

COOKOUTS UNLIMITED

COOKING OUTDOORS... ANYTIME ANYWHERE, AT HOME AND ON THE GO

Cooking outdoors has progressed since early cave man huddled over an open fire roasting the spoils of the day's hunt.

The scene has changed to the patio or backyard green, or venturing away from home, to a mountain campsite or sandy beach to "rough it" with nature.

Wherever you set up your grill, the experience is fun and exciting, and the atmosphere is relaxed and enjoyed by all.

Naturally, food is the focal point of the event, and luckily you can expand beyond the traditional hot dogs and hamburgers and prepare anything from hors d'oeuvres to dessert.

For a get-together of family and friends on the patio, a juicy glazed ham is always a winner and so easy to prepare in a covered kettle grill. This grill offers the cook a nice change of pace, and its convenient size provides all the versatility of an indoor oven. Alongside the ham, cook a broccoli-cauliflower bake, topped with a tangy bacon-cheese spread. Cooked in a foil bundle, it remains hot and flavorful.

Try a bread taste sensation with sweet

potato roll-ups that can be prepared the day before and reheated in a foil packet. Even the minipeach crisps can be heating in individual foil bundles as the ham is carved and served.

But what if your outdoor plans take you beyond the backyard?

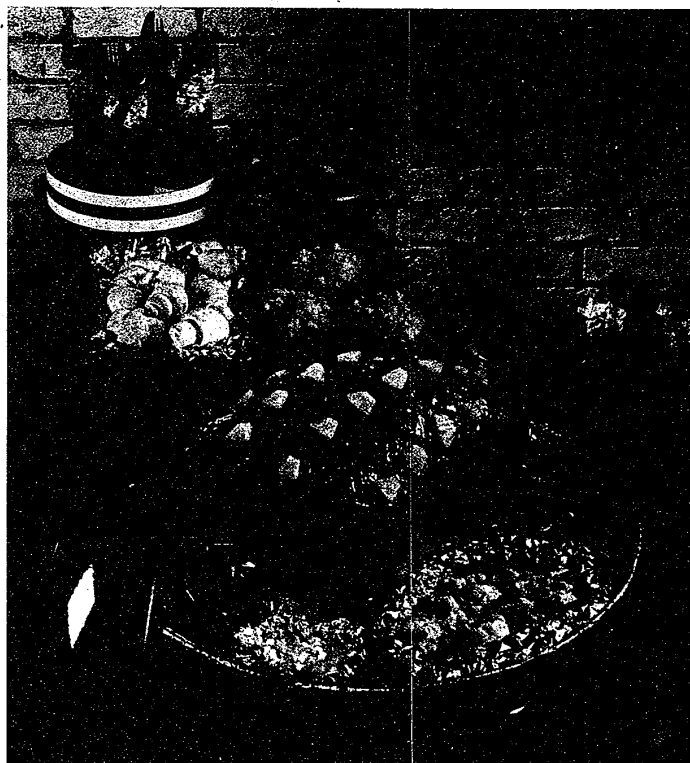
Tote along a handy portable grill and you can eat just as well under the pines as you would at home.

Include in your menu pita bread sandwiches with a teriyaki beef filling that is easily cooked in a foil packet to keep the beef strips tender, mingle all the delicious flavors, and make cleanup a snap.

Chive-buttered carrots, also wrapped in foil are a colorful accompaniment, and a lima bean salad can chill in the cooler until the meal is ready.

If you like, you can line the grill fire bowl with heavy duty aluminum foil for easy removal of ashes when the fire has cooled. To maintain draft and even circulation, perforate foil to fit damper holes in kettle.

When using a kettle-type unit, all cooking should be done with the lid positioned on the kettle for maximum efficiency.



IT'S EASY TO MAKE A FOIL DRIP PAN

A drip pan, located under a ham on the grill rack, will catch drippings and help prevent flareups. It's easy to make a drip pan with heavy duty aluminum foil. Just follow these directions:

- Tear off a sheet of 18-inch wide heavy duty or extra heavy aluminum foil; double into a large rectangle to fit your grill.
- Fold up the sides and miter the corners.
- Before lighting the fire, set drip pan in place between the briquets in the grill fire bowl directly under where the ham will be located.

BAKED HAM

Charcoal — Indirect Method Gas — Indirect Method (Low Heat)
12 to 14 pound whole, bone-in "fully-cooked" ham
Whole cloves
Brown Sugar Glaze*
4 to 5 canned pineapple slices, drained and cut into wedges
Maraschino cherries

Remove rind from ham if necessary. Score fat criss-cross fashion with sharp knife, making shallow cuts so juices will not escape. Stud with whole cloves. Insert meat thermometer into center of thickest part of ham, with point away from bone and fat. Center ham, fat side up, on the cooking grill directly above drip pan. Cover kettle and cook until thermometer registers 140° F. Fully-cooked hams need only to be heated to serving temperature (approximately 8 to 10 minutes, per pound). Baste ham with Brown Sugar Glaze during last 30 minutes of cooking. Garnish with pineapple wedges and cherries 10 minutes before end of cooking time; brush with glaze and allow fruit to heat.

Cured and smoked (cook-before-eating) hams may also be prepared. Cook until thermometer registers 160° F. (Approximately 10 to 15 minutes per pound.)

