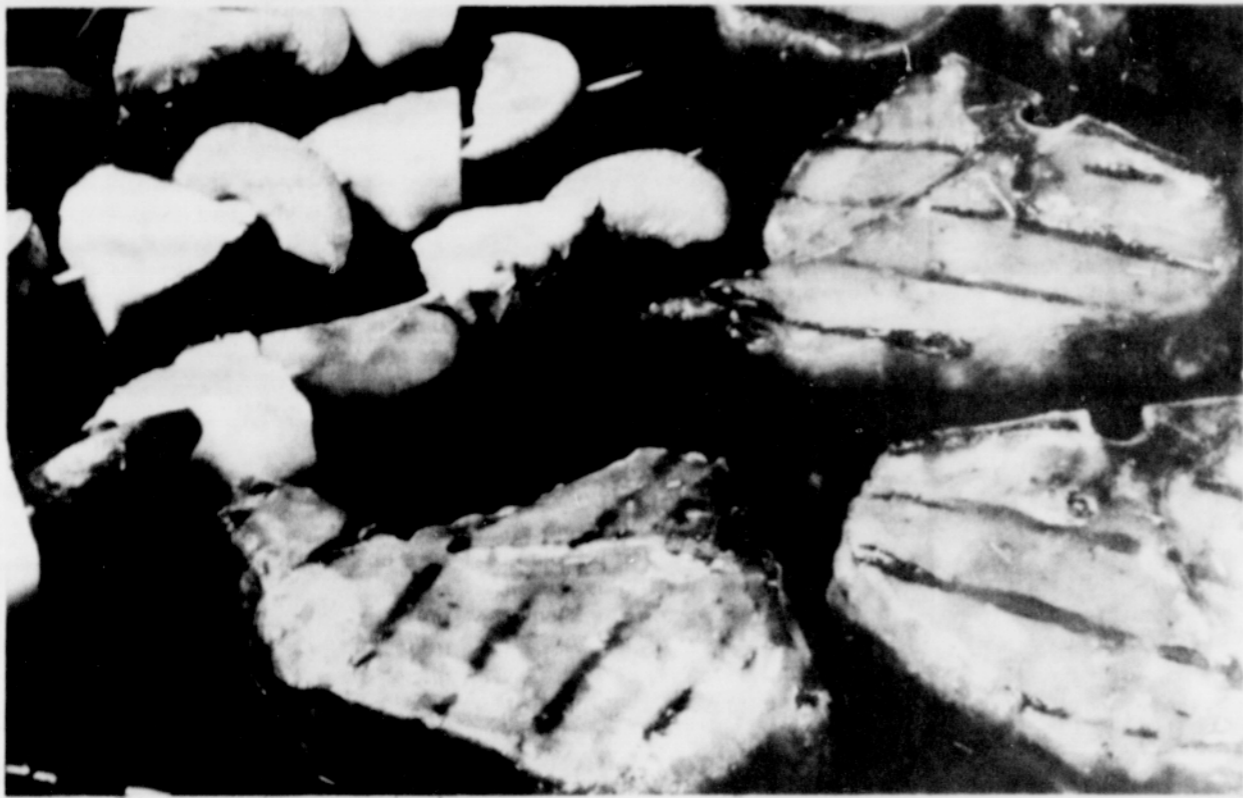


Grill Up A Good Time

In No Time



There's no need to cook inside as well as outdoors. Weber's "Genesis" gas grill's large capacity makes it easy to fix an entire meal on the grill. Barbecue basting sauce for the pork chops is easily heated on the warming rack.

TANGY BARBECUED PORK CHOPS

- 3/4 cup Kraft barbecue sauce
- 1/4 cup orange juice
- 1 teaspoon grated orange peel
- 1/2 teaspoon dried rosemary leaves, crushed
- 1/2 teaspoon dried thyme leaves, crushed
- 4 pork loin chops, cut 1 inch thick (approximately 2 pounds)

Combine all ingredients except pork loin chops in saucepan. Bring to boil; reduce heat. Simmer 10 minutes, stirring occasionally. Place pork loin chops on cooking grid; brush generously with barbecue sauce mixture. Cover; cook over medium heat* 15 minutes. Turn; brush with barbecue sauce mixture. Continue cooking, covered, 10 to 15 minutes or until done.

4 servings
NOTE: Preheat grill on high 10 minutes.
*To reduce heat to medium, turn front and back burners to medium and middle burner off.
Preparation time: 15 minutes
Cooking time: 25 to 30 minutes

FRUIT KABOBS

- 2 tablespoons margarine
- 1 tablespoon packed brown sugar
- 1 tablespoon orange juice
- 1/4 teaspoon ground cinnamon
- Fresh pineapple wedges
- Plums, cut into wedges
- Limes, cut into wedges

Soak four 9-inch wooden skewers in water 10 minutes. Combine all ingredients except fruit in small saucepan. Cook over medium heat until margarine is melted. Thread fruit onto skewers. Brush with glaze. Place skewers on cooking grid. Cover; cook over medium heat 5 to 10 minutes or until hot, brushing once with glaze.

