

Charcoal Broiled Steak

Have sirloin, porterhouse, tenderloin, T-bone, or rib steaks cut about 1½ in. thick. Place on greased grill about 3 in. from coals. Grill on one side 6 to 8 min. Turn, brush tops of steaks with melted butter or Garlic Butter and season with salt and pepper. Grill 6 to 8 min. on second side.

Spread softened Blue Cheese on steaks after turning and they become a gourmet's delight.

A saucy steak? Baste steaks frequently during the grilling period with your favorite steak sauce or soy sauce.

Roast Corn

Loosen husks from ears of garden-fresh corn. Do not remove husks but carefully pull them down only far enough to remove silk and blemishes. Dip into pail of water; shake well and rewrap in husks. Let stand in the pail of water about an hour, until husks are soaked. Place on grill and roast, turning often, about 15 min., or until corn is tender. Brush the corn with Pimiento Butter.

For Pimiento Butter—Heat together in a saucepan: ½ cup butter, 2 tablespoons sieved pimiento, 1 teaspoon prepared mustard, 1 teaspoon lemon juice, ¼ teaspoon seasoned salt, and ¼ teaspoon paprika. Stir before serving.

Crisp Tossed Salad

Lightly toss your favorite crisp, chilled salad greens with cucumber and radish slices, tomato wedges, chunks of Blue cheese, and crisp croutons. Serve with a French dressing.

Garlic Butter

Put into a small skillet ½ cup butter and 1 clove garlic, finely minced or crushed in a garlic press (thin, papery outer skin removed). Heat until butter is melted. Use for basting steaks, brushing corn, or for preparing garlic bread.

A \$10 PRIZE-WINNING RECIPE
from a FAMILY WEEKLY reader
Mrs. Ray Forshay, Oceanport, N. J.

Quick Company Dinner

CONVENIENCE FOOD RECIPE

For a more pronounced cheese flavor, mix 1 cup shredded sharp Cheddar cheese into the macaroni with cheese sauce.

TO PREPARE: 10 MIN.

- 1 2½-lb. pkg. frozen breaded frying chicken
- 2 15¼-oz. cans macaroni with cheese sauce (about 3½ cups)
- 1 10½- to 11-oz. can condensed cream of celery soup
- ½ cup milk
- ¼ cup grated Romano cheese
- Paprika

Coffee for Twenty (Steeped)

Thoroughly mix ½ lb. regular grind coffee with 1 egg and crushed egg shell. Tie loosely in fine cheesecloth or put into a lightweight muslin bag. Place in a large kettle with 1 gal. freshly drawn cold water. Cover tightly. Set over low heat and bring very slowly to boiling. Boil 3 to 5 min. Taste to test strength. Remove bag when coffee is desired strength. Cover kettle and let stand over low heat without boiling 10 to 15 min.

Iced Coffee

Follow recipe for Coffee for Twenty, using double the amount of coffee. Fill tall glasses to brim with crushed ice or ice cubes. Pour hot coffee over ice. Serve with sugar, plain cream, or whipped cream sprinkled with cinnamon.

Chocolate Macaroon Nests

CONVENIENCE FOOD RECIPE

TO PREPARE: 20 MIN. TO BAKE: 14 MIN.

- 1 pkg. chocolate coconut macaroon mix
- 5 tablespoons hot water
- 2 tablespoons concentrated soluble coffee

1. Generously butter nine 2¼-in. muffin-pan wells of 1½-in. depth.
2. Put coffee into a small cup or custard cup. Pour hot water over coffee and stir until completely dissolved.
3. Put macaroon mix into a bowl. Add the coffee mixture and stir until mix is thoroughly moistened.
4. Spoon mixture into muffin-pan wells. Pack evenly and firmly around bottoms and sides. (Fill any empty wells one-half full with water.)
5. Bake at 350°F about 14 min.
6. Remove from oven to cooling rack. Immediately run tip of knife around top edges of muffin-pan wells to loosen; then carefully run knife around sides. Cool on rack until set, about 5 min. Lift carefully from pans. Just before serving, fill nests with peppermint ice cream. 9 nests

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