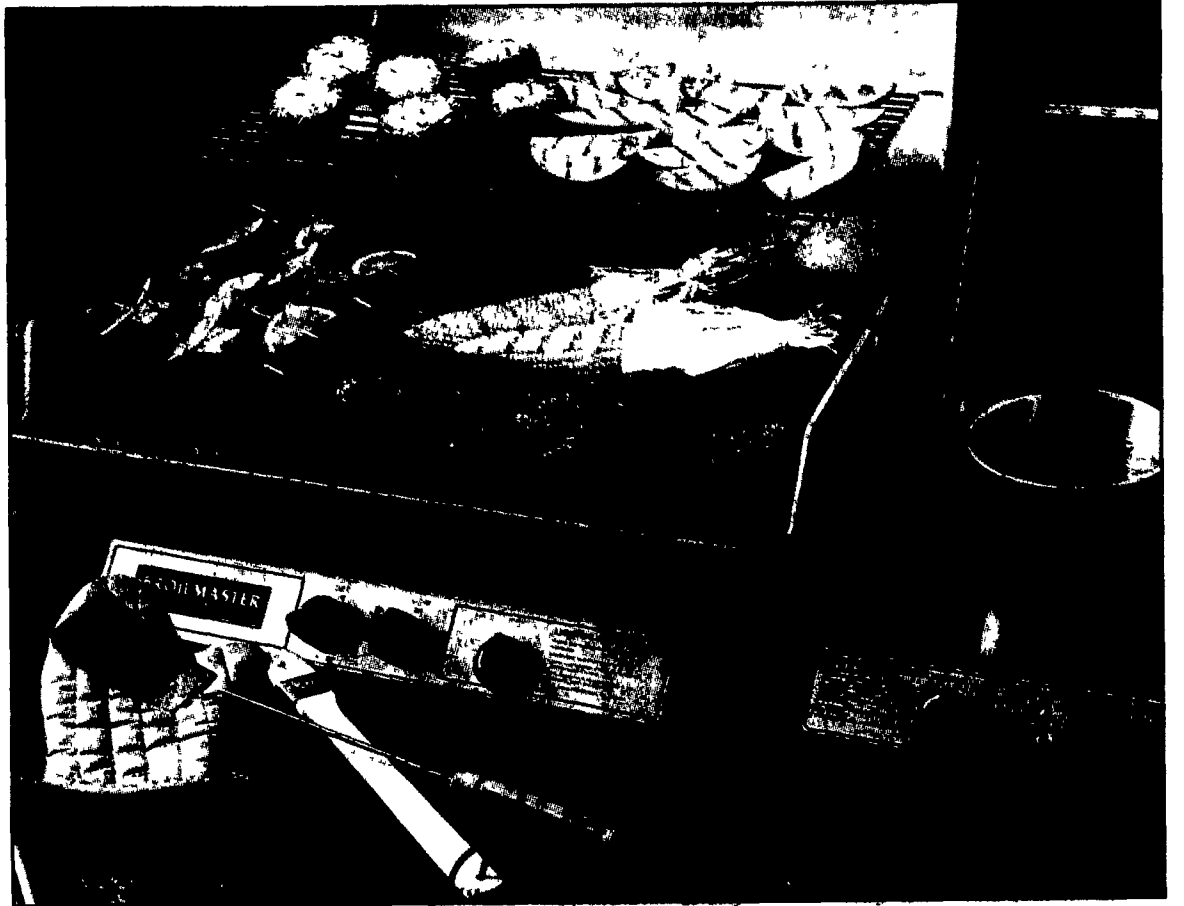
Beef Council

LEMON GARLIC KABOBS

1 package lemon garlic-flavored center cut pork loin filet, cut into 1-inch cubes

16 cherry tomatoes
Preheat grill. Thread meat and tomatoes onto four skewers. Grill over medium heat 10 minutes or until meat is just slightly pink, turning frequently. Serves 4.

