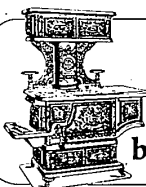


DINING AL FRESCO

As long summer evenings approach, the urge to cook outdoors on the grill increases. The atmosphere is perfect for enjoying great, inventive al fresco meals. How about a turkey roasted to juicy perfection, delicate crab meat and a sunburst pear salad?

Turkey can be selected as a whole bird, just the right size for your family's needs, or as turkey parts, if you prefer. Economical, nutritious and simple to prepare, it can be barbecued to perfection on a spit, in a covered grill, or in the oven.



The Warming Oven by Emily Watson

Tony Palermo of Alfred's Restaurant on Big Beaver Road in Troy won the great North Central Chili Cook-off at the Farm Council Grounds in Saline. Tony's chili was judged best of the 34 batches entered in the Kidney Foundation of Michigan fund-raiser.

The chef will receive a free trip for two to California and a chance to compete in the International Chili Society World Championship Cook-off in late fall. Palermo is a veteran of the chili wars. He placed second in last year's regional.

Contestants were not allowed to use beans in their chili. Tony used his

regular recipe (minus the beans) and came in a winner. Last year he tried to jazz it up a bit and it didn't work, he said.

Here is his recipe:

TONY'S CHILI

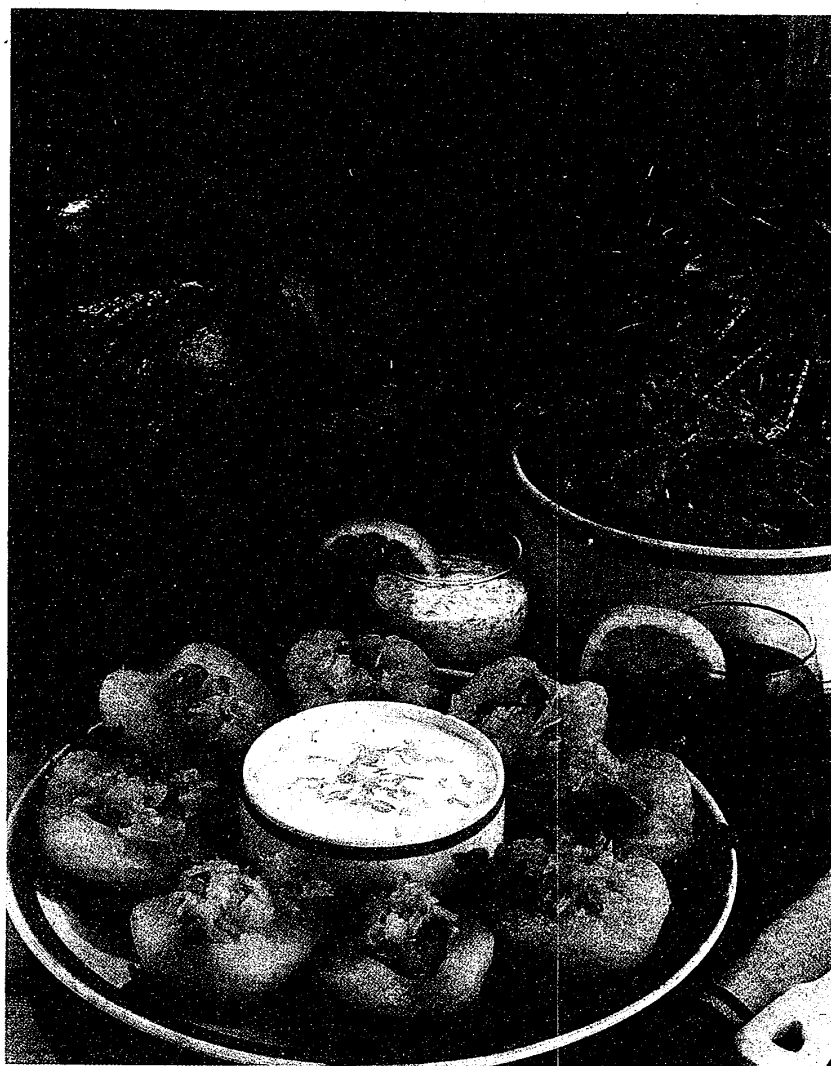
5 lb. ground beef
3 tbs. oil
3 large onions, chopped
3 green peppers, chopped
6 jalapeno peppers, chopped
6 cloves garlic, crushed
2 No. 10 cans whole tomatoes (13 lbs.)
1 cup tomato paste
1/4 cup chili powder
1/4 cup oregano
1/4 cup sweet basil
1/4 cup thyme
1/4 cup crushed rosemary
1 tsp. salt
1 tsp. white pepper
1 tsp. ground cumin
1 tsp. tabasco

