

# Lamb, ham treats kick off barbecue season

Every year the opening day of the barbecue season comes earlier as the devices of outdoor cooking look for the opportunity to grill their first meal of the year.

Celebrate the opening of the barbecue season with one of the two traditional springtime favorites, lamb or ham.

Both are well-suited for the barbecue grill and offer a variety of tasty main courses when prepared with flavorful marinades and sauces.

For many outdoor cooks, juicy tender spring lamb has no rival when it comes to barbecuing. Lamb is available in cuts similar to beef at most meat departments and is ideal for direct grilling or cooking on a rotisserie. In fact, some lamb, such as shish kebab, are among the oldest barbecue traditions.

When grilling lamb, take care not to overcook it since this can detract from the texture of the meat and lessen flavor. For large cuts, a meat thermometer should be placed in the

thickest area not touching any bone. For proper grilling, 140 indicates rare, 150 degrees medium and 170-180 degrees well done.

ANOTHER EARLY season favorite is ham. This popular meat readily absorbs the great outdoor grilled taste.

Hams are partially cooked during curing, so they require only heating... but barbecuing also can add to the ham's flavor. Use a meat thermometer to make sure the ham is heated through; usually 140-145 degrees is sufficient.

Both boneless and bone-in hams can be prepared on a rotisserie. Ham also can be cooked on a roasting rack with a drip pan underneath. If you prefer, thick slices of ham can be placed directly on the cooking grid for barbecuing.

The flavors of lamb and ham are easily enhanced with the simple use of a fruit or herb jelly or jam (peach, orange, cherry, mint and others) as a

basting sauce during cooking and as a table sauce to serve with the meal. Using fruit or nut wood pieces on permanent briquets also will enhance the flavor.

THE CONSISTENT, and precisely controlled cooking temperatures as well as the capability to cook over indirect heat make gas grills ideal for preparing all varieties of food including meats, seafood, vegetables, appetizers and desserts.

## LAMB CHOPS

8 lean loin lamb chops, approximately 1/2 inch thick  
lemon juice  
herbs (optional)  
salt and pepper

Silt the fat at the edge of each chop to prevent curling. Sprinkle with lemon juice and selected herbs (oregano, basil and garlic powder

may be used). With the grill lid closed, cook over low direct heat for five minutes, or until done to suit personal taste.

## ROAST LEG OF LAMB WITH HERB STUFFING

1 leg of lamb, 7-9 lbs.  
1/4 cup chopped fresh parsley  
8-8 small cloves garlic, minced, or 1 tsp. garlic powder  
1 Tbsp. oregano  
grated rind of 1 lemon  
1/2 tsp. salt  
dash of crushed red pepper  
juice of 1 lemon

Have a butcher bone the leg of lamb for stuffing and note the boned weight to calculate cooking time. Mix parsley, garlic, oregano, grated lemon rind, salt and red pepper. Open the leg of lamb and spread with parsley mixture. Roll up and tie securely in several places with kitchen twine, secure onto the spit.

Check that meat is evenly balanced and place over the grill. Place drip pan with water beneath meat. Set heat low, close lid, and cook for approximately 15 minutes per pound. Baste with lemon juice. Lambs is best served when cooked medium-rare (140-150 degrees). For easier carving, let the roast sit for 10 minutes after removal from the grill.

## SPIT-GRILLED BONELESS HAM

13-15 lb. boneless ham  
whole cloves  
Sweet and Sour Sauce  
(see following recipe)

Score entire surface of ham and dot with the whole cloves. Skewer ham on the spit and check for even balance. Place a shallow drip pan underneath the meat and fill with water. Cook ham for 45 minutes to one hour with the heat control set at low and lid closed. Continue cooking

an additional 15 minutes, basting every five minutes. Serve when ham is thoroughly heated.

## SWEET AND SOUR SAUCE

1 20-oz. can of crushed pineapple  
drainage  
1 1/4 cups pineapple juice  
3 Tbsp. cornstarch  
1 Tbsp. soy sauce  
1 Tbsp. white vinegar  
1/2 cup water  
1/2 cup brown sugar  
2 green peppers, chopped

Drain pineapple and measure juice. In saucepan, combine all ingredients except pineapple and peppers. Cook until thickened, stirring constantly. Add pineapple and peppers and cook five minutes longer or until fruit is heated through. Can be used as a basting sauce during the final minutes of grilling or as a table sauce with ham, lamb, kebabs and poultry.

# Fans can watch as kettle-cooked potato chips fry

Downey's Potato Chips may not be a household name to potato chip fans in western Wayne County, but Donna Bollinger hopes that will change.

Bollinger will light up Downey's distinctive neon sign of a leprechaun sliding down a rainbow into a pot of potato chips Saturday in the Holiday Plaza shopping mall on Wayne Road south of Joy, continuing a tradition revived by Rosemary Hogarth several years ago.

Hogarth, with the help of her brother, opened the first Downey's in Waterford several years ago, offering kettle-cooked potato chips pre-

pared fresh daily the old-fashioned way.

The Westland store will be the company's fourth. Hogarth uses vegetable shortening and peanut oil to cook the chips, giving them a fresh potato taste. All her stores feature viewing windows, which allow customers to watch the potatoes being peeled, sliced, cooked and seasoned. It takes, according to Hogarth, 100 pounds of potatoes to produce just 25 pounds of chips and Downey's using chipping potatoes supplied by her brother. The kettle cooker at the Westland store will

turn out 110 pounds of chips each hour.

"OUR CHIPS have been well received and a lot of people come in to buy them because it's reminiscent of when you could go into the Super or company and buy a small cone of fresh chips," she explained.

Hogarth has opened a store in Troy, owned and operated by her daughter, and one in Jackson. The Westland store is the first Downey's to open in Wayne County.

Bollinger, a Livonia resident, admits she never thought about going into business for herself, but has followed

in Hogarth's footsteps.

"When the opportunity arose, I took it," she said.

She and husband, Jim, have worked on opening the Westland store since January and have weathered a nerve-wrecking month of delays in the delivery of the all important cooking kettle. The manufacture, based in Pennsylvania, has been hard pressed to get the kettle off to Bollinger because a large order for similar kettles destined for China.

"It gets scary with so many delays, but I have one woman from Remulus who calls once or twice a

week about our opening that cheers me up," she said. "A lot of people also have stopped by to see when we're going to open."

"I haven't lost a lot of sleep over how many customers I'm going to have. Just when I'm going to open."

Bollinger will have one full-time employee as well as a fryer to help at the store, which will be open from 9 a.m. to 7 p.m. and as part of her opening Saturday will be giving visitors an introductory bag of chips.

BOLLING WILL have five flavors — regular, barbecue, salt free, sour

cream and vinegar and salt — available in sizes ranging from a 1 1/2-ounce walking bag for 35 cents to a two-pound container for \$11.95.

There also will be various potato chip cans, ranging from a half gallon to two pounds, to choose from, with 25 cents off on refills with a card customers will receive.

She hopes for a steady flow of customers based on Hogarth's experience. Her Waterford store attracts customers from as far away as Canton Township. But she also will be supplying potato chips whole sale to supermarkets in the area as well as small party store businesses.



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