



An outdoor setting calls for easily prepared favorites to go along with your grilled specialties.

Grilled Meat Favorites

■ GRILLED MEALS provide an added thrill when cooked away from home—in a shady forest nook, at the beach, or at a roadside park. Accent is on fun because even on-the-go cooking over the coals requires a minimum of preplanning and preparation, so any number can enjoy an outing—even for a spur-of-the-moment party.

Meats are the focal point for outdoor dining, and a hearty potato accompaniment, also grilled, means good eating. Fresh garden vegetables can be grilled in aluminum foil or toated iced as relishes. Toasty-hot breads, convenience desserts, and hot or chilled beverages complete the meal. The many attractive paper products now available—plastic-coated and heavy-duty plates, colorful cups, serving containers, and napkins—mean less work and more fun from the first inspiration to the last glowing coal.

Full-Flavored Steak

- 1/2 cup soy sauce
- 2 1/2 tablespoons brown sugar
- 1 1/2 tablespoons sugar
- 1 tablespoon tarragon vinegar
- 1 tablespoon ground ginger
- 1 clove garlic, crushed
- 3 lbs. beef steak (such as sirloin, Porterhouse, T-bone, or rib), cut 1 1/2-in. thick.

1. Blend first six ingredients together.
2. Put meat into a large shallow dish and pour soy-sauce mixture over meat. Allow to marinate at least 30 min., turning once or twice.
3. Remove meat from marinade, reserving marinade for brushing steak during grilling.
4. Place steak on lightly greased grill about 3 in. from coals. Brushing frequently with marinade, grill about 6 min., or until first side is browned. Turn with tongs and grill second side about 6 min., or until done. To test doneness, slit meat near bone and note color of meat. Remove from grill to serving plates. 4 to 6 servings

Potatoes with Onion Slices

Pare baking potatoes and cut each potato crosswise into slices about 1/2 in. thick. Brush cut surfaces with melted butter and sprinkle with salt and black pepper. Place each sliced potato on a piece of heavy aluminum foil and insert 1/4-in. onion slices be-

tween the potato slices. Brush the top with melted butter and sprinkle with shredded Parmesan cheese. Wrap tightly with the foil. Set on grill and cook about 45 min., or until tender. Turn edges of foil back and serve.

Frankfurter Kabobs

- 1/2 cup salad oil
- 1/4 cup cider vinegar
- 1 cup catsup
- 1 tablespoon prepared mustard
- 1 clove garlic, crushed
- 1/2 teaspoon salt
- Few grains black pepper
- 1 lb. frankfurters
- Small whole onions
- Green peppers, cut in squares
- Mushroom caps

1. Blend first seven ingredients together in a saucepan. Bring to boiling; boil 5 min. Cool.
2. Slice each frankfurter diagonally into thirds. Put frankfurter pieces into a shallow dish and pour salad-oil mixture over them. Allow to marinate about 2 hrs.
3. Remove meat from marinade, reserving marinade for brushing kabobs during grilling. Thread alternately onto skewers the frankfurter pieces, onions, green-pepper squares, and mushroom caps.
4. Brushing generously and frequently with marinade, grill kabobs on a greased grill about 3 in. from coals about 15 min., or until thoroughly heated. 4 to 6 servings