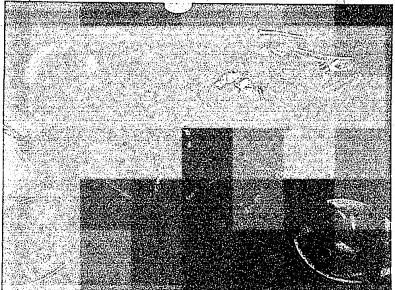
SAUSAGE INSPIRES SUMMER ENTERTAINING WITH AN INTERNATIONAL FLAIR



Hot and Cold • Super Sauces • Savory Salads

Hat and Cold • Super Sauces • Savory Salads

Enjoy on International food fair in your own backgrad this summer franch syle Sausage Potato Solads, Saonish Onlans and Peppers with Repensal, Italian Antipasto, Garlic Sauce a la Grec. and savory sausage on the grill with the aromatics of laurel, fennal, oregano and other hets.

Don't think this extravaganza is complicated or lots of work, it isn't, And what a welcome change from the standard hat does, hamburger and the humdrum of old fashianed barbecue. This new approach to cooking and serving summer fare, whether indoors or out, brings new life to any party. Or, it's just plain than whether for family, friends, guests or anyone and everyone – including liberated cook.

Let's start with the grill where your choice of redural casing sausage genity sizzles. Just sprinkle crumbled laured or boy lost, fennal, aregano or any other farerite aromatic heart over the glowing cools. The flavor penetrates the natural casing of your favorite sausage and sparks an excelle new text in the succulant meat.

That's chiefly why we say use natural casing sousage – because within their natural curve neatls the best meats available. Son sausage monkers identify their products with the symbol. "Made in Natural Casings". But in most cases when the sausages are not identified, look for the natural carrier. It is not cases when the sausages are not identified, look for the natural carrier, it is out to save the meat could be a save to the save than 100 different natural carrier. Sous sausage and seven the save save and the save to be save the save that the save that the save the save the save that the save the save that the sav

the trinished solod.
Finally, coming around clockwise, you find the French style Patato
Salod, brought to new heights of flavor by the tender slices of smoked,
grilled sousoge.
Any one or all of these recipes will introduce international flavor to your
summer entertaining.



GARLIC SAUCE A LA GREC FOR GRILLED NATURAL CASING SAUSAGE

- 8 garile cloves, cooked (grilled or baked)
- 2 cups cooked potatoos, silcod or mashed
- cup olivo oli
- 1/4 cup vinogar 1/4 cup water

1/4 cup water
1/2 toespoon salt
1/4 toespoon salt
1/4 toespoon white popper
Process gorlic and potatoes until smooth. Slowly
odd, oil, vinegar and water in thirds. Blend
thoroughly ofter each addition. Season with salt
and pepper. If oil separates, stir briskly before
southers.

serving.

Use as Dipping Sauce for grilled sausages or mix with butter for garlic bread or to season salad dressings.

SPANISH STYLE ONIONS AND PEPPERS WITH NATURAL CASING PEPPERONI

- 3 medium sized onlons, grilled
 4 medium sized sweet red poppers, grilled
 1 medium sized groen pepper, grilled
 1/4 cup dry shows

- grilled
 1/4 cup dry sherry vinegar
 3/4 cup olive oil
 Salt, pepper to taste
 1 ib. Natural Casing Popperoni,
 thinly sliced

rniny succes

fill onions and peppers until skins are blackened
on all sides. Peel, seed and slice. Combine
vinegar, all, salt and pepper. Pour over vegetables,
let marinate for 30 minutes. Toss with sliced pep-

FRENCH STYLE POTATO SALAD WITH NATURAL CASING SMOKED SAUSAGE

- 2 pounds small red potatoes
 3 tablespoons white wine vinegar
 6 tablespoons olive oil
 1/2 tocspoon sell
 1/4 tecspoon pepper
 1-1/2 ibs. Natural Casing Smoked Grillod
 Sousage, silced into 1/2-inch silces
 1/3 cup silced green onlons, including
 toos
 - tops
 2 tablespoons capers
 Lettuce leaves

Cook potatoes in wafer until done; approximately 20:30 minutes. Drain; cool. Slice potatoes, toss gently with vinegar, all salt and pepper, Add sausage to potatoes. Sprinkle with green onlons and capers. Serve on lettuce leaves.

ITALIAN STYLE ANTIPASTO 6 servings

- 1 cup siliced row fermet, white only (substitute colory if no fermel is oveilable)
 6 green onions
 1/2 cup siliced red anions
 6 black of lives
 6 green olives
 6 green olives
 6 green olives
 1/2 cup siliced red siliced
 1/2 cup siliced redishes
 1 tobiespoon lemon julco
 2 tablespoons olive oli
 1 pound Natural Casing Gonoa
 Salami, siliced

Line a small platter with lettuce leaves. Arrange cut vegetables and Genoa salami eventy on platter. Sprinkle with lemon juice and olive ail.

More recipes for hot days — or save for cold ones

One of the most important steps in putting on an outdoor barbecue is firing up the grill. Whether you're cooking for two on a hisach, or grilling for a rowd oh a giant
covered cooker, the process is similar. The charcoal
needs to be just right. The trick is to hold your hand over
the coals at the height the steaks or chicken will be cooking. If you can count "one thousand one, one thousand
two, one thousand threo" without lifting your hand, the
coals are medium-hot and ready-to-go.

Add sparkle to the mean with innovative rice side dishesswhich complement the simplest of grillor entrees.

