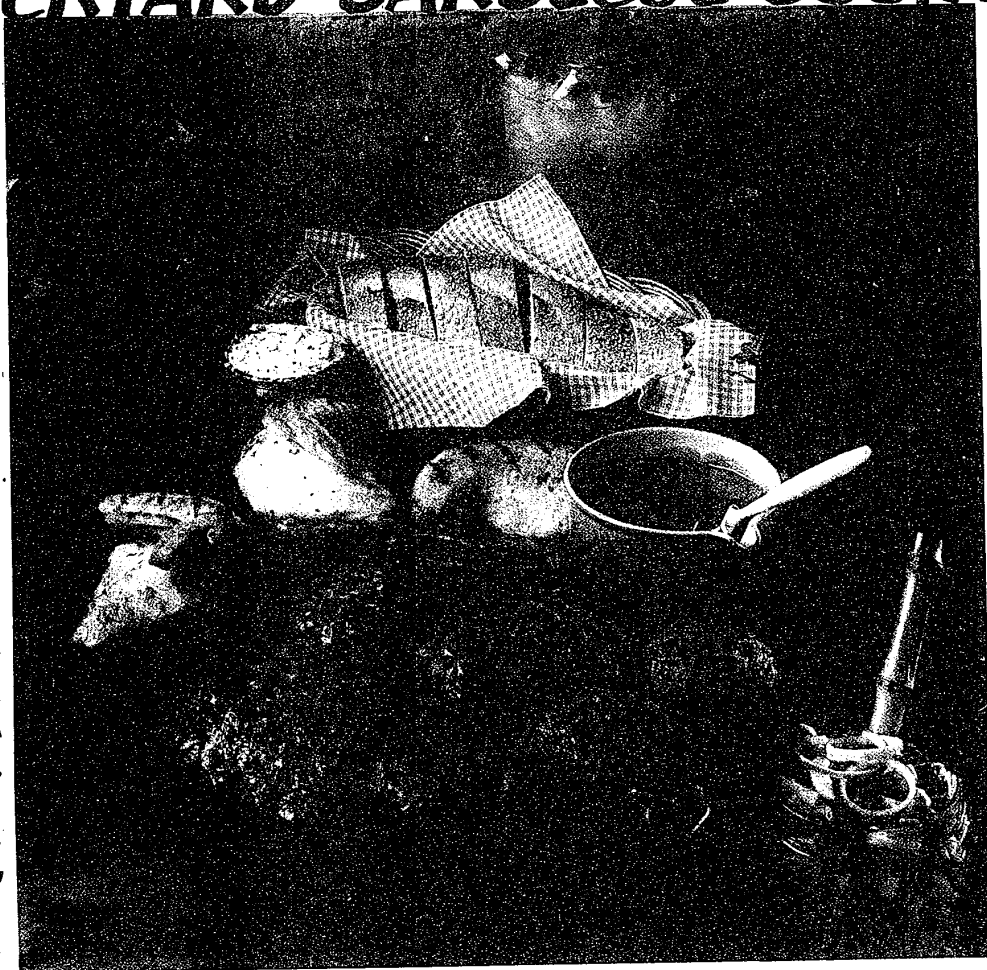


Monday, July 7, 1980

BACKYARD BARBECUE BOUNTY



Summertime is here, and there's no need to let inflation take the fun out of life! The state of food and gasoline prices plus other factors challenge our ingenuity. Fun in the backyard... on the porch or patio... is the order of the day. A return to basics and sharing is one solution to stretching the food dollars while enjoying the fun days of summer.

A backyard barbecue is a fun way to entertain family and guests. What's more it can be easier on the cook too! Easier that is, if costs, chores and food shopping are shared. Making and sharing a favorite recipe is another way to spice the barbecue. Family and guests can swell the bounty by contributing their own specialty.

