

THANKSGIVING IN JULY?

Outdoor Menu

It is feasting time on the patio when you cook a turkey on the covered grill. The cooking is easy and outdoors where everyone likes to be in the summertime. The roasting time is shortened and the deep-basted turkey is a delicacy to be enjoyed.

Plump, juicy turkey is a favorite that is a good menu selection for a dinner party. What a pleasant surprise for the guests! What a wise planner you are!

Menu

- Blue Cheese Dip With Fruit
- Grilled Butterball Turkey
- Marinated Tomatoes
- Herb Seasoned Crumbed Cucumbers
- Chilled Macaroni Salad
- French Bread
- Fresh Peach Crumb Pie
- Lemonade or Iced Coffee or Tea

Directions For Cooking Turkey On A Kettle-Type Covered Grill

TO THAW: Follow the directions on the turkey bag.

TO PREPARE GRILL: Open all dampers on grill and cover. Leave open during cooking. Make a drip pan using a double thickness of heavy duty foil. Put on bottom rack.

side of drip pan. Light briquettes and burn 15 to 20 minutes or until white in color. Place top rack inside of kettle over coals with handles opposite those on grill.

TO PREPARE TURKEY: Free legs and tail from tucked position of thawed turkey. Remove neck and giblets from main cavities. Rinse turkey and drain. Fasten wings behind back by twisting the wing tips. Do not stuff. Stuffing can be baked in a foil poke or disposable foil pan on the grill beside the turkey during the last hour of cooking. Draw skin over neck. Return legs and tail to tucked position. Brush skin of turkey with oil or melted fat. Insert roast meat thermometer into the center of the thickest portion of the thigh next to the body cavity, not touching bone.

TO COOK UNSTUFFED TURKEY: Place thawed unstuffed turkey on top rack. Cover with top of grill. To maintain constant heat, add 4 to 5 briquettes to both sides each additional hour of cooking. Check for doneness after 2½ hours of cooking for 12 to 14 pound turkey. Before removing the turkey from the grill, check to be sure the thermometer has not been displaced. The internal temperature of the roasted turkey should be 180° to 185° F.

Protect thumb and forefinger with a cloth when touching the thickest

portion of the thigh. The meat should feel soft.

QUICK BLUE CHEESE DIP with FRUIT

- 4 ounce package Blue Cheese
- 1 pint dairy sour cream
- Fresh pineapple cut into ¼ inch wedges
- Apple wedges,
- ¼ inch thick
- Lemon juice
- Whole strawberries

Crumble blue cheese. Reserve 2 tablespoons blue cheese for garnish. Combine remaining blue cheese with sour cream. Blend together. Place in bowl and top with remaining cheese. Chill until ready to serve. Meanwhile, prepare fresh fruit. Dip apple wedges into lemon juice to prevent discoloration. Arrange fruits on relish tray or divided serving dish to use for scooping the blue cheese dip.

(Some may prefer crisp vegetables rather than fruit. Carrots, mushrooms and cauliflower cut into ¼ inch thick slices and 2 inch pieces of celery make excellent scoops, too.)

Yield: 2½ cups dip.

BAKED CUCUMBERS with BUTTERED HERB SEASONED CRUMBS

- 4 medium cucumbers
- ½ teaspoon salt
- Freshly ground pepper
- ¼ cup water
- ½ stick (¼ cup) butter or margerine, melted
- 1 cup packaged

seasoned stuffing
Cut cucumbers in half crosswise. Cut in half lengthwise. Place in two aluminum foil pans, each measuring 7½ by 7½ by 1¼ inches. Season cucumber strips with salt and pepper. Add 2 tablespoons water to the bottom of each pan. In a small bowl, pour melted butter into seasoned stuffing. Mix well. Sprinkle buttered crumbs over cucumbers. Place on grill, and return cover to grill. If not using a covered grill, cover small pans with aluminum foil. Grill over hot coals 20 to 25 minutes. Serve hot. (Or bake 25 to 30 minutes in a 350° F. oven).

Yield: Eight servings.

MARINATED TOMATOES

- 8 whole medium-sized tomatoes
- ½ cup olive oil or salad oil
- 2 tablespoons fresh lemon juice
- 2 tablespoons wine vinegar.
- 2 tablespoons thinly sliced green onions
- 1 tablespoon finely chopped fresh parsley
- 1 teaspoon dill weed
- ½ teaspoon salt
- Freshly ground pepper
- Bibb lettuce

Blanch tomatoes in boiling water for 30 seconds. Slip off skins. Place tomatoes in a shallow dish. Combine oil, lemon juice, vinegar, onions, parsley and seasonings. Pour over tomatoes. Cover. Place in refrigerator or over night or for several hours to chill thoroughly. Serve individual tomatoes on Bibb lettuce surrounding Chilled Mararoni Salad.

Yield: Eight servings.



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