Day also day, week also week, you can depend on the outstanding quality of Kreger ground near. What's our secretifi-ulf-a implement. What's our secretifi-ulf-a implement. What has basel resed "GROUND REFE ROUND" you have his basel ground GRUT from the round. Our time has been also ground GRUT from the check. Due state has been also ground GRUT from the check. Due state has been also ground GRUT from the check. Due state has been also ground GRUT from the check. Due state has ground GRUT from the check of the check of

At I. REEF ... ANY SIZE PACKAGE Fresh Hamburger 1. 69¢

Ham Slices 2

Smoked Picnics 49¢

Center Cut

Fish Can Be Smoked On A Grill

By ELLY

Excellent smoked fish can be produced on electric, gas or charcoal grills. First step is to prepare the fish. Marinate cleaned fish in

fish. Marinate cleaned itsn in brine made of one cup salt to one gallon of water. Stir until salt is dissolved and soak fish

salt is dissolved and soak risk from 30 minutes to one hour. Then soak one pound of hickory, or other hardwood chips in two quarts of water. Now you are ready to start your fire.

emps in two quarts of water.
Now you are ready to start
your fire.
Use a grill with a hood or
cover. If charcoal, use fewer
riquets than with average
broiling fire. When coals are
red, spread evenly over
bottom of cooker; they should
be sparse.
Cover ceramic or charcoal
with one - third of the wet
chips. Wet chips produce
smoke and lower tie temperature. If available, use
thermometer with charcoal
grill. With gas or electric grill,
adjust to decired temperature.
Now you are ready to start
smoking the fish.
Drain and dry to fish.
Board a generous ¼, con
cooking oil. Grease grill well,
lace fish on grill, skin side
down, about four to six inches
from heat.

from heat.

Baste fish well at beginning

and frequently during cooking. Do not let fish dry out. Keep coals covered with plenty of well-soaked chips. Follow chart for cooking temperature and time.

SMOKE CHART		
6 SERVINGS	TEMP	TIME
Bultterfly	150-175	1 ½ hours
fillets	200	45 min.
6 pounds	250	30 min.
Steaks, fillets	150-175	1 hour
¥₂-inch thick	200	30 min.
2 pounds	250	20 min.
Stoaks, fillets	150-175	1 1/2 hours
1/4 -inch thick	200	30-45 min.
2 pounds	250	30 min_
Steaks, fillets	150-175	1 hr. 30 min.
1-inch thick	200	30-45 min.
2 pounds	250	30 min.
Steeks, fillets	150-175	2 hours
1 1/2 -Inch thick	200	1 hr. J5 min.
2 pounds	250	45-50 min.
Pan-dressed	150-175	2 hours
3 pounds	200	1 hr. 15 min.
	250	45-50 min.

(250 | 15tr. 15 min | 55.50 min. | STUFFED | SMOKED FISH | 1 (3 to 4-lb) dressed snapper, or other large fish, fresh or frozen | 2 t. salt | 1/4 t. pene

2 t. sait
¼ t. pepper
4 slices precooked bacon
¼ c. thinly sliced green onion
and tops
wild mushroom stuffing
Them frozen fish. Clean

and tops
Wild mushroom stuffing
Thaw frozen fish. Clean,
wish and dry fish. Sprinkle
inside and out with salt and
pepper. Stuff fish loosely.
Close opening with small
skewers or toothpicks. Place
precooked bacon on top of fish
and sprinkle with sileed
onions. Place fish on well
greased grill inside smoke
oven. Cook in a slow, 200
degree oven for approximately one hour and 3
minutes or until fish is done
and flakes easily when tested
with a fork. Remove skewers.
Makes six servings
MULD RUE

MULD RUE

MULD RUE

MULD RUE

1, chopped online
% c. chopped colerry
% c. chopped colery
% c. chopped paraley
1 jar sliced mushrooms, 2¼
ounces
% L pepper

1 jar sliced mushrooms, 2½, ounces ¼ 1. pepper Cook wild rice according to directions on package. Saute vegetables in margarine or cooking oil until tender. Combine all ingredients and mix thoroughly. Makes about ½½ cups stuffing.

TIPSY DIXIE CATFISH

6 (1/2-lb. each) skinned, pan -dressed catfish or other small 1 gallon water

12 c. beer
12 c. prepared mustard
2 finely minced garlic cloves
13 t. Norcestershire sauce
14 t. liquid hot pepper sauce
14 c. sesame seeds, toasted
2 T. chopped paraley
Paprika
Thaw fish if frozen. Clean
and wash fish. Add salt to
water and stir until dissolved.
Pour brine over fish and let
stand for 3m inutes. Remove

rour orme over hinds and restand for 30 minutes. Remove lish from brine and dry. Combine beer, mustard, garlic, Worcestershire sauce, hot liquid pepper, ¼ cup seame seeds and paristy. Dif sish in mustard sauce and sprinkle with remaining seame seeds and paprikle. Place on well - greased grill inside smoke oven. Cook in a very slow oven, 250 degrees, for one hour or utill fish flakes easily when tested with fork. Serve with hushpuppies. Makes six servings. stand for 30 minutes. Remov



PORK STEAKS

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