



Grilled Beef Tenderloin, Peach Fluff Pie, iced coffee, tossed salad, and Spicy Rice—the makings for a patio supper.

AT THE SIGN OF The Chef's Hat

Family Weekly Cookbook • MELANIE DE PROFT, Food Editor

Grilled Beef Tenderloin

TO PREPARE: 5 MIN. TO GRILL: 25-35 MIN.

- 2 env. cheese-garlic salad dressing mix
- ¼ cup salad oil
- 1 3- to 4-lb. beef tenderloin

1. Blend salad dressing mix with salad oil.
2. Brush tenderloin generously with dressing mixture. Place the meat on a greased grill 4 to 6 in. from the coals.
3. Grill 25 to 35 min., or until the tenderloin reaches the desired degree of doneness, turning frequently so that the meat cooks and browns evenly on all sides.
4. To serve, cut into thin slices. *6 to 8 servings*

Note: Flank steak may be substituted for tenderloin. Score steak in crisscross pattern, being careful not to cut more than ¼ in. deep. Grill about 3 min. on each side 3 in. from coals. To serve, cut diagonally into thin slices.

Spicy Rice

TO PREPARE: 20 MIN. TO GRILL: 15 MIN.

- 2 cups water
- 1 8-oz. can tomato sauce
- ¼ cup chili sauce
- 3 tablespoons chopped onion
- ¼ teaspoon salt
- ¼ teaspoon black pepper
- ¼ teaspoon Tabasco
- ½ teaspoon crushed marjoram
- 2 cups packaged precooked rice
- ¼ cup butter or margarine
- 1 cup small fresh mushrooms (separate caps from stems and chop stems only)

1. Make six pouches from 12-in. square sheets of heavy-duty aluminum foil by pressing each sheet of foil into a small bowl to form pouch; remove from bowl.
2. For sauce, mix the water and next seven ingredients together in a bowl.
3. Divide rice, sauce, butter, and mushrooms equally into the six pouches. Seal each pouch

securely, leaving room for expansion.

4. Place pouches on grill over hot coals, or on baking sheet in a 450°F oven for 15 min.
5. Open foil and fluff rice with a fork before serving. *6 servings*

Vegetable Medley in Foil

TO PREPARE: 15 MIN. TO GRILL: 15-20 MIN.

- 3 medium-sized zucchini, cut in ½-in. slices
- 7 large mushrooms, sliced lengthwise through caps and stems
- 8 large pimiento-stuffed green olives, sliced
- 1 large tomato, cut in pieces
- 3 medium-sized onions, thinly sliced
- 3 tablespoons olive oil
- 1 clove garlic, crushed in a garlic press or minced
- 1 teaspoon parsnip flakes
- ½ teaspoon basil
- 1 teaspoon salt
- Freshly ground black pepper

1. Toss together first five ingredients in the center of a large square of heavy-duty aluminum foil; gently mix in remaining ingredients. Bring edges of foil up over mixture and seal tightly to avoid leakage when packet is turned.
2. Place on grill about 3 in. from coals and cook 15 to 20 min., or until zucchini is tender. Turn packet over occasionally to cook vegetables evenly. *4 to 6 servings*

Peach Fluff Pie

TO PREPARE: 20 MIN. TO CHILL: 3-4 HRS.

- Pastry for 1-crust 9-in. pie (your favorite recipe or a prepared mix)
- 1 3-oz. pkg. orange-flavored gelatin
- ¼ cup sugar
- Few grains salt
- 1 cup very hot water
- 1 12-oz. pkg. frozen peaches, thawed, drained, and chopped (reserve ¼ cup sirup)
- ½ cup plus 2 tablespoons orange juice
- 1 teaspoon grated lemon peel
- 2 tablespoons lemon juice
- 2½ tablespoons lime juice
- 1 pkg. dessert topping mix
- ½ cup milk
- ¼ teaspoon almond extract

1. Prepare and bake pastry shell; set aside on cooling rack to cool.
2. Dissolve gelatin, sugar, and salt in hot water. Stir in peach sirup and the next four ingredients.
3. Chill until slightly thicker than consistency of thick, unbeaten egg white. If chilled over ice and water, stir frequently; if chilled in refrigerator, stir occasionally.
4. Meanwhile, prepare dessert topping mix according to package directions, using ½ cup milk and extract.
5. Fold topping mix and peaches into gelatin.
6. Turn filling into pastry shell; chill until firm, about 3 hrs.
7. Serve with additional dessert topping and sliced peaches, if desired. *One 9-in. pie*