

SUMMERTIME...AND THE GRILLING IS EASY



Serve Wild Rice Tomato Salad Stars and Simply Special Wild Rice Salad with succulent duckling, for an easy, elegant barbecue. Even cleanup is hassle-free, thanks to the unique One Touch system now found on Weber Barbecue Kettles®. Hot sausages and any accumulated ashes without a mess.

Everyone loves a barbecue, and when the weather's warm, most everything tastes better cooked over the coals. At the start of the season the standard items are paraded out to sizzle temptingly on the grill, but as the summer barbecue days wear on, enthusiasm for these predictable menus wears off.

This year when you light up the coals, expand your barbecue horizons with succulent duckling and elegant Oriental Long Grain and Wild Rice accompaniments. They're far from the usual barbecue fare, but just as easy to serve.

Duckling has always been a popular restaurant menu choice, so it's no wonder that at-home use of duckling is becoming more widespread. Cooks everywhere are discovering its pleasing affordability, versatility, and ease of preparation.

Duckling can grill outdoors virtually unwatched for the greater part of its cooking time, if it's cooked in a barbecue kettle. With the cover in place, flames cannot flare, and the charcoal burns evenly. The duckling cooks quickly, without turning, and comes out moist, tender, and with a fantastic flavor. Because duckling requires so little preparation before grilling in a covered barbecue kettle, serving it is almost like a day off for the cook.

Always the preferred accompaniment for duckling, long grain and wild rice provides a welcome menu addition to any barbecue meal. Serve prepared according to package directions, or combined with seasonal vegetables for a great-tasting side dish to be kept warm on the grill. For a very new special-effect menu enhancer, Original Long Grain and Wild Rice is unequalled as the starting point for cool, refreshing,

make-ahead salads. The 23 carefully selected herbs and spices which have made this rice mix so popular as a hot accompaniment are just as flavorful when chilled for a savory salad. Teamed with crunchy, colorful vegetables and a light dressing, the chewy, nutty-flavored wild rice-long grain white rice combination provides an exciting new-dimension salad experience year 'round.

When duckling is on the barbecue menu, plan ahead to grill an extra one for a "trendy" duckling-long grain and wild rice salad later in the week. Try it one of two ways, as you prefer: use the meat from a whole duckling, or serve only the meaty breasts from the grill, saving the remainder of two ducklings for the salad. Either way, Wildly Delicious Duckling Salad is sure to enhance your reputation as a creative cook, and no one need know what a breeze it was to prepare.

EASY KETTLE BARBECUED DUCKLING

- Center an aluminum drip pan, about 18 x 12 x 2-inches on charcoal grill. Drip pan may be made of heavy duty aluminum foil.
- Place an equal number of charcoal briquettes (see chart) on each side of drip pan. Coals should not touch pan.
- Remove drip pan. Ignite charcoal. Leave cover off until coals have a light coating of gray ash, about 30 minutes. Make sure both sides are burning evenly. Replace drip pan.
- Position cooking grill in kettle with handles directly over coals.
- Wash thawed ducklings and dry with paper toweling. Sprinkle body and neck cavities with salt. Place breast side up on cooking grill, directly over drip pan.
- Cover kettle and cook with all drafts open about 2 hours or until drumstick meat is tender, adding additional charcoal briquettes to each side of drip pan (see chart) after 1 hour of cooking.

How Many Briquettes To Use

Diameter of Grill	26-3/4"	22-1/2"	18-1/2"	14-1/2"
Briquettes needed on each side for first hour	30	25	16	9
Number of briquettes to add to each side after 1 hour of cooking	9	8	5	4

WILD RICE TOMATO SALAD STARS

- 2-1/3 cups water
1 package (6 ounces) Long Grain & Wild Rice
2 green onions with tops, sliced
1/2 cup sliced ripe olives
1/3 cup bottled creamy cucumber dressing, or to taste
6 tomatoes, chilled

Combine water and contents of rice and seasoning packets in medium saucepan. Bring to a boil. Cover and simmer until all liquid is absorbed, about 25 minutes. Transfer to bowl. Cover and chill. Add green onions and olives; mix well. Add dressing; mix well. Chill. To serve, turn tomatoes stem end down; cut each one not quite through into 8 equal sections. Spread apart. Sprinkle tomato lightly with salt, if desired. Spoon rice salad onto tomato. Makes 6 servings.

SIMPLY SPECIAL WILD RICE SALAD

- 2-1/3 cups water
1 package (6 ounces) Long Grain & Wild Rice
1 jar (6 ounces) marinated artichoke hearts
1/2 cup chopped green pepper
1/3 cup chopped red onion
1-1/2 teaspoons cider vinegar
10 cherry tomatoes, halved

Combine water and contents of rice and seasoning packets in medium saucepan. Bring to a boil. Cover and simmer until all liquid is absorbed, about 25 minutes. Transfer to bowl. Cover and chill. Drain and coarsely chop artichoke hearts, reserving marinade. Add artichokes, green pepper and onion to rice; mix well. Blend vinegar with marinade. Add to rice mixture; mix well. Chill. Stir in tomatoes before serving. Makes 6 servings.

WILD BRUSSELS SPROUT SALAD

- 2-1/3 cups water
1 package (6 ounces) Long Grain & Wild Rice
1 pint Brussels sprouts
1/4 cup vegetable oil
2 tablespoons cider vinegar
1 cup radishes, cut into 1/8-inch wedges

Combine water and contents of rice and seasoning packets in medium saucepan. Bring to a boil. Cover and simmer until all liquid is absorbed, about 25 minutes. Transfer to bowl. Cover and chill. While rice is cooking, cook Brussels sprouts in boiling salted water until crisp-tender, about 8 minutes. Drain and cool to room temperature. Cut Brussels sprouts in half. Blend oil and vinegar; toss with Brussels sprouts. Chill. Add rice to Brussels sprouts mixture. Chill. Stir in radishes before serving. Makes 6 servings.

WILDLY DELICIOUS DUCKLING SALAD

- 2-1/3 cups water
1 package (6 ounces) Long Grain & Wild Rice
About 2 cups cut-up roasted duckling (1 duckling, roasted)
1/4 pound mushrooms, quartered
1 cup firmly packed spinach leaves, cut into thin strips
2 green onions with tops, sliced
1/3 cup dry white wine
1/4 cup vegetable oil
2 teaspoons sugar
1/2 teaspoon salt
10 cherry tomatoes, halved
1 papaya, cut into 1/4-inch wedges

Combine water and contents of rice and seasoning packets in medium saucepan. Bring to a boil. Cover and simmer until all liquid is absorbed, about 25 minutes. Transfer to bowl. Cover and chill. Add duckling, mushrooms, spinach and green onions to rice; mix well. Blend wine, oil, sugar and salt. Add to rice mixture; mix well. Chill. Stir in tomatoes and garnish with papaya before serving. Makes 6 servings.

WILD RICE & BROCCOLI COMBO

- 1 tablespoon butter or margarine
2/3 cup chopped onion
2-1/3 cups water
1 package (6 ounces) Long Grain & Wild Rice
1-1/2 cups broccoli flowerets
1 small red or green pepper
1/4 cup toasted chopped walnuts

Cook onion in butter in medium saucepan until tender but not brown. Add water and contents of rice and seasoning packets. Bring to a boil. Cover and simmer 20 minutes. Add broccoli flowerets; cover and continue cooking until all liquid is absorbed, about 5 minutes. Cut pepper into 1/4-inch strips; cut each strip in half. Stir into rice mixture; top with walnuts. Makes 6 servings.