

COOL THE SUMMER WITH A COOKOUT

Light up the grill. It's time to invite family and friends to a spectacular, all-American backyard barbecue.

Summertime entertaining can be hassle free if you follow a few simple menu planning rules. Start by selecting a menu that uses products that shortcut much of the work. Concentrate on foods that are easy to cook and that can be partially or entirely prepared in advance.

The menu shown here is easy to prepare and all-American. It features foods grown in the United States, perhaps even in your own backyard.

Ease of preparation starts with a deep-basted turkey. Basted turkeys are easy to barbecue since there is no need to hand baste during cooking. The result is a juicy bird that requires little attention from the backyard chef. Buy a frozen turkey that will easily fit beneath the cover on your grill. Then thaw it on a tray in the refrigerator. A 12-pound turkey takes about 2 to 3 days to defrost, so buy ahead accordingly.

Summer Cranberry Cooler is a refreshing drink that's sure to be popular on a hot day. You can combine most of the ingredients ahead, then add chilled lemon-lime soft drink just before serving.

Advance planning is also possible with Garden Ribbon Salad. Prepare the ingredients the day before and store in the refrigerator. Then early in the day assemble the salad and cover with a damp paper towel and plastic wrap. Return to the refrigerator until serving time. The Blue Cheese Vinaigrette can also be made ahead and refrigerated, but for fullest flavor remove from the refrigerator 1 hour before serving.

Luscious Frozen Lime Pie makes a delicious and attractive grand finale to the meal. This no-bake pie can be made several days in advance and frozen. There's no need to turn on the oven to prepare the crust when you use a ready-to-fill crust. The butter-flavored crust recommended tastes like a butter cookie and makes the pie easy and delicious — so delicious that if you're expecting a crowd, double the recipe and make two pies.



MENU

Summer Cranberry Cooler

Barbecued Turkey

Corn on the Cob

Garden Ribbon Salad

Rolls Butter

Frozen Lime Pie

SUMMER CRANBERRY COOLER

Yield: 3 quarts

- 1 quart cranberry juice cocktail
- 3/4 cup lemon juice
- 2 cups unsweetened orange juice
- 1 cup unsweetened pineapple juice
- 1/4 cup light corn syrup
- 2 cans (12 ounces each) lemon-lime soft drink
- Orange slices

Mix together fruit juices and corn syrup. Chill. Just before serving add lemon-lime soft drink. Serve over ice and garnish each glass with an orange slice.

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 Butterball Swift's Premium Turkey according to directions in folder. 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.

GARDEN RIBBON SALAD

Yield: 10 servings

- 6 cups finely chopped iceberg lettuce (about 3/4 pound)
- 2 cups seeded and chopped tomato (about 2 medium tomatoes)
- 1 cup finely chopped broccoli (1 stalk)
- 1/3 cup chopped zucchini (1 medium zucchini)
- 2 hard-cooked eggs, chopped
- Freshly ground black pepper
- Blue Cheese Vinaigrette

Spread chopped lettuce evenly over bottom of a shallow, large salad bowl. Arrange remaining ingredients (except pepper and vinaigrette) in rows over lettuce with tomato in center and broccoli and onion on one side, zucchini and egg on other side. Cover salad with damp paper towel and plastic wrap. Refrigerate.

To serve, grind pepper over salad; add Blue Cheese Vinaigrette and toss.

BLUE CHEESE VINAIGRETTE

Yield: 1-1/2 cups

- 1 cup oil
- 3 tablespoons white wine vinegar
- 1/4 teaspoon dry mustard
- 1/2 teaspoon sweet basil leaves
- 2 ounces blue cheese, crumbled

Combine all ingredients in blender container. Blend until smooth.

FROZEN LIME PIE

Yield: 1 pie

- 1-1/2 teaspoons grated lime peel
- 2 tablespoons lime juice
- 3 egg yolks
- 1/2 cup sugar
- 3 egg whites, stiffly beaten
- 1 cup (1/2 pint) whipping cream, whipped
- Few drops green food coloring
- Keebler Ready-Crust Butter Flavored pie crust
- Additional whipped cream for garnish (optional)
- Lime slices for garnish (optional)

Combine lime peel, juice, egg yolks and sugar in the top of a double boiler. Stir and cook over hot water until the mixture is thick. Cool slightly.

Fold stiffly beaten egg whites, whipped cream and food coloring into egg yolk mixture. Pour into butter flavored ready-to-fill crust. Cover and freeze until firm. If desired, garnish with whipped cream and lime slices.

VARIATION: For Frozen Lemon Pie, substitute lemon peel and juice for lime peel and juice. Use yellow food coloring, if desired, in place of green food coloring.