

HOT OFF THE GRILL

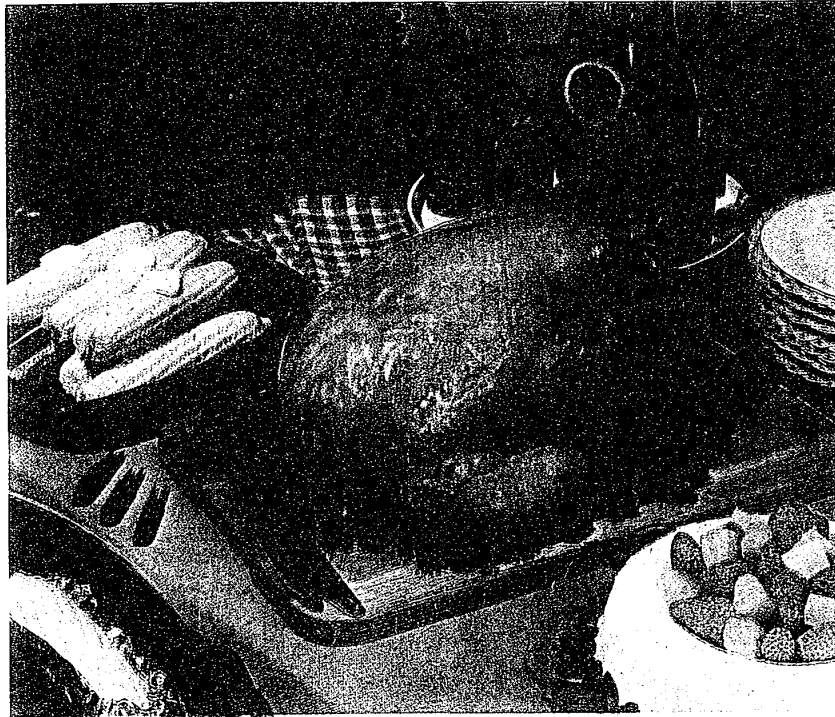
Cookouts and summer naturally go together, but backyard barbecuing doesn't have to mean only charred hot dogs and grilled steaks. This weekend declare an end to meal monotony and enjoy an easy-to-prepare, but impressive, barbecued glazed turkey.

Always delicious from the covered grill, a deep basted turkey cooks tender and juicy in less time outdoors than in the kitchen oven. And whenever cooking moves outdoors, the air conditioned house stays cool and comfortable.

With the rising price of beef, turkey is a budget-pleasing barbecue choice. Selecting a bird large enough to provide turkey for another meal saves time, energy and fuel. Be sure to check the size of your covered grill, and buy a turkey that will fit easily under the lid.

For a colorful and flavorful addition that will really make the meal, glaze the turkey with Oriental Plum Glaze. Made from versatile bottled Russian dressing, the recipe shows that red Russian dressing not only tastes great on salads, it forms the perfectly seasoned base to an easy glaze. Since the dressing contains a perfectly balanced blend of herbs and spices, the glaze preparation is streamlined; you add just a touch of ginger and some plum preserves to create a pleasing new flavor. Make the glaze before putting the turkey on the grill to avoid last minute preparation.

Round out your no-fuss menu with foods that can be partially or completely prepared in advance: Foilproof Corn, a mixed green salad with bottled dressing; rolls; and a refreshing dessert of Hawaiian Fruit Mold. To make the dessert special, fix it in a ring mold and heap the center with colorful fresh fruits. Iced tea is a must as a summer thirst aid. It's a menu sure to make your backyard barbecue simply spectacular.



Oriental Plum Glaze

Yield: 1 cup
1/2 cup Russian Dressing
1/2 cup plum preserves*
1-1/2 teaspoons soy sauce
1/2 teaspoon ginger

In small saucepan, blend all ingredients. Bring to a boil; continue cooking, stirring constantly, for 2 minutes. Cool completely at room temperature.

