



# Enjoying the best and the worst

I've enjoyed the best of barbecue times — like when my brother, Carl, showed me an old Boy Scout trick to get the charcoal burning.

He took about a 40-page section of newspaper, slit the closed ends, rolled it tightly wide and tied the "newspaper log" in two places with string. Then he cut it in half and saturated both pieces with charcoal starter.

Carl put the paper logs side by side in our small hibachi, feathered ends up, stacked the briquets in a pyramid over them and lit the logs.

We allowed the logs to burn about 30 minutes until the flames ceased and gray ash began to appear on the coals. I fished out the remains of the logs with a garden hoe handle, put them in a metal garbage can cover and hosed them down with water.

Carl spread out the coals and we were ready to barbecue. No fuss. No trouble.

I'VE ENDURED the worst of barbecue times — like this year when my wife invited some friends over and almost nothing went right.

First, I had to borrow a barbecue because I couldn't find the grill of the hibachi. Secondly, I dug out a bag of briquets that I later discovered were two years old.

Then, I used only one paper log and all of the charcoal starter trying to light the coals as the 20 percent chance of rain 100 percent over the patio chased me to the carport.

Finally, I got the coals burning continuously, thanks to my wife, who dashed to the store for more charcoal starter and some fresh briquets.

When I put the first batch of ribs on the grill, the rain was pouring, but I didn't mind by then. I was planted in a lawn chair, sipping a cold beer, basting the ribs with barbecue sauce and relaxing.

I PLAN to buy one of those sophisticated gas grills with two burners and lava rock, which burns easily and never needs replacing if you barbecue as infrequently as I do.

Along the barbecue trail, I've learned: Boiling pork ribs before you barbecue removes excess grease and allows them to cook faster.

Butterflied beef short ribs cook through better, not splitting them will produce rare inside.

Rubbing the metal grill with cooking oil will help prevent sticking.

Basting ribs with too much barbecue sauce will

lead to cooking and burned outside.  
Thick barbecue sauce is used-up faster than thin.  
Having a hot sauce and a mild sauce on hand will please all palates.

**BARBECUED RIBS**  
2 1/2 lbs. pork spare ribs, cut in serving pieces  
3 lbs. country style pork ribs, about 8  
5 lbs. beef short ribs, about 8  
1 cup hot barbecue sauce  
1 cup mild barbecue sauce

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**Delicious sprinkle**

Finely chopped walnut spiced with a little cinnamon-sugar make a delicious sprinkle for appetizer, salad or dessert fresh fruit cups. Just cut a colorful selection of seasonal fruits like red-skinned apples, pears, oranges and bananas into bite-size pieces. Before serving, evenly top each helping with the crunchy walnut mixture.

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In large pot, cover pork ribs with salted water, bring to boil, cover with lid, reduce heat to medium and cook 30 minutes. Drain pork ribs. Butterfly beef ribs. Place ribs on grill over hot coals one batch at a time, brush upper sides with barbecue sauce; turn and brush other sides with barbecue sauce. Barbecue until desired doneness, lightly brushing ribs with sauce after turning, using about 1 cup for 10 pounds. Keep ribs warm in oven or by wrapping in foil. Pass remaining barbecue sauce at table. Serves 8-10.

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## It's jazz fest time at the Summit, too

Getting into the jazzy spirit of the Montreux-Detroit Kool Jazz Festival is easy. Capturing the real "flavor" of the event is quite another thing.

The chefs at the Summit restaurant at the Westin Hotel think they have the right idea as they offer a Swiss Fests Festival today through Sept. 6. Special menus featuring Swiss cuisine will be offered for both luncheon and dinner.

Featured entrees include Fritterer Seebach — pike dipped in beer batter, deep fat-fried and served with tomato sauce; Hirsch Koteletten Vigneronne Vaudoise — marinated and grilled venison cutlet, topped with brandied grapes, served with cream, venison sauce, and Tournedos "Trois Entrees" — broiled tenderloin of beef, topped with calf kidney slices, veal chopsteaks and morel sauce.

ALSO ON the menu are favorite Swiss cocktails such as omnibis (raspberry syrup, Kirsch and club soda). Three selections of wine from Switzerland are available to complement the entrees.

If you decide to visit the Westin you could try the Veal Emence Zurichoise. Before you go you could prepare the recipe yourself and then compare your version with the chef's.

**VEAL EMINCE ZURICHOISE**

2 pt oil  
1 lb slices of tender veal  
1 oz butter  
1/4 chopped onion  
4 oz sliced fresh mushrooms  
Salt, pepper, paprika, flour  
2 oz white wine  
3 oz brown sauce  
1/4 pt heavy cream

Season and flour sliced veal, saute in hot oil quickly to get color to meat, (use heavy skillet), remove meat and keep warm. Add butter to meat, melt, add onions and mushrooms, saute lightly, put in white wine, loosen crust that settled in bottom of pan, add brown sauce and cream, simmer, return veal, simmer until sauce has thickened to right consistency, season as needed. Serve with noodles.

## Try Florentine tuna

Into a 1 1/4-quart casserole, place mixture of 1/4 cup minced onion, 1 minced small garlic clove and 2 teaspoons butter or margarine, cover and microwave on high for 1 minute. Stir in 1 drained 6-ounce can tuna, 1 1/4-ounce can condensed cream of celery soup, 2 tablespoons dried pimiento, 1/4 teaspoon each Italian seasoning and Worcestershire sauce and 2 cups cooked green spinach noodles. Re-cover and microwave on high 4 minutes; stir. Re-cover and microwave 3 minutes more. Sprinkle top with 1/4 cup chopped walnuts and 1/4 cup shredded Mozzarella cheese. Re-cover and microwave 1 minute. Makes 4 to 5 servings.

**IGA**

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