

Home on the Range

Great Grilling Get-Togethers

Fire up the barbecue! Grilling season is underway. Who can resist the mouthwatering aroma, the sensational sound of meat sizzling, and the great flavor of a juicy steak or burger from the grill?

For best results, backyard chefs need to be familiar with two types of grilling — direct and indirect. The method used depends on the type of food you will be grilling.

The direct method is most popular and used for meat cuts that cook in a short amount of time, such as burgers, sausages, steaks, and kabobs. Simply place the meat directly on the grid above the ash-covered coals and cook to perfection.

The indirect method is most often used for roasts and extra-thick steaks, which require longer cooking at lower temperatures. Arrange charcoal on each side of the fire grate, making sure coals are burning equally on both sides.

Place an aluminum foil drip pan in center of fire grate between coals. Place meat on grid above the drip pan. Cover and grill and cook with the damper open as the recipe directs.

Safety should be a focus of any cookout:

- Never partially grill meat and finish cooking later.
- Cook food completely — pork cuts should be cooked to 160 degrees internal temperature on a meat thermometer.
- Don't reuse liquid marinades.
- Marinate meats under refrigeration.
- Don't use the same platter and utensils for raw and cooked meats.

Try these great tasting recipes.

HONEY-GRILLED VEGETABLES

- 12 small red potatoes, halved
 - ¼ cup honey
 - 3 tablespoons dry white wine
 - 1 clove garlic, minced
 - ½ teaspoon salt
 - ½ teaspoon pepper
 - 1 teaspoon dried thyme, crushed
 - 2 zucchini, halved vertically and halved again
 - 1 medium eggplant, sliced ½-inch thick
 - 1 green pepper, cut vertically in eighths
 - 1 sweet red pepper, cut vertically in eighths
 - 1 large onion, sliced ½-inch thick
- Cover potatoes with water,

bring to a boil, and simmer 5 minutes; drain. Combine honey, wine, garlic, salt, pepper, and thyme; mix well. Place vegetables in oiled barbecue grill over hot coals. Grill 20-25 minutes, turning and brushing with honey mixture every 7-8 minutes.

Makes 4-6 servings.

Renee Blatt
Pa. Honey Queen

CARRIBBEAN JERK BEEF STEAK

- ¼ cup Italian dressing
- 1 tablespoon Worcestershire sauce
- 1 tablespoon firmly packed brown sugar
- 1 large jalapeno pepper, seeded and finely chopped
- 1 teaspoon ground allspice
- 1 teaspoon ground ginger
- 1 top round steak, 1 inch thick (about 1½ pounds)

For marinade, combine all ingredients except steak. In large, shallow nonaluminum baking dish or plastic bag, pour ½ cup marinade over steak; turn to coat. Cover, or close bag, and marinate in refrigerator, turning occasionally, 6 to 24 hours. Refrigerate remaining marinade.

Remove steak from marinade, discarding marinade. Grill, turning occasionally and brushing frequently with refrigerated marinade, 16-18 minutes or until steak is medium rare to medium doneness. Makes 4 servings.

Nat. Cattlemen's Beef Assoc.

ORANGE HERB LAMB CHOPS

- 8 lamb loin or rib chops
- Salt and pepper
- 1 tablespoon each: chopped fresh mint, thyme, and rosemary plus additional for garnish (optional)
- 2 cloves garlic, minced
- ½ cup undiluted orange juice concentrate

Rinse chops and pat dry; sprinkle with salt and pepper. In small bowl combine herbs and garlic; press onto both sides of chops. Grill over medium-hot coals for about 5 to 7 minutes per side, basting often with orange juice concentrate. Garnish with additional chopped fresh herbs, if desired. Serve over couscous or rice. Makes 4 servings.

Beef Council

BARBECUE TURKEY BURGERS

- 1 pound fresh ground turkey
- ½ cup chopped onion



Looking for more flavorful grilling ideas? For a copy of "The Supreme Guide to Beef Marinades," send a self-addressed, stamped envelope to Pennsylvania Beef Council, 1500 Fulling Mill Rd., Middletown, PA 17057-3116.

- ½ cup barbecue sauce, divided
- ½ cup dry bread crumbs
- ½ teaspoon salt
- ½ teaspoon black pepper
- 6 burger buns

Combine ground turkey, onion, ¼ cup barbecue sauce, bread crumbs, salt and pepper. Mix until thoroughly combined. Form into 6 patties.