To glaze turkey: Cook turkey on grill as directed. Transfer cooked turkey from grill to cutting board or serving platter. Allow to cool slightly, 10-15 minutes. Brush turkey with glaze. Apply in several thin layers rather than in one thick layer.

*If plum preserves or jam are unavailable, grape jam may be substituted.

Foilproof Corn

Yield: 8 servings
8 ears fresh corn on the cob
Salt and pepper
Butter

Remove husks and silk from corn. Dip corn into water. Season lightly with salt and pepper. Wrap each ear of corn in foil, and cook on grill or in coals with turkey during final 15 to 20 minutes of cooking. Turn ears once during cooking. Serve hot with butter.

Hawaiian Fruit Mold

Yield: 8 to 10 servings
2 envelopes unflavored gelatin
1/2 cup sugar
2 cups boiling water
20-ounce can crushed pineapple in natural juice, undrained
1 cup (8 ounces) sour cream
1/3 cup flaked coconut

In large bowl, mix unflavored gelatin with sugar; add boiling water and stir until gelatin is completely dissolved. Stir in remaining ingredients. Turn into 5-1/2 cup mold or bowl; chill until firm. Garnish, if desired, with fresh fruit and mint leaves.

MENU

Turkey on the Grill
with Oriental Plum Glaze

Foilproof Corn

Mixed Green Salad

Rolls

Butter

Hawaiian Fruit Mold

Iced Tea

PLANNED-OVER MENU

Summer means salads, but not just the typical mixed green combinations. For a hearty and refreshing marinated salad, serve Summer Turkey Salad. It's a make-ahead dish that makes a delicious, colorful lunch or supper and one that turns turkey leftovers into planned overs. The marinade is made from bottled real Italian dressing with a touch of chili or curry added. Crispy French bread, dry white wine and a dessert of frozen lemon yogurt make this balanced meal elegant without lots of last minute preparation.

MENU

Summer Turkey Salad
in Tomato Cups

Buttered French Bread

White Wine

Frozen Lemon Yogurt

Summer Turkey Salad

Yield: 4 to 6 servings
1/2 cup Italian Dressing
3 cups roasted, cubed Turkey
1 medium avocado, pared and coarsely chopped
1/4 cup sliced pitted ripe olives
1/4 cup chopped celery
2 tablespoons chopped pimiento
1/2 teaspoon chili or curry powder

In medium bowl, combine all ingredients. Cover and marinate in refrigerator, tossing occasionally, 4 hours or overnight. Serve, if desired, in tomato, lettuce or pepper cups.

TURKEY ON THE GRILL

To prepare covered grill (kettle or wagon): Open all dampers and leave open during cooking. Make a drip pan using a double thickness of heavy duty foil or use a disposable foil pan. Put pan on bottom rack or to one side of firebox. Place 25 to 30 briquets on each side of drip pan. Ignite briquets and burn 15 to 20 minutes or until covered with gray ash.

To prepare turkey: Thaw turkey according to directions on bag. Free legs and tail from tucked position. Remove neck and giblets. Rinse turkey and drain. Draw skin over neck and hold in place by twisting wing tips behind back. Do not stuff. (Stuffing can be baked in a disposable foil pan on the grill beside the turkey during the last hour of cooking.) Retuck legs and tail. Brush turkey with oil. Insert roast meat thermometer into the center of the thickest part of the thigh, not touching the bone.

To cook turkey: Place unstuffed turkey on top rack. Put lid on grill. Add 4 or 5 briquets to each side every hour of cooking to maintain heat. (If grill is equipped with a thermometer, use enough briquets to maintain a temperature of 300° to 350°F.) Check for doneness after 2-1/2 hours for a 12 to 14 pound turkey; the internal temperature should be 180° to 185°F.

Covered electric or gas grills: Follow manufacturer's directions for setting up grill. Set temperature control at 300° to 350°F. Preheat 15 to 20 minutes. Place turkey on a rack in a shallow pan and put on grill rack. Close grill lid. Adjust heat controls to maintain desired temperature. Check for doneness after 2-1/2 hours.