KAREN'S CREAMY LEMON SHERBET

(Makes about 3 cups)

- 1 cup sugar
- 1 pint (2 cups) whipping cream
- 1/2 cup reconstituted lemon juice
- Few drops yellow food coloring

In medium bowl, combine sugar and cream, stirring until dissolved. Stir in reconstituted lemon juice and food coloring. Pour into 8-inch square pan or directly into sherbet dishes. Freeze 3 hours or until firm. Remove from freezer 5 minutes before serving. Return leftovers to freezer.

TIP: Recipe can be doubled.

MARIA'S MINTED LEMONADE

(Makes 2 quarts)

- 1 cup sugar
- 1 cup Reconstituted Lemon Juice
- 6-1/2 cups water and ice
- 1/8 teaspoon peppermint extract
- Mint leaves, optional

In large pitcher, dissolve sugar in Lemon; stir until dissolved. Add water, ice and extract. Garnish with mint leaves if desired.

JOHN'S BARBECUED CHICKEN

(Makes 4 to 6 servings)

- 1 (3-1/2 pound) broiler-fryer chicken, cut up
- 1/2 cup reconstituted lemon juice
- 1/2 cup vegetable oil
- 1 teaspoon garlic salt
- 1 teaspoon oregano leaves
- 1/4 teaspoon pepper

Place chicken in shallow baking dish. In 1-pint jar with tight-fitting lid, combine remaining ingredients, shake well. Pour over chicken. Refrigerate 6 hours or overnight; turn occasionally. Grill or broil, turning and basting frequently with remaining marinade. Refrigerate leftovers.

TIP: Recipe can be doubled.

ZESTY BARBECUED RIBS

(Makes 5 to 8 servings)

- 6 pounds pork spare ribs
- Water
- 2 cups catsup
- 1/2 cup reconstituted lemon juice
- 1/2 cup firmly packed brown sugar
- 1/2 cup prepared mustard
- 1/2 cup finely chopped onion
- 1/4 cup butter or margarine
- 1/4 cup Worcestershire sauce
- 1 clove garlic, finely chopped
- 1/4 teaspoon salt
- 1/8 teaspoon hot pepper sauce

In large pan with cover, cook ribs in boiling water 45 to 60 minutes or until tender. Meanwhile, in medium saucepan, combine remaining ingredients; simmer 20 minutes, stirring occasionally. Remove ribs to grill. Grill ribs, turning and brushing frequently with sauce. Refrigerate leftovers.

TIP: Sauce is also delicious on hamburgers and chicken.

LEMON-HERB BUTTER

(Makes about 1 cup butter)

- 1 cup butter or margarine, softened
- 1/4 cup reconstituted lemon juice
- 2 teaspoons oregano or basil or dill weed or thyme leaves
- 1 teaspoon chopped parsley

In small mixer bowl, cream butter; gradually beat in reconstituted lemon juice. Stir in herbs and parsley. Cover and chill 45 minutes or until firm. Place in covered butter dish. If desired, spoon on waxed paper and shape into a 1x8-inch roll. Chill 1 to 2 hours. Serve on bread, vegetables and pasta.

GEORGE'S LEMONY BEAN SALAD

(Makes 6 to 8 servings)

- 2/3 cup Reconstituted Lemon Juice
- 1/3 cup sugar
- 1/3 cup vegetable oil
- 1 teaspoon salt
- 1/8 teaspoon pepper
- 1 (8-ounce) can garbanzo beans, drained
- 1 (8-ounce) can cut green beans, drained
- 1 (8-ounce) can kidney beans, drained
- 1 (8-ounce) can wax beans, drained
- 1 (2-ounce) jar sliced pimientos, drained
- 1 small green pepper, seeded, thinly sliced
- 1 small purple onion, thinly sliced

In 1-pint jar with tight-fitting lid, combine Lemon, sugar, oil, salt and pepper; shake well. In large bowl, combine remaining ingredients. Pour Lemon mixture over vegetables; mix well. Cover; chill 3 hours or overnight. Refrigerate leftovers.