

FOR THAT INCOMPARABLE FLAVOR

Grill it!

Family Weekly Cookbook

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Let the tantalizing aromas of hickory smoke and charcoal-broiled foods drifting across the back yard inspire you to seek an occasional change of setting for your portable grill. To sunny lake shores via family boat with grill aboard or to shady woodland grove by car—wherever fancy may direct—there's nothing to compare with the mouth-watering flavor of foods cooked over an open fire.

Here are suggestions for a few grill companion-pieces to add fun and adventure to the food preparation—a basting tube, handy for controlling fire flare-ups; asbestos gloves to protect the hands; a hinged steak or basket broiler to cook large portions of meat and poultry; long metal skewers to hold smaller pieces of meat and vegetables; long-handled utensils (fork, spoon, and basting brush); and disposable items such as aluminum foil, paper napkins, plates, and cups.

Cooking periods given in these recipes serve only as a guide. The timing of food will vary with the type of grill used, intensity of the heat, distance of food from the heat source, and direction of the wind.

LEMON-DIPPED CHICKEN

TO PREPARE: 15 MIN. TO MARINATE: 4 HRS. TO GRILL: 20 MIN.

- 2 broiler-fryer chickens, 1 to 1½ lbs. each, ready-to-cook weight, split lengthwise
- 1 cup lemon juice
- ½ cup salad oil
- 2 tablespoons molasses
- 2 teaspoons salt
- 1 teaspoon Tabasco

1. Mix together in a large, shallow dish the lemon juice, salad oil, molasses, salt, and Tabasco. Add chicken halves; turn until pieces are coated. Set in refrigerator to marinate for at least 4 hrs., turning several times.

2. Drain and reserve marinade for basting. Place chicken halves on greased grill or in a greased steak broiler; brush with marinade. Grill, cut-side down, about 3 in. from coals. Turn every 5 min. to brown and cook evenly. Brush frequently with the reserved marinade.

3. Grill about 20 min., or until chickens test done. (Chicken is done when meat on thickest part of drumstick cuts easily and shows no pink.)

About 4 servings

GRILLING IN ALUMINUM FOIL

Herb Bread—Place a loaf of crusty white bread in the center of a sheet of heavy foil large enough to cover bread. Cut loaf lengthwise through center and crosswise at 1-in. intervals almost through to bottom (see photo). Into ½ cup softened butter or margarine, blend a mixture of 2 tablespoons finely chopped parsley, 1 clove garlic, minced, ¼ teaspoon ground coriander, ⅛ teaspoon ground ginger, and ½ teaspoon celery seed. Spread mixture on cut surfaces and over top of bread. Bring sides and ends of foil up over loaf, leaving top partly open so steam can escape. Place on grill until bread is thoroughly heated. Serve piping hot.

Vegetable Medley (about 6 servings)—In the center of an 18-in. square of heavy foil put 4 medium-size zucchini, cut crosswise into ½-in. slices, 1 or 2 large tomatoes, cut in pieces, and 1 medium-size onion, thinly sliced. Pour over the vegetables a mixture of ½ teaspoon basil, ¼ teaspoon thyme, ¼ teaspoon marjoram, ½ teaspoon salt, a dash of freshly ground pepper, and ¼ cup highly seasoned French dressing (preferably with wine vinegar). Bring corners of foil up over vegetables; seal tightly. Grill about 20 min., or until zucchini is tender but not soft. Sprinkle with seasoned salt before serving.

Grilled Tomatoes—Cut large, ripe tomatoes crosswise into halves; place each half in the center of a 6-in. square of heavy foil. Sprinkle cut surfaces of tomatoes with seasoned salt and chopped chives. Top with creamy Roquefort or Blue cheese salad dressing. Bring corners of foil loosely up over tomatoes and grill 3 to 5 min.



Grilled chicken, foil-baked potatoes, herb bread, crispy cool relishes, steaming hot coffee... sensational!