Hormel



For a spectacular Labor Day celebration, prepare the complete meal on the grill.

LOIS' HEALTHY HAMBURGERS

1 pound ground beef
¼ cup chopped celery
¼ cup grated carrots
¼ cup chopped onions
¼ cup chopped parsley
¼ cup wheat germ
1 teaspoon salt
1 teaspoon Worcestershire sauce

½ teaspoon pepper
1 egg

In medium bowl, mix together all ingredients. Shape into five patties. Cook as desired. Makes five burgers, 290 calories each. Grill: rare 4-5 minutes on each side; medium 5-7 minutes; well done 8-10 minutes. Turn only once.

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FIRE CRACKER BURGER

Season ground beef patties with garlic and crushed red pepper flakes to taste before grilling. Place the burger on a kaiser roll and add a slice of Monterey Jack cheese with jalapeno pepper for a bit of added heat. Thin strips of red and green bell pepper add a colorful and crunchy finishing touch.

PIZZIA BURGER

(Serves 70)
70 burgers
2 gallons Don Pepino Pizza Sauce
Grill burgers. Place in roasting pan. Add sauce. Let stand for 24 hours in refrigerator. Bake at 200 degrees for four hours.

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(Turn to Page B3)

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 listed below.

September	11 - Favorite Recipes from Grandparents
	18 - Tomato Recipes
	25 - Cooking with Apples
October	2 - Using Rice



Get maximum use with minimum effort by using today's recipes for holiday grilling.

HERB GLAZED GRILLED VEGETABLES

Glaze:
¼ cup olive oil
2 tablespoons lemon juice
1 small garlic clove, minced
1 tablespoon minced parsley
1 teaspoon fresh rosemary
¼ teaspoon salt
Freshly ground pepper to taste

Vegetables:
4 small zucchini, halved lengthwise
4 small yellow squash, halved lengthwise
2 medium onions, halved and partially cooked
3 large bell peppers (red, yellow or green) seeded, quartered
Combine all glaze ingredients. Brush glaze over one side of vegetables. Place glaze side down on top of medium hot grill and brush second side of vegetables. Turn when peppers are blistered, about 6 minutes. Continue to cook until vegetables are tender.

Featured Recipe

Labor Day marks summer's end for many families. Leisure days are replaced with sending the kids back to school and cooler temperatures.

But before bidding farewell to summer, enjoy this one last fling to create a simply sizzlin' cookout. Grill meats, vegetables, and breads — a wonderful way to add flavor to the meal and reduce dishwashing.

Remember to play it safe from food-borne illnesses. Keep these tips in mind for safe, simple entertainment:

- Don't baste meat with the same marinade it has been sitting in.
- Don't put cooked meat on the same platter that held the raw meat.
- Clean hands and surfaces with hot soapy water after handling raw meat.

- Keep cold dishes cold and hot dishes hot until ready to serve.
- Wash all fruits and vegetables before serving.

Here are some guidelines for grilling vegetables, courtesy of the Beef Council. You can sprinkle with seasonings of your choice or brush on a glaze.

Happy Grilling!

GREAT GRILLED VEGETABLES

Eggplant: Cut small egg plants (3 to 4-ounces each) lengthwise in half. Grill 10 to 12 minutes.

Bell Peppers: Cut peppers (green, red, yellow, orange) lengthwise in half; remove seeds. Grill 12 to 15 minutes.

Green Onions: Grill whole green onion about 5 minutes.

Mushrooms: Grill whole mushrooms 12 to 14 minutes. Cut after cooking.

Onions: Cut onions crosswise into ¼-inch thick slices. Grill 15 to 20 minutes.

Squash: Cut small yellow or zucchini squash lengthwise in half. Grill 8 to 12 minutes.

Tomatoes: Cut tomatoes into ½ to ¾-inch thick slices. Grill 3 to 5 minutes or until heated through.