

Cook-out Rules

Each year millions of people take to the outdoors for cookouts and barbecues. Today outdoor cooking is enjoying its greatest popularity boom.

Here are a few simple rules which will add to your enjoyment and safety at cookouts.

• **BE PREPARED!** This rule not only applies to Boy Scouts, but to outdoor chefs, as well.

Make a list and gather together, ahead of time, all the things you will need for your cookout. This will eliminate searching for items at the last minute -- or forgetting them altogether.

• **FOR SAFETY'S SAKE** use the proper tools outdoors. These should include extra long barbecue mitts and long handled tongs, fork and spatula. Using the correct tools will help prevent burn accidents.

• **NEVER POUR OR SQUIRT** charcoal lighter on burning coals. Lighter fluid can flare up instantly and cause severe burns.

• **TO MAKE CLEAN-UP EASIER**, use aerosol oven cleaner on the grill after each use.



Here's how --remove the warm grill grate and place it on newspapers or bare ground. Spray the grate thoroughly with the aerosol oven cleaner and let it stand for 20 or 30 minutes; wipe clean with a paper towel or sponge. If you prefer, rinse the grate with your garden hose.

• **WHEN FINISHED COOKING**, make sure all used charcoal is put out completely.

Heuvos Rancheros

Ranch eggs with a South-of-the-Border flavor --a rich and robust tradition from the Old West.
8 eggs



8 tortillas
Huevos Rancheros Sauce
1 Avocado (optional)
Fry tortillas 1/2 min. each side in hot oil. Fry eggs in bacon fat or butter. Salt, but hold the pepper. Place tortillas on warm platter; top each with a fried egg. Spoon sauce over all. Top each egg with Avocado. Serves 8.

HUEVOS RANCHEROS SAUCE

Cook 1/4 cup minced onion, 1 clove garlic (minced), in 1 tbsp. cooking oil until onion is tender. Add two 8-oz. cans tomato sauce, 1 tbsp. ground coriander, 1 tbsp. minced parsley, 1 tbsp. chili powder, 1/4 tsp. salt and 1 1/2 tsp. pepper; simmer 10 minutes. Makes 2 1/4 cups.

Camper's Rice

1 1/2 cups packaged enriched pre-cooked rice
2 tablespoons grapefruit-flavored instant breakfast drink
1/2 teaspoon salt
1 tablespoon butter
1 1/2 cups water

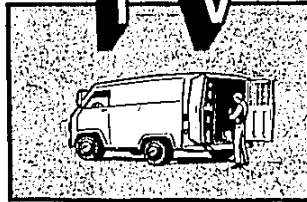
Measure two 18-inch square sheets of heavy duty aluminum foil. Place on top of medium bowl; press down to form pouch. Combine rice, instant breakfast drink, salt, and butter in pouch. Fold foil to seal tightly and remove pouch from bowl.

When ready to cook, add water and close pouch tightly. Bring to a boil on grill over hot coals. Move to side of grill and let stand at least 5 minutes. Open foil and fluff rice with fork before serving. Makes about 2 1/2 cups or 4 servings.



DEPENDABLE

TV



SERVICE

- We make home calls
- 12 service technicians
- 2 locations
- We service ALL makes
- Estimates before repair

Call Us Today

Bill Brown's



MAGNAVOX

SALES & SERVICE

HOME ENTERTAINMENT CENTER

LIVONIA

31155 Plymouth
1 blk. E. of Merriman

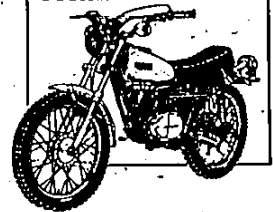
DEARBORN HTS.

22344 Van Born
East of Telegraph

522-9600

565-4600

YAMAHA



TRIUMPH

FREE Riding Lessons

- *IMMEDIATE DELIVERY
- *LOWEST BANK FINANCING RATES
- *FULL SERVICE MACHINE SHOP & PARTS

Call

KE 2-3477

DON HENDERSON

23523 FENKELL

Just East of Telegraph

HOURS: Mon.-Fri. 11-6
Sat. 11-5

gifts of love for mother's day

Suddenly that dresser, desk or living room wall comes alive with a captivating professional portrait. Perfect gift for mothers and grandmothers on May 13. A great idea for Father's Day, June 17, too. Full selection of poses. Sale ends May 5. Call or come in today to Hudson's O'Connor Studios.



11x14 black
and white,
reg. \$20,
sale 9.95

11x14
life-color,
reg. \$50,
sale 19.95

NONI APPROVED

hudson's

Downtown Northland Eastland
Westland Pontiac Oakland Southland