

pilot light Greg Melikov

Barbecue in Winter

The true test of any recipe is in the tasting. But I'm getting ahead of myself.

Barbecue, in many parts of the country, is a sensonal affair, it doesn't have to be.

Frankly, I am not fond of the outdoor grill for several reasons, especially because the cook is left several reasons, especially because to evok is left produce tasty pork apper flows the source in the over with your favorite barbecue sauce.

A zesty barbecue sauce can make or break ribs. MY WIFE WAS less that conflicten then I announced I was going to try a different sauce. Fearing our guest soud if find it a bit too tarty, she basted half the ribs with a bottled version.

I was not offended. I figured that taste would triumph.

"Let me try the other kind," one guest said.

"I'll try it, too," her teenage son chimed in. My wife just smiled.

Anita didn't spare my ribs either.

TWICE COOKED POHK SPAREFIELS

TWICE COOKED PORK SPARERIBS 5 pounds pork spareribs Alabama barbecue sauce

Cut ribs in serving portions, place in large pot, cover with water, leave lid slightly ajar and cook on medium low heat 40 minutes. Drain ribs, place or rack in baking pan and cook in 350° oven, turning and basting with barbecue sauce until desired donness. Servers 6-7.

ALABAMA BARBECUE SAUCE

1 topp cooking oil
1 onion, minced
1 large garlic clove, minced
1 catap
14 cap clary in cooking to the cooking to the

44 cup elder vinegar
45 cup boney
44 cup Worcestershire sauce
2 tsp dry mustard
1 tsp ground ginger
1 tsp salt
Juice of 1 iemon

Heat oil in medium saucepan over medium low heat, add onion and garlic and saute until onion is limp. Mix catsup, vinegar, honey and Worcester-shire and add to pan, site in remaining ingredients and cook 15 minutes, occasionally stirring.

(Readers are invited to send questions, suggestions or comments about food, cooking and shopping to Piol Light, Greg Melikov, 830 NW 153rd St., Miami, Fla. 33169. Enclose self-addressed stamped envelope for individual re-

Corn-burger Taco Pie can stretch food dollars

CORN-BURGER TACO PIE

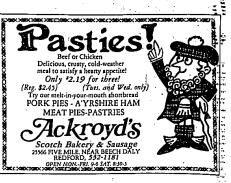
CRUST
1 cup all purpose flour
4 cup cornmeal
3-oz. can french fried onlons, crushe
4 cup margarine or butter, melted
4 cup water
FILLING
1 b. ground

FILLING
1 1.25-or. envelope tace seasoning mix
4 cup water
12-or. can whole kernel corn, drained
1 cup shredded lettuce
2 or. (% cup) shredded cheddar cheese

Heat oven to 375°F. In medium bowl, combine flour, commeal and french fried onlone. Add margariae and % app water. Site until dusp holds together. Press in bottom and up sides of ungreased 9 or 16-inch ple pan. Bake at 375° for 20 to 25 minutes or until light golden brown.

In large skillet, brown ground beef, drain. Sitr in taco seasoning mix and % cup water, simmer 15 to 20 minutes, stirring occasionally until liquid is reduced. Sitr in corn; cook until thoroughly heated. Spread mixture into baked crust. Top with lettuce, cheddar cheese and tomato. 6 servings.





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