

Enjoy the Warm Weather with a Picnic

The Perfect Low Cal, Inexpensive Way to Entertain

Take advantage of the warm weather and invite friends to a very special picnic lunch or dinner. Arrange to meet at a favorite football or baseball game and cheer your favorite team to victory. Bring along a picnic basket filled to the brim with delicious chicken marinated with the gourmet flavor of Puerto Rican Rum ahead of time. Don't forget a good selec-

tion of fresh tomatoes, carrot sticks and other crudities — great with our Rum Raisin Dip. Guests will also enjoy macedoine of fresh fruits and our special Rum Raisin Cookies. For refreshment — just bring along an ice bucket and a bottle of gold Puerto Rican Rum. It's great on the rocks!



Rum Chicken

- 6 lbs. chicken (or use three 2 - 2 1/2 lb. chickens) cut into serving pieces
- 1/2 cup PUERTO RICAN WHITE RUM
- 1/2 cup Japanese-style soy sauce
- juice of 1 lemon
- juice of 1 lime
- 1 teaspoon chili powder
- 4 scallions chopped
- 2 cloves garlic finely chopped

1. Combine rum, soy sauce, lemon and lime juice, chili powder, scallions and garlic in large bowl. Add chicken pieces, cover and marinate in refrigerator 6-8 hours or overnight.
2. Reserving marinade, place chicken in shallow pan skin side down. Broil 10 inches from heat 15 minutes. Turn. Baste with marinade. Broil 15 minutes longer.
3. Remove from pan. Garnish with lemon and lime slices.
NOTE: If preferred, chicken can be marinated and then grilled at picnic site and served hot.
Serves 6.

Rum Raisin Dip

- 1 cup sour cream
- 3 tablespoons raisins chopped
- 2 tablespoons chutney chopped
- 4 tablespoons PUERTO RICAN GOLD RUM
- 3 tablespoons orange juice
- 1 teaspoon curry powder
- salt to taste

Combine ingredients in a small bowl. Garnish with raisins and a dash of curry powder.

Macedoine of Fresh Fruits with Rum

- 1/2 cup orange juice (preferably fresh)
- 1/2 cup sugar
- 1/2 cup water
- 1/2 cup PUERTO RICAN GOLD RUM
- 2 tablespoons lemon juice (preferably fresh)
- 6 cups fresh fruits, cut up

Place fruits in a glass bowl or large jar in layers. Add orange juice, sugar, water and rum, and lemon juice.
Serves 6.

Rum Butter Cookies

- Filling
- 8 tablespoons orange marmalade
- 1 tablespoon PUERTO RICAN GOLD RUM

Finely mince any large pieces in the marmalade. Combine with rum in a small bowl. Set aside.

Cookies

- 8 tablespoons sweet butter, softened
- 1/2 cup granulated sugar
- 1 teaspoon grated orange peel
- 1 teaspoon vanilla
- 1 egg white
- 1/4 teaspoon coarse salt
- 3/4 cup pre-sifted, unbleached all-purpose flour

1. Pre-heat oven to 350°.
2. With an electric mixer, beat butter and sugar in a small bowl until light and fluffy. Add orange peel, vanilla, egg white and salt and beat until smooth. Beat in flour.
3. Butter two large baking sheets. Place one in the oven for 2 minutes. Remove from oven and place the other one in to warm while you drop batter a teaspoonful at a time onto first sheet about 2" apart.
4. With the end of a wooden spoon, make a small indentation in the middle of each piece of batter. Place 1/4 teaspoon of filling into each one.
5. Place in oven to bake and remove second sheet. Repeat the process. Bake each batch about 10 minutes.