IT'S BETTER THAN BAKED POTATO

5 silters become discol

a tap white pepper

5 litters batch, duced
1 clove garlic, minored
2-14 cops water
1 trp salt
4 cap thinly silved green onlons with tope OR chopped
chives

Cook bacon in medium saucepan until crisp, Remove and set axide. Pour off all but about 1 tablespoor drippings. Add rice and garile. Cook over low best until rice is lightly browned, \$ to 7 minutes. Add waste and sall. Bring to a boil. Reduce heat. Cover tightly and simmen? 8 minutes. Remove from heat. Let stand covered until all water is absorbed, about 5 minutes. Site is chires, peoper and reserved bacon. Top with sour cream and cheese. Makes 6 cervings.

SELECTION Y THE REPORT NAME OF THE PROPERTY OF

Beet and Tuna Salad is satisfying enough to serve as a lunch or light supper entree. At serving time, the tuna mixture is mounded atop a bed of lettines encircled with beets, creating a delicious and eye-appealing dish. For an unusual said that's perfect for a buffet, Moided Beet Salad is a tasty answer. To serve 12, deable the

recipe. TUNA AND BEET SALAD
(8 servings)
(8 servings)
(9 servings)
(1 servings)
(1 servings)

failed

I cap celery, chopped

& cap mayonanise

| cap mayonanise

| cap mayonanise
| cap mayonanise
| cap mayonanise
| cap mayonanise
| cap mayonanise
| cap mayonanise
| cap mayonanise
| cap mayonanise
| cap mayonanise
| cap mayonanise
| cap mayonanise
| cap mayonanise
| cap mayonanise
| cap mayonanise
| cap mayonanise
| cap mayonanise
| cap mayonanise
| cap mayonanise
| cap mayonanise
| cap mayonanise
| cap mayonanise
| cap mayonanise
| cap mayonanise
| cap mayonanise
| cap mayonanise
| cap mayonanise
| cap mayonanise
| cap mayonanise
| cap mayonanise
| cap mayonanise
| cap mayonanise
| cap mayonanise
| cap mayonanise
| cap mayonanise
| cap mayonanise
| cap mayonanise
| cap mayonanise
| cap mayonanise
| cap mayonanise
| cap mayonanise
| cap mayonanise
| cap mayonanise
| cap mayonanise
| cap mayonanise
| cap mayonanise
| cap mayonanise
| cap mayonanise
| cap mayonanise
| cap mayonanise
| cap mayonanise
| cap mayonanise
| cap mayonanise
| cap mayonanise
| cap mayonanise
| cap mayonanise
| cap mayonanise
| cap mayonanise
| cap mayonanise
| cap mayonanise
| cap mayonanise
| cap mayonanise
| cap mayonanise
| cap mayonanise
| cap mayonanise
| cap mayonanise
| cap mayonanise
| cap mayonanise
| cap mayonanise
| cap mayonanise
| cap mayonanise
| cap mayonanise
| cap mayonanise
| cap mayonanise
| cap mayonanise
| cap mayonanise
| cap mayonanise
| cap mayonanise
| cap mayonanise
| cap mayonanise
| cap mayonanise
| cap mayonanise
| cap mayonanise
| cap mayonanise
| cap mayonanise
| cap mayonanise
| cap mayonanise
| cap mayonanise
| cap mayonanise
| cap mayonanise
| cap mayonanise
| cap mayonanise
| cap mayonanise
| cap mayonanise
| cap mayonanise
| cap mayonanise
| cap mayonanise
| cap mayonanise
| cap mayonanise
| cap mayonanise
| cap mayonanise
| cap mayonanise
| cap mayonanise
| cap mayonanise
| cap mayonanise
| cap mayonanise
| cap mayonanise
| cap mayonanise
| cap mayonanise

In a small bowl, combine turn and celery. In a separate bowl, blend mayonniles, grees onloss, leanon jetics, garlic, dill, salt and pepper until smooth. Combine dressing with turns mixtures. Cover individual salad plates or a serving platter with intrace. Arrange beet a round outer edges of lettones, Spoon on turns salad; garnish with eggs.

MOLDED BEET SALAD

MOLDED REET SALA
(6 servings)
1 16 oz. jar diced beets, jelos reserved
2 s.es. packago leinos-flavored gelatin
% tips sugus
(6 tiespoot salf
1-14 they mustard seed
14 cmp cider vinegar
1 oup finely chopyed celery
1 they grated calon
Mayoraujes

German-Style Lamb Eabobs feature an interesting mixture of tart sanethrant juice, tangy lemon juice, golden hoosey, and flavorful garlic and onlon blended to a smooth consistency and pouved over kabobs made with tender cubes of fresh lamb,cruency groen pepper, delicate mushrooms, crisp onlon, and sweet cherry fornations. Let the kabobs marinate for several hours to sadk up the full flavor of the marinade and then grill over white-hot coals to a juicy perfection. coals to a julcy perfection.

GERMAN-STYLE LAMB KABORS (4-5 servings) ounces) saverbrast juice

wine and a host of herbs, the marinade for Barbecued Blade Steaks Digo is used as a basting sauce while grill-ing. Savory, Crilled Pork Steaks are marinated with a combination of tomato sauce, soy sauce, brown sugar,

BARBECUED BLADE STRAKE DUON

4 pork shoulder bisde steaks, cut % hach thick (about 2 poress)

4 (0 conco) jar Dijon-styre mentant (16 cusp)

5 (0 conco) jar Dijon-styre mentant (16 cusp)

5 (con part of this print

6 con part of this print

1 core partie, minosi

1 cap dried reference; printed

1 tap dried regions, frambad

5 tap dried regions, frambad

5 tap dried regions, frambad

I bemes means, excepting the agent curry particle in a annal means, suggested that the control of the control o