

Appetites and Outdoors are going together!



Cool morning, softly lapping wavelets... the romantic, appetite-building setting for an outdoor "shore breakfast."

Scrambled Eggs

TO PREPARE AND COOK: 12 MIN.

- 6 eggs
- 1/4 cup milk or cream
- 1/2 teaspoon salt
- 1/8 teaspoon pepper
- 1/4 teaspoon Accent
- 1/8 teaspoon chili powder
- 2 tablespoons chopped green onion
- 1 small tomato, rinsed and cut in eighths
- 2 tablespoons butter

1. Combine in a bowl the eggs, milk or cream, salt, pepper, Accent, and chili powder. If you want streaks of yellow and white, mix only slightly; for a uniform color, mix thoroughly. Stir in the onion and tomato pieces.
2. Heat a heavy skillet (or a disposable foil frying pan) until hot enough to sizzle a drop of water. Melt butter in the skil-

let. Pour in the egg mixture. Immediately move skillet to one side of grill. Cook slowly. As mixture thickens, with a spatula lift it from sides and bottom of skillet so uncooked part will flow to bottom. Cook until all of mixture is thickened but still moist. *About 4 servings*

Ham Kabobs

CONVENIENCE FOOD RECIPE

Cut cooked ham into 1 1/2- to 2-in. cubes. Arrange ham cubes on skewers and brown lightly about 3 in. from coals; brush with melted butter during grilling. When lightly browned, thread ham cubes onto long skewers along with tomato chunks, half slices of pineapple, and pieces of green pepper. Place over coals to finish browning and to cook vegetables. Turn frequently and brush kabobs with melted butter.

Rock-Lobster Tails

TO PREPARE: 5 MIN. TO GRILL: 5 MIN.

- 8 3- to 5-oz. rock-lobster tails
- 1/4 cup lime juice
- 1/2 cup butter, softened
- Lime wedges

1. Thaw rock-lobster tails according to directions on package. Cut underside membrane around edges and remove. To prevent curling, hold tail in both hands, bend it toward shell side and crack; or insert skewer lengthwise through meat to keep tail flat.
2. Blend together lime juice and butter.
3. Brush flesh side of rock-lobster tails with lime butter. Grill, flesh side down, about 4 in. from coals 3 to 5 min., until meat is completely white and opaque, brushing occasionally with lime butter. Serve with lime wedges and additional lime butter. *4 servings*

Chili-etti

CONVENIENCE FOOD RECIPE

TO PREPARE: 3 MIN. TO COOK: 10 MIN.

- 1 1-lb. can chili with beans
- 1 15 1/4-oz. can spaghetti in tomato sauce with cheese
- 1 tablespoon instant minced onion
- 2 tablespoons grated Parmesan cheese

1. Turn chili and spaghetti into a heavy skillet. Mix in the onion.
2. Put skillet on back of grill and cook slowly 8 to 10 min., stirring occasionally until mixture is thoroughly heated. When ready to serve, sprinkle with the Parmesan cheese. *4 servings*



A \$10 PRIZE-WINNING RECIPE
from a FAMILY WEEKLY reader
Henry Atherton, Galveston, Tex.

Rib Steaks Western-Style

TO PREPARE: 45 MIN. TO GRILL: 8 MIN.

- 1 cup hot bacon drippings
- 3 tablespoons butter
- 1/2 cup lemon juice
- 3 tablespoons Worcestershire sauce
- 2 tablespoons catsup
- 1 tablespoon paprika
- 1/2 cup finely chopped onion
- 1/2 clove garlic (thin, papery outer skin removed), crushed in a garlic press or minced
- 1 1/2 bay leaves
- 2 teaspoons prepared horse-radish
- 1/2 teaspoon salt
- 1/8 teaspoon pepper

- 4 rib steaks, cut about 1-in. thick (each steak about 1 lb.)
1. Mix all ingredients for sauce together. Pour over rib steaks and allow to stand about 30 min. at room temperature for flavors to blend. Remove bay leaves.
 2. Lightly grease grill with cooking oil. Place steaks on grill about 3 in. from coals. Grill about 4 min., or until first side is browned. Turn with tongs, grill second side about 4 min., or until done. To test doneness, slit meat near bone and note color of meat. During grilling, baste frequently with the sauce. Serve immediately. *4 servings*



A \$10 PRIZE-WINNING RECIPE
from a FAMILY WEEKLY reader
Ann Johnson, Watseka, Ill.

Crazy Dogs

CONVENIENCE FOOD RECIPE

TO PREPARE: 20 MIN. TO COOK: 45 MIN.

- 1 1/2 lbs. ground beef
- 1 teaspoon fat
- 1/4 cup chopped onion
- 1 1-lb. can chili with beans
- 8 frankfurters, cut diagonally in 1/2-in. pieces
- 2/3 cup condensed tomato soup
- 1/2 cup catsup
- 1/2 teaspoon salt

1. Heat fat in a skillet on the grill. Add onion and cook until transparent, occasionally moving and turning with a

- spoon. Add the ground beef and cook until lightly browned, breaking into small pieces with a spoon.
 2. When meat is browned, mix in the remaining ingredients.
 3. Put skillet on back of grill and cook slowly about 45 min., stirring occasionally. Spoon mixture onto toasted, buttered buns. *About 12 servings*
- For Toasted Buns**—Cut buns into halves and brush the cut side with melted butter. Place on grill and toast buttered side. Serve buns hot. For extra crispness, toast uncut side a moment.