Brown ground beef and drain. In oil, add garlic, two chopped onions, green peppers, jalapeno peppers. Cook at medium heat for five minutes. Add all spices, continue cooking for about three minutes. Add whole tomatoes and juice, tomato paste, tabasco, ground beef and cook for 2 1/2 hours.

Garnish with sour cream and chopped onions and additional tabasco if desired. Yield: approximately two gallons.



TONY PALERMO



For sheer drama, nothing tops a turkey spit roasted and basted with a savory barbecue sauce. This special recipe combines soy sauce and canned pear syrup to produce a turkey with golden color and rich taste.

SWEET SOY BARBECUED TURKEY

For Outdoor Spit Roasting: 6 to 12-pound turkeys are best. If turkey is frozen, thaw and remove from bag. Remove neck and giblets; rinse turkey and wipe dry. Brush inside of cavity with Sweet Soy Barbecue Sauce (below). Tie wings securely to breast and drumsticks to tail with twine. Do not stuff turkeys for rotisserie cooking.

Insert spit rod in front of tail; run diagonally through breast bone. Fasten tightly with spit forks at both ends and test for balance, readjusting as needed. If desired, insert thermometer into thickest part of thigh, parallel to the spit. Make sure thermometer bulb is not touching bone.

Cook according to timetable below, basting occasionally with Sweet Soy Barbecue Sauce.

For Covered Grill: Shape a drip pan from aluminum foil about 2 inches larger than turkey. Place foil drip pan in grill with hot coals around it. Place turkey on grill rack over drip pan. Close cover of grill. Cook turkey over medium-low coals according to timetable below, adding more coals to edge after 1 hour, and basting occasionally with Sweet Soy Barbecue Sauce.

For Oven Barbecuing: Place unstuffed turkey on roasting rack in a shallow pan, brushing inside of bird with Sweet Soy Barbecue Sauce. Insert meat thermometer into thickest part of thigh, making sure thermometer bulb is not touching bone. Roast at 325°F. according to timetable below, basting occasionally with Sweet Soy Barbecue Sauce.

Sweet Soy Barbecue Sauce

1/2 cup soy sauce
1/2 cup vegetable oil
1/2 cup pear syrup

Combine all ingredients; brush on turkey occasionally as it cooks.

APPROXIMATE TIMETABLE FOR ROASTED WHOLE TURKEY

Weight	Approximate Cooking Time
6 to 8 pounds	3 to 3 1/2 hours
8 to 10 pounds	3 1/2 to 4 hours
10 to 12 pounds	4 to 5 hours

Turkey is done when meat thermometer registers 180° to 185°F.

While you wait for the turkey, enjoy a splendid appetizer—cracked Alaska Snow crab clusters served on ice and accompanied with two made-ahead dips. One is a zippy mixture of catsup and horseradish with a good dash of lemon juice. Green mayonnaise gets its cool tint from chopped spinach, parsley and watercress.

CRACKED CRAB APPETIZER

3 pounds frozen Alaska Snow crab clusters, thawed and drained
Cracked ice

Break crab clusters into sections, cutting legs into 2 or 3 pieces. Crack with nutcracker, crab cracker or mallet. Arrange in bowl on cracked ice. Supply small forks or picks for removing meat from shell. Accompany with Zippy Tomato Horseradish Sauce and Green Mayonnaise. Makes 8 servings.