Grill over medium coals for 5 to 6 minutes per side or cook in a large nonstick skillet over medium heat for 10 to 12 minutes. Turn 2 to 3 times for even cooking and browning. Baste with remaining barbecue sauce and serve on toasted bun. Makes 6 burgers.

PEPPER STEAK PACKETS

- 4 sheets (12x18-inch) heavy duty foil
 - 1 pound boneless beef sirloin steak, ½-inch thick
 - ½ teaspoon garlic powder
 - ¼ teaspoon black pepper
 - 1 medium green bell pepper, cut in strips
 - 1 medium red bell pepper, cut in strips
 - ½ cup lite teriyaki sauce
 - Hot cooked rice (optional)
- Preheat grill to medium-high. Sprinkle both sides of steak with garlic powder and pepper, cut in thin strips. Combine steak strips and pepper strips with teriyaki sauce.

Center one-fourth of steak mixture on each sheet of foil.

Bring up foil sides. Double fold top and ends to seal packet, leaving room for heat circulation inside. Repeat to make four packets.

Grill 7 to 9 minutes in covered grill. Serve over rice, if desired. Makes 4 servings.

Reynolds Kitchens

SALMON & DILL PARTY BITES

- 8-ounces whipped cream cheese
- 3 ounces sliced smoked salmon, finely chopped
- 2 teaspoons lemon juice
- 1½ teaspoons dill weed
- 1½ teaspoons minced onion
- 1 teaspoon parsley flakes
- Vegetables: cherry tomatoes, hollowed out red and green

- bell pepper pieces, cucumber slices, celery pieces

In a bowl, stir together all ingredients except vegetables. Spoon or pipe with pastry tube a small amount of cheese mixture in or on each piece of vegetable. Place on serving plate; cover and chill two or up to 24 hours. Makes about 1½ cups filling, enough for four dozen appetizers.

Tip: One 8-ounce container salmon-flavored cream cheese may be used in place of smoked salmon and whipped cream cheese.

GRILLED CHICKEN & VEGETABLE KABOBS

- ¼ cup olive oil
- 2 tablespoons white wine vinegar
- 2 teaspoons Montreal chicken seasoning

- ½ teaspoon Italian seasoning
- 1 pound boneless, skinless chicken breast

Assorted vegetable pieces

Combine first four ingredients in large, self-closing plastic bag or glass bowl. Cut chicken into 1½-inch cubes; add to bag or bowl. Marinate in refrigerator 30 minutes or longer for extra flavor. Remove chicken from marinade; discard marinade. Spear chicken and vegetables on metal skewers. Lightly sprinkle chicken and vegetables with additional chicken seasoning. Grill kabobs 10-15 minutes, turning frequently. Makes 6 servings.

GRILLED STUFFED PORTABELLA MUSHROOM CAPS

Balsamic Dressing:
(Turn to Page B8)

FEATURED RECIPE

The recipes from the Reynolds Kitchens catapults dining al fresco way beyond burgers and dogs, guaranteeing great tasting results. The quick and easy packet cooking with heavy duty aluminum foil is a laid-back grilling method that delivers results that are anything but laid back.

Just place the ingredients on sheets of foil, fold up into packets, throw 'em on the grill and kick back for about 20 minutes. When they're done, slide the packets right onto the plates and prepare for a wave of compliments from your spouse or dinner guests.

For a free copy of the recipe booklet, call 1-800-745-4000 or jump online at reynoldskitchen.com

Here's a recipe to get you started.

EASY GRILLED S'MORES

- 4 8x12-inch sheets heavy duty foil
- 4 graham crackers, broken

- in half
- 2 (1.55-ounce) milk chocolate candy bars, divided in half crosswise

4 marshmallows

Preheat grill to medium or oven to 450 degrees. For each S'more, top one graham cracker square with candy bar half, one marshmallow, and another graham cracker square. Repeat with remaining graham crackers, candy, and marshmallows.

Center one S'more on each sheet of foil. Bring up foil sides. Double fold top and ends to seal packet, leaving room for heat circulation inside. Repeat to make four packets.

Grill 4 to 5 minutes in covered grill or bake 4 to 5 minutes on cookie sheet in oven. Makes 4 servings.

Variations: Try substituting cinnamon graham crackers or mint chocolate candy. Or, try spreading with creamy peanut butter or raspberry jam.

RECIPE TOPICS

If you have recipes for 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.

May:

27 - Strawberries

June:

Dairy Contest Recipes