

Celebrate Summer with a Cookout

What better way to celebrate a beautiful summer day than to gather family and friends for a backyard cookout! Fortunately, it's possible for an outdoor meal to be old-fashioned in spirit and goodness yet timed for today's busy cook.

Many of the wonderful foods of summer can easily be styled to fit conveniently into modern schedules. With careful planning and a little advance preparation, the cook can relax and enjoy the outdoor festivities along with the family and guests.

For a cookout that's exciting yet easy, from appetizers, to entree, to dessert, make it a pork chop barbecue. Get the meal off to a delicious start by grilling Creamy Dill Sauce to serve with assorted crisp vegetables. You'll save time and effort by preparing and serving the dip in a saucepan fashioned from heavy duty aluminum foil, eliminating using your good kitchen cookware.

Thick, flavorful Broiled Pork Chops cooked over the coals are truly one of the joys of summer.

A tasty addition to pork chops is Spinach Stuffed Onions. The onion shells are stuffed with the spinach-bacon filling, well in advance, and wrapped in heavy duty aluminum foil for heating on the grill along with the chops. For quick and convenient cleanup and even heat distribution, line the grill fire bowl with heavy duty aluminum foil so the ashes can be easily removed when the fire has cooled.

A memorable ending to the cookout is homemade German Chocolate Ice Cream. Double-rich evaporated milk adds creaminess and blends with the caramel and chocolate for a delicious rich flavor that will probably call for seconds.

Creamy Dill Sauce

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| 3 tablespoons butter | 3/4 cup boiling water |
| 1/2 tablespoon flour | 12 ounces sour cream |
| 1 teaspoon instant bouillon | 1 1/2 teaspoons dill weed |
| 3/4 teaspoon seasoned salt | Assorted vegetables |
| 1/4 teaspoon white pepper | for dipping |

Tear off 3 18-inch lengths of heavy duty aluminum foil. Using a 5-inch diameter, 1-quart saucepan, mold foil layers tightly around outer pan surface. Remove foil and crimp down edges to make a rim. Melt butter in foil-shaped pan over medium-hot coals. Stir in flour, instant bouillon, seasoned salt and pepper. Gradually add water, and cook, stirring constantly until thickened. Remove from heat. Fold in sour cream and dill weed. Serve hot with assorted vegetables. Makes 2 cups sauce.

Broiled Pork Chops

- 6 to 8 pork rib or loin chops, cut 1 to 1-1/4 inches thick
Salt and pepper

Place chops on grill over ash-covered coals (or on rack in broiler pan) so surface of meat is 4 to 5 inches from heat. Broil at low to moderate temperature 8 minutes on each side. Continue broiling, turning occasionally, about 10 minutes longer or until well done. Season to taste. Makes: 6 to 8 servings.

Spinach Stuffed Onions

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| 6 medium onions, peeled | 1 1/2 cups milk |
| 3 slices bacon, finely chopped | 1 package (10 ounces) frozen chopped spinach, thawed and well-drained |
| 1/3 cup finely chopped onion | 1 large clove garlic, minced |
| 3 tablespoons flour | 1/3 cup grated Parmesan cheese |
| 1/4 teaspoon salt | 1/3 cup dry bread crumbs |
| 1/8 teaspoon white pepper | |

Tear off 6 lengths of heavy duty aluminum foil large enough to permit adequate wrapping. Cut off the top of each

onion; place onions in boiling water for 5 minutes. Remove from water; drain. Scoop out the centers with a metal spoon, leaving two or three layers to form a shell. Place onion in center of each foil sheet. In large skillet, fry bacon, add onion and garlic and cook until tender. Stir in flour, salt and pepper. Gradually add milk and cook, stirring until thickened. Fold in spinach, Parmesan cheese and bread crumbs, mixing well. Stuff spinach mixture into each onion shell. Bring four corners of foil up together in pyramid shape. Fold the openings together loosely to allow for heat circulation and expansion. Seal by folding over ends and pressing to package. Cook on grill over ash-covered coals, 4 to 5 inches from heat 20 to 25 minutes or until heated through. Makes: 6 servings.