4 servings
Preparation Time: 10 minutes
Cooking Time: 5 to 10 minutes

SPICY BARBECUED BEEF TOP ROUND STEAK

- 1 medium onion, sliced
- 2 cloves of garlic, chopped
- 1 tablespoon oil
- 1 cup Kraft "Thick 'N Spicy" original barbecue sauce
- 1/2 cup beer
- 1 bay leaf
- 1 beef top round steak, cut 1 inch thick (approximately 1-1/2 pounds)

Cook onion and garlic in oil over medium heat 5 minutes. Add barbecue sauce, beer and bay leaf; continue cooking 5 minutes. Cool slightly. Place beef top round steak in plastic bag or shallow baking dish. Add barbecue sauce mixture, turning to coat. Close bag securely or cover dish; marinate in refrigerator 6 to 8 hours or overnight, turning at least once. Remove steak from barbecue sauce mixture, reserving mixture. Place steak on grid; brush with reserved barbecue sauce mixture. Cover; cook at high 4 minutes. Reduce heat to medium.* Turn steak; brush with barbecue sauce mixture. Continue cooking, covered, 14 to 16 minutes or to desired doneness. Remove bay leaf; simmer remaining barbecue sauce mixture 3 to 4 minutes or until hot. Carve steak across grain into thin slices; serve with heated sauce.

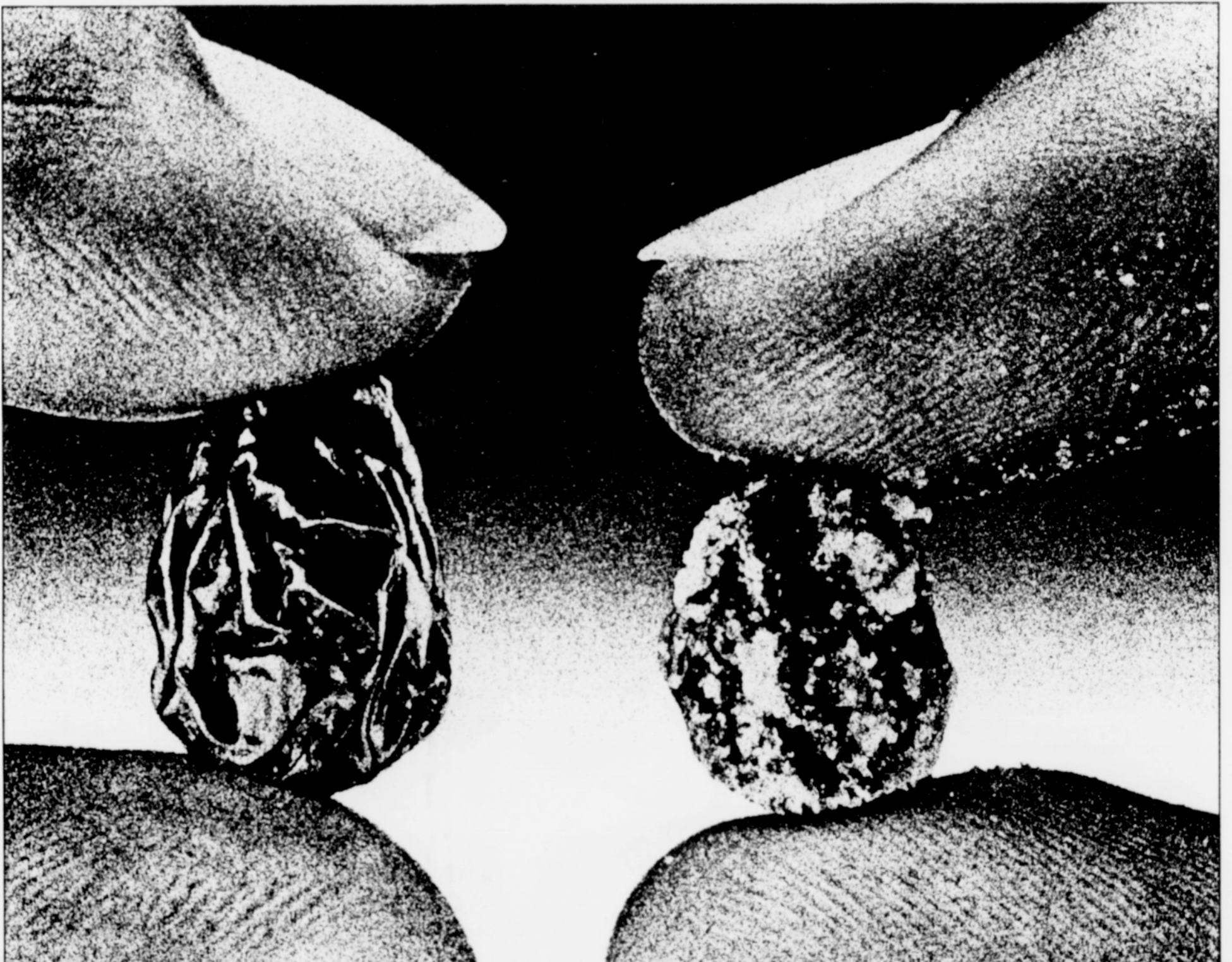
6 servings
NOTE: Preheat grill on high 10 minutes.
*To reduce heat to medium, turn front and back burners to medium and middle burner off.
Marinating time: 6 to 8 hours or overnight
Preparation time: 15 minutes
Cooking time: 18 to 20 minutes

GRILLED ZUCCHINI

- 3 medium zucchini
- 1 tablespoon oil
- 1 teaspoon lemon and herb seasoning

Slice zucchini in half lengthwise. Combine oil and seasoning. Reserve half the herb mixture; brush cut sides of zucchini with remaining herb mixture. Place zucchini, cut side down, on cooking grid. Cover; cook over medium heat 12 to 14 minutes or until tender, turning zucchini halfway through cooking time and brushing with reserved herb mixture.

6 servings
Preparation Time: 5 minutes
Cooking Time: 12 to 14 minutes



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