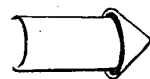


FEASTING ON THE FOURTH



Picnics are as much a part of America's Independence Day celebration as local parades and fireworks. The Fourth of July is a day when friends, families and neighbors gather 'round the outdoor grill to enjoy the weather and share summer's bounty while awaiting dusk and dazzling fireworks displays.

For a change of cookout menu, try a roast of pork with a rice accompaniment. Pork supplies are high this year and this abundance means that pork cuts suitable for outdoor cookery are especially kind to your food budget. Roasts, ribs, hams, steaks, chops and cubes for kabobs are in good supply. Rice is another food-dollar stretch-er.

Count the compliments along with your blessings when you serve an elegant Peach Glazed Pork Loin Roast, cooked to perfection on your barbecue grill.

The sweet-sour glaze complements the pork flavor. Summer Garden Rice Salad adds color and crunch with an unusual combination of vegetables. The rice is cooked ahead, then chilled, so at serving time a quick toss with vegetables and nuts is all that's required.

A menu sure to please those gathered round the picnic table includes Summertime Pork Kabobs with Celebration Rice. Economical cubes of pork, cut from the boneless shoulder, are marinated overnight in a flavorful pineapple juice mixture. These share the skewers with nectarines and red peppers. These tender, juicy broiled kabobs are the perfect partner for the onion, tomato and olive-flecked rice.

Peach Glazed Pork Loin Roast

- | | |
|------------------------------|-----------------------------------|
| 4 to 6 pound pork loin roast | 1 tablespoon instant minced onion |
| 1/2 cup peach preserves | 1 teaspoon prepared mustard |
| 1/2 cup orange juice | 1/4 teaspoon ground ginger |
| 1/4 cup catsup | |

When coals are ready, set drip pan in place between them on the lower grill directly under where the roast will be placed. Insert roast meat thermometer so bulb is centered in the thickest part. Make certain bulb does not rest in fat or on bone. Center roast, fat side up, on outdoor grill over drip pan after coals are ash covered. Partially close bottom dampers, if necessary to control heat. Cover kettle (leaving top damper open) and cook roast until meat thermometer registers 165°F., allowing 17 to 19 minutes per pound. Combine peach preserves, orange juice, catsup, instant minced onion, mustard and ginger in saucepan. Cook slowly 20 minutes, stirring occasionally, until glaze is reduced to approximately 1 cup. Brush glaze on roast during the last 20 minutes of cooking time. Allow to "set" in a warm place 15 to 20 minutes after removal from kettle. Roasts continue to cook during this time, rising approximately 5°F. to reach the recommended internal temperature of 170°F.



For a special meal serve Pork Loin Roast, prepared in the versatile Barbecue Kettle, with Summer Garden Rice Salad.

It's Easy To Cook In A Covered Kettle

- Equal amounts of charcoal are held at the sides of the lower grill by a set of charcoal rails.
- All vents should be open.
- Ignite coals.
- Cover should be left off until coals are ash gray (about 30 minutes).



When coals are ready, center a drip pan (slightly larger than the roast) between the charcoal rails. Place cooking grill in kettle and position roast in the center directly above the drip pan. Cover kettle and consult recipe for recommended cooking time.

With the cover on, heat from the coals is reflected by the inside surfaces of the kettle cooking the meat on all sides. It's so easy, foods don't need to be turned.

Conventional Directions

Place roast, fat side up, on rack in open roasting pan. Insert roast meat thermometer so bulb is centered in the thickest part. Make certain bulb does not rest in fat or on bone. Do not add water; do not cover. Roast in a slow oven (325°F.) until the thermometer registers 165°F.; allow 30 to 35 minutes per pound. Brush glaze on roast during the last 20 minutes of cooking time.

Summer Garden Rice Salad

- | | |
|---|---------------------------------------|
| 1 cup Rice | 1 cup sliced radishes |
| 1/2 cup Italian dressing | 1 medium zucchini, cut in thin strips |
| 1 tablespoon soy sauce | 3/4 cup sliced celery |
| 1/2 teaspoon sugar | 1/2 cup coarsely chopped walnuts |
| 2 cups firmly packed fresh spinach leaves, cut in thin strips | |

Cook rice according to package directions. Transfer to bowl. Combine dressing, soy sauce and sugar; stir into hot cooked rice. Cover and chill thoroughly. Before serving, add vegetables and nuts; toss lightly. Serve on salad greens. 8 to 10 servings.

