### **Grilled Beef Recipes Available**

MIDDLETOWN (Dauphin Co.) — Everything you need to know for grilled beef, start to finish, is in a free brochure available from the Pennsylvania Beef Council.

Highlights include grilled beef recipes, color photo-graphs, grilling timetables for steaks and burgers, marinating tips, food safety information, tips for successful grilling, and guidelines for determining doneness.

To receive a complimentary copy, send a self-addressed stamped envelope to PA Beef Council, Sizzling Sensational, 1500 Fulling Mill Road, Middletown, PA 17057.



Frances Alloway

Delaware Co. Cooperative Extension



#### **Great Grilling**

Outdoor grilling is one of the best features of summer. Not only do the foods taste great, but the ease of preparation and cleanup are wonderful. For women who do most of the cooking, an added bonus is often the

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assistance from the male side of the family.

While hamburgers and hotdogs are traditional, grilling can be made more interesting and healthy with the addition of marinades or rubs.

Marinades are sauces that contain an acid (to tenderize), oil and flavoring. Lean meats such as chicken breasts or round steak can be brushed with the marinades and left to sit in the sauce in the refrigerator for 1-24 hours. Basic marinades can be as easy as using Italian salad dressing or a wine and olive oil combination with some herbal seasoning.

A rub can include the same seasonings but is applied by first brushing meat with oil and then rubbing the dry spices or herbs onto the meat, usually with your hands (be sure to wash them first).

A rub will not tenderize the meat like the marinade, but the flavor will be more intense. For each pound of meat, use about 2 tablespoons of rub or ½ cup of marinade. The rub can be applied right before grilling or several hours ahead for a more robust flavor.

Keep food safety in mind with marinades and rubs. Always marinate meat in the refrigerator and do not use marinades to brush meat while cooking as it will contain raw meat juices left from the time soaking. Wash your hands and surfaces that touch the raw meat following rub applications.

Always use a clean plate to bring meat back from the grill to avoid contamination from raw meat juices.

#### **Marinade Or Rub Provencal Seasoning Mix:**

- 1/4 cup dried tarragon leaves tablespoons dried thyme leaves
- tablespoons dried sage
- leaves, crumbled 2 teaspoons onion powder

3/4 teaspoon salt

Marinade Combine 2 tablespoons Seasoning Mix, ½ cup dry red wine

or chicken broth, 1 garlic clove, finely chopped. Mix together all ingredients. Pour over meat in resealable

plastic bag. Refrigerate 1-24 hours. Rub

Brush meat with 1 tablespoon olive oil. Rub 2 tablespoons of the seasoning mix into meat surfaces. Grill until meat is done.



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