Zippy Tomato Horseradish Sauce: Combine 1/2 cup catsup, 1 tablespoon lemon juice, 1 teaspoon prepared horseradish, 1/4 teaspoon Worcestershire sauce and 1/2 teaspoon onion powder. Chill at least 30 minutes to blend flavors. Makes about 1/2 cup.

Green Mayonnaise: Combine 1/2 cup mayonnaise, 1/2 cup dairy sour cream, 1 tablespoon lemon juice, 1/8 teaspoon dried tarragon, crushed, and 1 clove garlic, crushed. Stir in 1/4 cup each finely-chopped spinach, parsley and watercress. (If watercress is unavailable, increase chopped spinach to 1/2 cup.) Cover and chill at least 3 hours to blend flavors. Makes about 1-1/2 cups.

For a most refreshing accompaniment to the turkey, serve Sunburst Pear Salad with Pineapple-Yogurt Dressing. Sweet canned Bartlett pear halves are filled with juicy crushed pineapple, grated carrots and celery.

SUNBURST PEAR SALAD

1 can (29 oz.) Bartlett pear halves
1 can (8-1/4 oz.) crushed pineapple
1/2 cup grated carrots
1/4 cup thinly-sliced celery

Drain pears, reserving 2 tablespoons syrup. Drain pineapple; set aside 2 tablespoons pineapple for dressing. Combine remaining pineapple with carrots, celery and orange or lemon peel. Arrange pears on lettuce-lined platter. Spoon pineapple mixture into pear centers. Pass Pineapple-Yogurt Dressing. Makes 8 servings.

Pineapple-Yogurt Dressing: Combine 1 cup plain yogurt with reserved pear syrup, reserved pineapple and 1/4 teaspoon grated orange or lemon peel. Chill until ready to serve. Garnish with additional grated orange or lemon peel, if desired. Makes about 1 cup.

An easy "second-day" menu is special enough for another casual outdoor gathering of friends, and is suitable for either lunch or a light supper.

Start with Snow Crab Vichyssoise, a frosty soup using either frozen or canned Alaska Snow crab meat.

For the main dish, leftover turkey stars in a hearty salad, with canned Bartlett pears adding a light touch to the savory rice mixture. Curry powder is the primary seasoning, and chopped bottled chutney adds a touch of the exotic.

SNOW CRAB VICHYSOISE

6 to 8 oz. Alaska Snow crab, frozen or canned
1/2 cup chopped onion
2 tablespoons butter or margarine
1-1/2 cups peeled, diced russet potatoes
1 cup chicken broth
1/4 cup chopped fresh parsley
1/4 teaspoon salt
Dash white pepper
1 cup half and half
Dash bottled hot pepper sauce
Lemon wedges
Minced chives

Thaw crab if frozen; drain and slice. Cook onions in butter or margarine over low heat until tender but not brown, about 5 minutes. Add potatoes, broth, parsley, salt and pepper. Bring to a boil and simmer, covered, over low heat 15 to 20 minutes, or until potatoes are tender. Puree in blender or food processor. Cool completely. Fold in crab, half and half and hot pepper sauce. Cover and chill thoroughly, 4 to 6 hours. Serve in chilled bowls; garnish with lemon wedges and chives. Makes 5 or 6 appetizer servings.

CURRIED TURKEY PEAR SALAD

1 can (29 oz.) Bartlett pear halves
1 cup uncooked rice
Curry Dressing (below)
2 cups diced cooked turkey
1/2 cup chopped celery
1/4 cup chopped green onions
1/4 cup chopped chutney

Drain pears, reserving 2 tablespoons syrup for Curry Dressing. Cook rice according to package directions. While hot, toss with Curry Dressing. Cool. Slice 2 pear halves and reserve for garnish. Chop remaining pears and add to cooled rice along with turkey, celery, green onions and chutney. Garnish with reserved pear slices. Chill. Makes 6 to 8 servings.

Curry Dressing: In covered jar or shaker, combine 2 tablespoons pear syrup with 1/4 cup salad oil, 3 tablespoons white wine vinegar, 2 teaspoons curry powder, 1/4 teaspoon salt and dash pepper. Mix well.