German Chocolate Ice Cream

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| 2 cans (13 fluid ounces each) Evaporated Milk, divided usage | 2 eggs |
| 2 squares (1 ounce each) unsweetened chocolate | 1 cup sugar |
| 1 jar (12 ounces) caramel topping | 1/2 cup shredded or flaked coconut, blended or processed |
| | 1 cup pecans, chopped |

Combine 1 cup evaporated milk and chocolate in small saucepan. Cook over medium heat, stirring frequently, until chocolate melts and mixture is smooth. Add caramel and cook until melted. Remove from heat. Meanwhile, beat eggs and sugar in large mixing bowl until well blended. Stir in hot chocolate mixture. Add coconut. Stir in remaining 2 1/3 cups evaporated milk. Refrigerate until well chilled. Churn and freeze according to manufacturer's directions. When ice cream is finished, stir in pecans. Makes: 2 quarts.

Easy-Does-It Outdoor Meal

For another outdoor meal that offers the eating pleasures of the "good old summertime" without all the work, Sausage Kabob Combo, Hot Potato Salad, and Strawberry Chocolate Chip Ice Cream will steal your eye. For the Sausage Kabob Combo, pieces of smoked sausage, bratwurst and frankfurters are marinated in beer, then threaded on skewers and broiled. Since all the flavorful sausages are fully cooked, they need only to be grilled long enough to heat through and brown nicely.

Hot Garden Potato Salad features a convenient preparation idea. Simply cube the potatoes, add the remaining ingredients and wrap in a heavy duty aluminum foil packet using drug-store wrap, which prevents leakage when turning the packet on the grill.

Homemade ice cream captures the dessert spotlight, this time chock-full of strawberries and bits of chocolate. Made with creamy evaporated milk, the base of Strawberry Chocolate Chip Ice Cream is simply mixed, chilled and frozen. It's not only easy, it's less expensive than many cream-based varieties. Treat eager diners to scoops served in cones for fun eating and easy cleanup.

Sausage Kabob Combo

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| 1 1/2 pounds "fully-cooked" smoked pork link sausage | 4 frankfurters |
| 4 "fully-cooked" bratwurst | 1 can (12 ounces) beer |

Cut smoked sausage into 24 equal pieces. Cut bratwurst and frankfurters crosswise diagonally in half. Place sausage pieces in utility dish or plastic bag; add beer, turning to coat. Cover dish or tie bag securely and marinate in refrigerator 2 hours, turning occasionally. Remove sausages from marinade. On each of 8 skewers, alternately thread, (through casing) 3 pieces of smoked sausage, threading a half bratwurst and frankfurter between each. Place kabobs on grill over ash-covered coals so surface of meat is 3 to 4 inches from heat. Broil 12 to 15 minutes, turning and brushing with marinade occasionally. Makes: 8 servings.

Hot Garden Potato Salad

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| 6 medium potatoes, pared and cut in 1/2-inch cubes | 1 teaspoon salt | 8 to 10 slices cooked bacon, cut up |
| 3 tablespoons finely chopped onion | 1/2 teaspoon celery seed | 1/4 cup reserved bacon drippings |
| 1 tablespoon sugar | 1/4 teaspoon pepper | 1/4 cup fresh snipped parsley |
| 1 tablespoon flour | 1/8 teaspoon paprika | 1/2 cup thinly sliced radishes |
| | 1/4 cup white vinegar | |

Tear off a length of heavy duty aluminum foil large enough to permit adequate wrapping. Place potatoes in center of foil sheet; add onion. Combine sugar, flour and seasonings; sprinkle over potatoes. Pour vinegar and bacon drippings on top of potato mixture. Bring two foil sides up over potatoes; fold down tightly in a series of locked folds. Fold short ends up and over again; crimp to seal. Cook on grill over ash-covered coals, 3 to 4 inches from heat for 20 minutes. Turn package over and cook for an additional 25 to 30 minutes or until potatoes are tender. Remove packet from grill; open and toss gently with bacon, parsley and radishes, before serving. Makes: 6 servings.

Strawberry Chocolate Chip Ice Cream

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| 1 quart fresh strawberries, mashed, or 2 packages (16 ounces each) frozen whole unsweetened strawberries, thawed and mashed | 2 tall cans (13 fluid ounces each) Evaporated Milk |
| 1 1/2 cups sugar | 1 tablespoon lemon juice |
| | 1/2 cup semi-sweet chocolate pieces, coarsely grated in blender or food processor (place in freezer until used) |

Mix together mashed strawberries and sugar. Stir in evaporated milk and lemon juice. Refrigerate until well chilled. Pour into 2-quart ice cream freezer container. Churn and freeze according to manufacturer's directions. Fold in grated chocolate chips. Makes: 2 quarts.

NOTE: To mash berries in blender, place in container and blend until pureed.