Summertime Pork Kabobs

- | | |
|---|---|
| 2 pounds boneless pork shoulder, cut in 1 to 1-1/4-inch cubes | 1 clove garlic, minced |
| 1 cup pineapple juice | 3/4 teaspoon salt |
| 1/3 cup oil | 3 nectarines, each cut in 8 pieces |
| 3 tablespoons brown sugar | 2 medium red peppers, each cut in 12 pieces |
| 6 whole allspice, crushed | |

Combine pineapple juice, oil, brown sugar, allspice, garlic and salt in small saucepan; cook slowly 10 minutes. Cool. Place pork cubes in utility dish or plastic bag; add marinade, turning cubes to coat. Cover dish or tie bag securely and marinate in refrigerator 4 to 6 hours (or overnight), turning at least once. Pour off and reserve marinade. Thread pork on six 12-inch skewers, leaving space between cubes. Arrange ash-covered coals in a sparse layer, allowing space between them. Place kabobs on the grill, cover and cook 25 to 35 minutes or until done, turning and brushing with reserved marinade occasionally. Push cubes together; thread nectarines and red pepper pieces on skewers during last 10 minutes of cooking time. 6 servings.

Celebration Rice

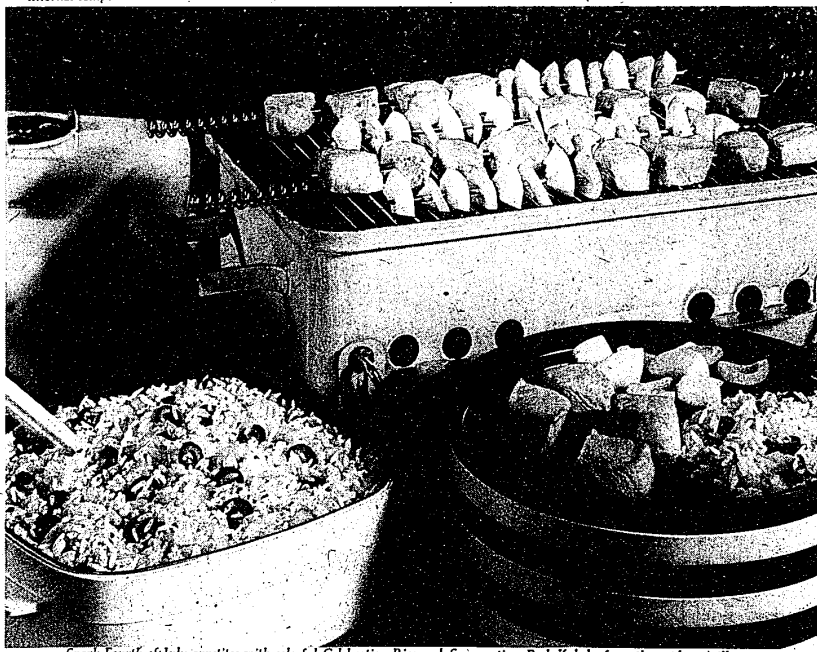
- | | |
|-----------------------------------|-----------------------------|
| 2 tablespoons butter or margarine | 1/2 cup dry white wine |
| 2/3 cup chopped onion | 1-1/2 teaspoons garlic salt |
| 1 cup Rice | 1 teaspoon basil |
| 2 cups water | 1 medium tomato, chopped |
| | 1/2 cup sliced ripe olives |

Melt butter in large saucepan; add onion and cook until tender, but not brown. Add rice, water, wine and seasonings; stir. Bring to a boil. Cover tightly and simmer 20 minutes. Stir in tomato and olives. Remove from heat. Let stand, covered, until all liquid is absorbed, about 5 minutes. 6 servings.

Crowd Pleasin' Pork Fried Rice

- | | |
|---|---|
| 3 cups Rice | 2 cloves garlic, minced |
| 6 pork blade steaks, cut 3/4 inch thick (4 to 4-1/2 pounds) | 1/2 cup soy sauce |
| 1/2 pound bacon, cut in 1-inch pieces | 1 package (10 ounces) frozen peas, defrosted |
| | 8 green onions, cut in 2-inch diagonal pieces |

Cook rice according to package directions; chill. Remove bones from pork steaks and cut meat into strips 1/8 to 1/4 inch wide and 2 inches long. Cook bacon in Wok over high heat; remove and drain on absorbent paper. Remove all but approximately 1/3 cup bacon drippings. Stir-fry pork strips and garlic in Wok (1/3 at a time) until well done, pushing cooked meat to one side; stir in soy sauce. Add rice, peas and green onions and stir-fry 5 minutes or until heated through. Add bacon, tossing lightly to combine. Serve immediately. 10 to 12 servings.



Spark Fourth of July appetites with colorful Celebration Rice and Summertime Pork Kabobs from the outdoor grill.