*BROWN SUGAR GLAZE

Combine 1/2 cup firmly-packed brown sugar, 3 tablespoons water and 2 teaspoons prepared mustard in small saucepan; mix and heat until sugar melts. Brush over ham and fruit.

CHEESY BROCCOLI-CAULIFLOWER BAKE

1 package (10 oz.) frozen broccoli flowerets, thawed
1 package (10 oz.) frozen cauliflower, thawed
1 can (4 oz.) sliced mushrooms
1/4 teaspoon salt
2 tablespoons butter or margarine
1 jar (5 oz.) pasteurized process cheese spread with bacon

Place broccoli, cauliflower and mushrooms in center of 18-inch square of heavy duty aluminum foil. Sprinkle with salt. Dot with butter. Bring four corners of foil up together in pyramid shape. Fold the opening together loosely to allow for heat circulation and expansion. Seal by folding over ends and pressing to package. Cook under grill hood over medium hot coals 20-25 minutes. Carefully open bundle and spoon on cheese spread. Grill 5 minutes or until cheese melts and vegetables are tender. Makes: 6 servings.

SWEET POTATO ROLL-UPS

2 cups buttermilk baking mix
2/3 cup cooked, mashed sweet potatoes
1 tablespoon butter or margarine, melted

Preheat oven to 450° F. Combine baking mix and sweet potatoes. Gently gather dough into ball; knead 5 times. Roll into 12-inch circle; brush on melted butter. Cut into 12 wedges. Roll up each wedge starting at rounded end. Place, with points under, on ungreased baking sheet. Bake 8 to 10 minutes. To reheat on grill,

place rolls in center of a length of heavy duty aluminum foil, large enough to permit adequate wrapping. Bring two foil sides up over rolls; fold down loosely in a series of locked folds allowing for heat circulation and expansion. Fold short ends up and over again; crimp to seal. Cook under grill hood over medium hot coals 15 to 20 minutes, or until hot. Makes: 12 rolls.

MINI PEACH CRISP

2/3 cup crushed macaroon cookies
2 tablespoons butter or margarine, softened
1/4 teaspoon nutmeg
1/4 teaspoon ground cinnamon
1 can (20 oz.) peach halves, drained

Combine all ingredients except peaches. For each serving, place two peach halves in center of square of heavy duty aluminum foil, large enough to permit adequate wrapping. Sprinkle with macaroon mixture. Bring four corners of foil up together in pyramid shape. Fold opening together loosely to allow for heat circulation and expansion. Seal by folding over ends and pressing to package. Grill over medium hot coals, 15 to 20 minutes, or until peaches are hot. Makes: 3 to 4 servings.



TERIYAKI BEEF FILLING

1 tablespoon cornstarch
1/4 cup soy sauce
1/4 cup water
1/4 cup dry sherry
3/4 cup pineapple juice
1/4 teaspoon ginger
1/8 teaspoon garlic powder
1 small onion, sliced
1 small green pepper, chopped
3 cups cooked, sliced beef, cut in 2-inch strips

Combine cornstarch and soy sauce in medium saucepan. Add water, sherry, juice, ginger and garlic. Cook over medium heat, stirring occasionally, until thick and bubbly. Add onion and green pepper; cook 1 minute. Remove from heat. Add beef; mix well. Pour into center of 18-inch square of heavy duty aluminum foil. Bring four corners of foil up together in pyramid shape. Fold the opening together loosely to allow for heat circulation and expansion. Seal by folding over ends and pressing to package. Grill over medium hot coals, 30 to 40 minutes, or until heated through. To serve, spoon mixture into open pita bread. Makes: 3 cups filling.

CHIVE-BUTTERED CARROTS

1-1/2 pounds carrots, cut in 3/8-inch strips
1/4 cup butter or margarine
1/4 teaspoon salt
1 tablespoon chives
2 tablespoons water

Place carrots in center of square of heavy duty aluminum foil, large enough to permit adequate wrapping. Dot with butter. Sprinkle with salt and chives. Add water. Bring two foil sides up over carrots; fold down loosely in a series of locked folds allowing for heat circulation and expansion. Fold short ends up and over again; crimp to seal. Grill over medium hot coals, 30 to 40 minutes, or until carrots are tender. Makes: 6 servings.

CALICO SALAD

1/2 cup mayonnaise
1/4 teaspoon salt
1/8 teaspoon garlic powder
1/2 pound bacon, cooked and crumbled
2 packages (10 oz. each) frozen lima beans, cooked, drained and cooled
1 small tomato, diced

Combine mayonnaise, salt and garlic. Add remaining ingredients. Mix well. Chill several hours before serving. Makes: 6 to 8 servings.

GRILLED STRAWBERRY SAUCE

2-1/2 tablespoons cornstarch
2 teaspoons almond extract
2 packages (10 oz. each) frozen strawberries, thawed

Mold 18-inch square of heavy duty aluminum foil over large can or other object that will provide a saucepan shape. Remove foil and crimp down edges to make a rim. On small square of foil, mix cornstarch and extract to form a paste. Combine strawberries and cornstarch paste in foil-shaped pan. Grill over medium hot coals, 25 to 35 minutes, stirring occasionally until thickened. To serve, spoon over slices of angel food cake. Makes: 2 cups sauce.

