

Portable grills perfect for end-of-tailgate parties

Our mild fall days have lent themselves to extending the tailgating season.

The gas barbecue grill is a year-round outdoor cooking appliance. And autumn, with enjoyable brisk weather and the start of the holiday season, is a great time to use grills for festive gatherings. Complete meals can be cooked on the grill.

LP and natural gas grills are available in sizes ranging from compact, portable models to deluxe grills mounted in wheeled redwood carts. A small, easy-to-carry grill may be used where space is limited such as small apartment balconies or patios, as well as for tailgating parties, picnics and camping trips.

FULL-SIZE MODELS rival kitchen ranges with precise temperature control, heat indicators, independent dual burners, solid-state igniters and viewing windows for cooking convenience. Gas grills provide fast warmup and virtually eliminate charcoal mess. Heated by burners, reusable briquets cook food. Juices from the food drip onto the hot briquets to produce the flavoring smoke that gives the great outdoor taste.

Once cooking is complete, gas grills can be simply turned off, and the reusable briquets begin cooling immediately.

The traditional autumn and holiday meal favorites take on new palatability when prepared on a grill. Try these recipes for turkey and ham dinners with baked apples for dessert.

Whole hams with or without the bone can be cooked directly on the grill using the same techniques and temperature settings as in a kitchen oven.

SMALL AND medium boneless hams (5-9 pounds) also may be prepared on the rotisserie. Simply skewer the ham on the spit. Place a drip pan underneath the meat and cook at medium heat for approximately two hours or until meat thermometer reads 185°. This size ham will serve six to eight people.

During the final 15 to 20 minutes of cooking, a glaze may be brushed on for added flavoring.

ORANGE BARBECUE GLAZE

1 cup orange juice
1/2 cup honey
3 tbsp. grated orange rind
1/2 tsp. onion salt
1/2 cup brown sugar

Shake ingredients together in a jar and brush over ham during the final

quarter hour of cooking. Glaze also may be used with poultry, lamb and other pork dishes.

TURKEY CAN be cooked on a barbecue grill several ways with sauces and marinades to enhance the flavor.

A turkey can be prepared whole on the grill, just like in a kitchen oven. Turkey halves and quarters taste great barbecued directly on the grill.

Smaller birds can be spit roasted on the rotisserie. Rinse and pat dry an 8-10-pound bird. Sprinkle cavity with salt and brush with a favorite poultry marinade. The bird should be trussed securely with twine for spit cooking.

Place on line on the spit and insert it into the neck cavity paralleling the backbone. Bring the rot out just above the tail. Attach second line and insert firmly into bird. Check balance and adjust if necessary.

Cook 20 minutes per pound, brushing with marinade every 15 minutes. Slow cooking insures a juicy, tender turkey. Meat thermometer, placed in the thickest portion of the thigh or breast, should read 180° when done.

Allow turkey to "set up" at least 10 minutes before carving.

BASIC POULTRY MARINADE AND BASTE

1/2 cup olive oil or cooking oil
1/2 cup dry white wine
1/2 cup white wine vinegar
1 clove garlic
1 tsp. dry mustard
1/2 tsp. poultry seasoning
1/2 tsp. celery salt
1 tsp. salt
1/2 cup tsp. black pepper
1/2 tsp. MSG

Shake ingredients together in a jar. To use as marinade before cooking, place whole turkey or pieces in a pan and pour mixture over poultry. Let stand for three hours, turning several times. For a baste, brush the turkey with the mixture once every 20 minutes.

BAKED APPLES are a favorite fall food, whether eaten as a dessert or served to complement a meal such as pork.

SPICED APPLES

4 to 6 baking apples
1/2 cup brown sugar, maple syrup or honey
1/2 cup butter, melted
2 tbsp. cinnamon
1/2 cup raisins (optional)

Wash and core apples. Place each on a double thickness of heavy-duty foil.

Combine remaining ingredients and fill centers with mixture. Wrap apples in foil and place on grill. Cook at medium heat for 20 minutes. Apples are done when soft. Top with whipped cream or scoop of vanilla ice cream if serving grilled apples for dessert.

These recipes are from the 144-page Classic Barbecuing Cookbook, available for \$14.95 to Charmingwood Products, P.O. Box 127, Bristol, Wis. 53104. The following tailgating barbecue recipe is for tasty "Draught Choice" Bratwursts.

DRUGHT CHOICE BRATWURST

(Serves 3 to 6)
6 bratwurst
2 onions, chopped
1 12-oz. can of beer
6 buns

Foil pan 8x12 inches
Horseradish, ketchup, mustard and other condiments

The night before the tailgating party, pour beer into a pan, add chopped onions and bring to boil, then decrease heat to simmer. Put brats in beer and simmer for 5 to 10 minutes. Place beer mixture and brats in container and put in refrigerator overnight to marinate. Before leaving for the game take brats out, wrap in aluminum foil and place in cooler. At the tailgating party grill brats at low or medium temperature for 15 to 20 minutes for smoky flavor. Turn grill to high and cook brats 5 to 10 minutes if less smoky taste is desired. For a large crowd, the beer and onion mixture can be brought to the tailgating party, and brats kept warm in the mixture by placing the pan on the grill.



Grilled bratwursts marinated in a beer and onion mixture help extend the barbecue season.

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Generics: Why do groceries stock them?

Are name-brand items better than the no-brand generics? A majority of the participants in this newspaper's recent informal brand-name/no-brand comparison say the name brands are better.

In fact, the only item which was rated better than a comparable name brand was a jar of no-brand peanut butter.

This newspaper supplied 10 volunteers with a set of unlabeled products, one being a leading name brand and the other a no-brand generic. The volunteers were instructed to use the products at home or in the office and decide which they liked best. The items were simply labeled "Brand A" or "Brand B."

Of the 10 products selected for comparison, six were food products and four were non-food items. The items were bought at Farmer Jack or Meljor Thrifty Acres.

After one week with the products, nine of the 10 volunteers reported they liked the brand-name items better.

Doris Kelley, a secretary, received two jars of applesauce. Kelley shared the applesauce with her fellow employees and the unanimous selection was "Brand A" — the brand name.

Kelley and her colleagues were comparing a 58-cent, 25-ounce jar of no-brand applesauce with a 69-cent, 25-ounce jar of Fruit Valley applesauce.

"I like Brand A (Fruit Valley). Everyone agreed it was the best — no question about it. It had better taste, texture and appearance. Brand B (the no brand) was watery, dull and bland-looking," Kelley said.

Likewise, Darlene Owens was given two jars of pickles, which she shared with her colleagues. After careful consideration, they selected the name brand.

Being compared was a 58-cent, 32-ounce jar of no-brand kosher dill pickle and a \$1.55, 32-ounce jar of Vlasic kosher dills.

"Brand A (Vlasic) was best. They were more crunchy and better tasting. Brand B (the no brand) was soggy, and it didn't taste very much like a pickle," Owens said.

A home economics teacher, Anne Wales, was given two cans of corn. She selected the name brand.

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